Essential Items To Pair With Small Charcuterie Boards

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Cedar Creek, TX based Roots To Table has come across an article from A Blissful Nest that shares many insights on the essential items every charcuterie board enthusiast should have. As Roots To Table offers a bamboo cheeseboard that comes in a variety of sizes, from large to small, they believe the article?s contents will prove highly useful to their customers and wider community.

Charcuterie boards are skyrocketing in popularity among homeowners, especially those who like to have guests over and make their culinary experience a part of an evening?s entertainment. As the article from A Blissful Nest points out, ?When you entertain and have people over, one of the most popular and trendy things you could make right now is a charcuterie board. They are so fun to put together and the possibilities are endless! You can customize these charcuterie boards based on your favorite foods to put together a theme based on your event. With that comes the essentials for putting together a beautiful board that everyone will love and be talking about!?

While charcuterie?s place in history connects it firmly with cured meat (the term ?charcuterie? loosely translates to ?cooked flesh?), modern charcuterie is expansive in the variety of foods it offers, and meat ? often with cheese ? has simply come to represent the central attraction on a good charcuterie board. However, there are no actual rules for charcuterie lovers to follow, and Roots To Table says they are

welcome to mix and match as they please, placing an emphasis instead on the cheese or other foods if they so wish.

In general, as A Blissful Nest agrees, a charcuterie board that truly caters to guests tends to have a selection of the following: an assortment of cheeses, cured meats, nuts, dried fruit, several types of crackers (with varying tastes and textures), breads (the article suggests baguettes), honey, jams and olives. As such, an ?essential item? is whatever makes it easier to enjoy these foods or bring out their flavor profile.

For instance, the sixth entry on the article?s list of essentials is a Curved Olive Tray that can be used to secure the olives in place. Similarly, those who wish to introduce their guests? palates to a wider variety of cheeses may wish to use Toothpick Flag Cheese Markers to designate what each cheese is, and the article points out that this particular product can be used to mark other foods as well.

Tenth on the list are the Honey Dipper Sticks, quaint, beautiful yet perfectly functional honey dippers that can be used ? as their name implies ? for honey dipping, but the article notes that owners may as well use these sticks for other sauces as well. A charcuterie board can have numerous sauces on hand to accompany the meat, and a dipper would be much more fun to use than a regular tablespoon. Charcuterie is often as much about the experience as it is about the tastes it offers, so such embellishments can heighten a guest?s enjoyment.

Notably, the list also includes a selection of cheese knives that would make it easier for guests to slice or carve out the portions they wish to try. Roots To Table says their customers, fortunately, can skip this option since their Bamboo Cheese and Charcuterie Board Set, currently available on Amazon.com in several sizes, actually comes with a full set of stainless steel cheese knives. Further, where other cheese knives would have to be stored elsewhere (making them easy to forget about or even misplace), the Roots To Table board has a hidden compartment that can smoothly slide in and out as desired. The knives are stored here, out of sight until the moment they are needed, saving up on precious space and making storage a tidier affair than it otherwise might have been.

This compact, easy-to-use charcuterie board is a favorite for many reasons, and the inclusion of the cheese knives (with matching bamboo handles) is only one aspect that the company?s customers have come to appreciate. In fact, Roots To Table invites anyone hunting for a new charcuterie board to give their products a look, especially since many customers have gone to the trouble of leaving detailed reviews about their experiences.

Anyone looking for a full complement of charcuterie essentials can get some items crossed off the list right

away simply by choosing a board from Roots To Table. For more tips, they are welcome to read the rest of the article from A Blissful Nest. They can also contact Roots To Table for more information on their products.

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For more information about Roots To Table, contact the company here:Roots To TableAlan Burton8884102340care@rootstotable.com228 West Oak loopCedar Creek Texas78612

Roots To Table

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