



Crafting Big & Small Charcuterie Boards: A Guide

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Cedar Creek, TX based Roots To Table is drawing their community's attention to an article on charcuterie boards from My Food and Family. The article shares a great deal of insight on building the perfect board for any occasion, and Roots To Table believes the information it contains can help anyone who finds themselves on the fence about purchasing their own board for general use.

The article says, "Call it a cheese board, a meat and cheese plate or just plain tasty" charcuterie (pronounced shahr-koo-tuh-ree) boards are a great alternative to passed appetizers, warm apps or otherwise fussy food options for cocktail hours and parties. And bonus: they're classy as heck and make a real show-stopping impression when put together well. Learn how to put the perfect charcuterie board together for any upcoming movie night, birthday or gathering."

As with any project, the foundation is arguably the most important aspect. When building a charcuterie board, choosing the right surface is of vital importance because this is what every guest will be eating off " and what each piece of food on top will be contrasted by. Everything from color to texture contributes to the overall appeal, so the right choice can elevate the experience considerably. On the other hand, Roots To Table comments that aiming for perfection is not always advisable; some quiet family or solo situations certainly do not need as much preparation. The idea here would be simply to have something that gets the job done.

My Food and Family appears to agree with this, saying a surface can be a large butcher block cutting board, a small slice of food-grade slate or even a porcelain serving plate. They simply add, "be sure to collect ramekins for holding smaller items and for holding any moist or juicy foods (you don't want that olive juice mixing with your brie, now do you?), dipping cups, knives, and individual snack plates and napkins to set next to the primary plate for your guests' convenience."

Next comes the actual layout of the components that will rest on the surface, waiting for eager guests to pick them off. According to My Food and Family, there are at least six basic categories that people will want to consider, and any combination of them will often be quite palatable. However, a charcuterie board generally has to have the following two components: cured meat and cheese (each of any type of variety that the crafter wishes to have). These two items form the backbone of any charcuterie board's dining experience. In fact, they can even be the only items on the board, though Roots To Table comments that this arrangement is better off utilized only when a large variety of meats and cheeses are available "variety is important for any charcuterie board."

Of meat, the article says, "This is, after all, what this crowd-pleasing plate is named for, so meats should be given a good portion of the board's real estate. A visit to the deli counter at your local grocery store is a fine place to start. Also consider looking at packaged cured meat selections, many of which contain bite-sized or pre-cut options."

It also says that cheese is, "perhaps the most beloved ingredient of a charcuterie board" hence how often it's called a cheese plate or cheese board! A little bit goes a long way with cheeses, but don't let that stop you from including two, or three, or "why not" even four in small amounts! Consider a hard cheese, a soft cheese and a crumbly cheese, and mix and match those flavor profiles."

In addition to meats and cheeses, a charcuterie board can have accompanying items that serve to either emphasize certain flavors and scents or help cleanse the palate between bites. My Food and Family says this can be represented by bread, fruit, spreads and nuts (as well as other small savories). Each of these items serve their own purpose, and specific varieties can themselves serve as smaller highlights on the board. Roots To Table strongly recommends that charcuterie board curators get inventive and creative wherever possible. Again, variety is the name of the game.

Roots To Table offers a charcuterie board in a range of sizes that would make for the perfect surface. Crafted from sustainably grown, stain and odor-resistant bamboo, the board is designed to accommodate virtually every type of meat and cheese there is, and users will find it to be an excellent base on which to craft their

charcuterie layout. The company invites their community to get in touch or visit their page on Amazon.com for more.

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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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