



Roots To Table: How To Assemble Small Charcuterie Boards

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TX based Roots To Table, a producer of high-quality bamboo charcuterie boards and utensils, would like to share an article published by Pure Wow which describes how anyone can assemble a small charcuterie board for any occasion. Charcuterie boards are excellent for entertaining groups of any size, and putting together a small one can be a good way to ensure that guests are well taken care of.

The article says, "When it comes to entertaining, a charcuterie board is a go-to for hosts ? and a fan favorite of guests ? for good reason. While "charcuterie" technically means a range of different cured meats, these platters go beyond salami and prosciutto, typically featuring various cheeses, crackers, spreads and produce. But what exactly makes them so popular? For starters, they're extremely flexible: You can adjust the ingredients for different preferences, scale the portions up or down based on the number of guests and make them as affordable (or high-end) as you'd like."

Charcuterie boards are a very flexible option for hosting. They can be tied to certain themes (like a color or geographic region or season), and they require very little culinary skill to assemble. Creating charcuterie boards is an art, especially creating aesthetically pleasing ones, but with a bit of practice and guidance it is

easy to put together a board that is both enjoyable to eat and pleasing to look at. The process of assembling a board can be broken down into a simple formula where the board and its components are divided into a few, distinct categories. A balanced board must include soft and easy to grab meats along with harder meats, hard cheeses and soft spreadable cheese. Once all these elements are present and accounted for, the board can be decorated with items such as crackers, jam, bread, pickles, fruit, honeycomb and anything else the host might want to serve their guests.

The article lists a number of interesting and unique boards for every occasion, using many different combinations of food items. From breakfast themed boards to fruit themed boards and beyond, the article lists all kinds of options and offers instructions on how to put these boards together. The article has 31 recipes to choose from, all of which are guaranteed to be a memorable experience for guests.

To go with the many interesting recipes laid out in the article, Roots To Table has a number of beautiful wood boards for sale on Amazon.com. Their boards are easy to store and designed to be easy to use, making them a good asset to have in one's kitchen for parties and small gatherings where putting together a charcuterie board might be a good idea.

Their boards have received multiple excellent reviews on Amazon. One reviewer says, "I am so happy I got this! I'm terrible at keeping track of my small knives; they are super cute with my cheese board, and this was a life saver! The material is professional quality (super easy to clean), and the knives that come with it cut through the harder cheeses! This is the perfect size for date night as well! Half the time I get a charcuterie board, I want to fill it to the brim when it's just the hubby and I at home for a movie night and end up throwing away half of it ? but not this one! 10/10 recommend!?"

Another reviewer comments that, "This board is so beautiful! The logo is burnt in the bamboo, for a very classy look. The tools are stored inside, so you can't lose them or scratch them up. The packaging is stylish, and it arrived in 1 day. I'm looking forward for an opportunity to use my new board. I highly recommend this product!?"

For more information on Roots To Table's high quality wood charcuterie boards, visit their Amazon page. The article which provides step-by-step instructions for over 30 charcuterie recipes can also be found on Pure Wow.

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For more information about Roots To Table, contact the company here: [Roots To TableAlanBurton8884102340care@rootstotable.com](mailto:RootsToTableAlanBurton8884102340care@rootstotable.com) 228 West Oak loop Cedar Creek Texas 78612

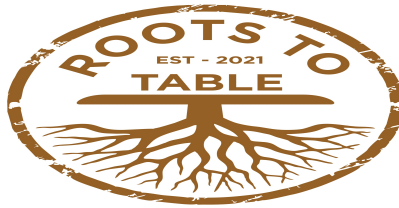
Roots To Table

We promise to provide beautiful high-quality products and resources that help create WOW food experiences and positively impact our planet.

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