



## Roots to Table Sells Small Charcuterie Boards

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Roots to Table, a seller of kitchen wares on amazon.com, recently shared an article asking ?What size charcuterie board do I need?? for people who are interested in putting together a charcuterie board for themselves. According to the article, ?A standard size is about 9x13 inches, but cutting boards can be as large as 12x18 inches. Start placing your meats first, followed by the cheeses, as these two are the bulk of the board. The meats can be sliced, rolled or stacked. If you want to make it easier for your guests, we suggest slicing the cheese as well.?

People who want to build a charcuterie board can also get a board with a midrange size, such as 13 by 16 inches. For people who are entertaining an especially large crowd, or serving lots of things to accompany the cheese and meat on their board, a larger platter might be necessary. The article recommends finding a board that is at least 20 inches long for these purposes. When deciding how much food to put on a cheeseboard, they suggest around 3 ounces per person, whether that?s meat, cheese, or other foods. Naturally, anyone building a charcuterie board for themselves can play around with their favorite combinations of meats, cheeses, fruits, and more, and piling on more of a favorite thing is never a bad idea. If the charcuterie board is supposed to be an entire meal, an amount closer to 5 or 6 ounces of food per person is more advisable.

The best charcuterie boards are built from non-porous hardwood, such as teak, hard maple, American

Cherry, olive, or acacia. High quality charcuterie boards can also be made from kitchen slate, marble, or bamboo. The key is to ensure a material is not porous, so juices from meats and cheeses (or, more likely, olives and jams) can't soak into the board and damage it or leave a permanent stain. It would also be a problem if liquids are able to soak into the board where they could affect the experience of a future charcuterie board. For serving cheese and other charcuterie foods, boards are usually around an inch thick, while typical cutting boards are thicker.

One great benefit of charcuterie boards for parties and events is that they can be prepared up to a few hours ahead of time, wrapped tightly with plastic wrap, and stored in the refrigerator. Half an hour before the board is to be served, it can be removed from the refrigerator and allowed to come to room temperature. Crackers and nuts should be added last because they do not need refrigeration and can absorb moisture from the cheeses on the board.

Roots to Table sells a generously sized 13 inch by 13 inch bamboo board for use as a cheese or charcuterie board, which comes with a set of four cheese knives to cut different kinds of cheese without mingling the flavors on the board. These boards make a great gift for many occasions, from weddings to birthdays or even Christmas and New Years, and make for an elegant platter for any selection of cheese, charcuterie, crackers and more. When not in use, the cheese knives can be stored in a handy drawer in the side of the board, so it can be ready for next time. The drawer even pulls out completely for easy cleaning.

Anyone who is interested in building charcuterie boards may like Roots to Table's all natural bamboo charcuterie board to use at their parties and more. If they don't know how to put together a charcuterie board, Roots to Table often shares articles and tips with more information about how to build the perfect charcuterie board for any event. The recent article they've shared includes not just tips on the size of the boards, but also information about how to cut meats and cheeses, what kind of wood to use, and the purpose of the grooves on the edge of a charcuterie board.

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For more information about Roots To Table, contact the company here: Roots To Table Alan Burton 8884102340 care@rootstotable.com 228 West Oak loop Cedar Creek Texas 78612

## **Roots To Table**

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