



Roots To Table Highlights Tips From Skill Share On How To Build Small Charcuterie Boards

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Charcuterie board maker Roots To Table is sharing an informative online resource to all the owners of its Bamboo Cheese Board and Charcuterie Set as well as those interested in the culinary art form of charcuterie.

The blog post titled "How to Build a Charcuterie Board Step by Step" was shared by SkillShare, an online learning community that hosts educational videos on myriad topics. The writer introduces the content of the article by writing, "A thoughtfully put-together charcuterie board is the ultimate party appetizer that will impress your guests. It's also surprisingly easy to put together?you just need to know a few tips and tricks. In this article, we'll go over exactly how to build a charcuterie board that deserves its own spot on your Instagram feed. You'll learn which ingredients work best, how to arrange them, and even how to fold meat for a charcuterie board."

The first step, according to the blog post, is to gather all the materials needed to plate the charcuterie. This includes a board that can be any flat surface like a cutting board, serving tray, or lazy Susan. Those who prefer an authentic experience are encouraged to check out the Bamboo Cheese Board and Charcuterie Set from Roots To Table. The next items include crockery and cutlery such as small bowls, small dishes, shallow

jars, ramekins, spoons, knives, and more.

Second, the blog post lists some possible ingredients for the charcuterie board. The general advice is to include a variety of flavors and textures. The blog post recommends dips such as pesto, hummus, olive oil, balsamic vinegar, grainy mustard, tapenade, preserve, jam, jelly, and chutney, hard cheeses such as Gouda, Cheddar, Asiago, Parmesan, and Gruyere, soft cheeses such as Brie, Camembert, Mascarpone, Feta, and Boursin, blue cheeses such as Roquefort, Gorgonzola, Stilton, Danish Blue, and blue marble jack, meats such as Pepperoni, Salami, Prosciutto, Capocollo, Mortadella, and Pâté, baguette slices, pita slices, crackers, salted nuts, fruits such as fresh berries, grapes, apple slices, pear slices, and figs, vegetables such as cherry tomatoes, and olives, and dry fruits such as apricots, raisins, and dates.

Next, the blog post explains the steps to plate a functional and visually appealing charcuterie board. The items to cross off the list first are the bowls that hold the dips, sauces, pickles, olives, and the ilk. Putting them down first allows the cook to maximize the space on the board. After the bowls, it is time for the cheeses. Hard cheeses should be preferably thinly sliced, cubed, or cut into little triangles, and soft and blue cheeses should be left as a single block or wedge.

Next, come the meats. Pepperoni and other sausages should be cut into bite-sized slices and fanned out in the spaces between the cheeses. Thinly sliced meats should be separated into individual slices and folded. Meats can be folded in several styles such as the Salami Rose, Salami Chain, Capocollo Bouquets, Prosciutto Rolls, or Prosciutto Ribbons. Once the meats are laid out, the crackers and bread should be placed next, either by lining them up on their side, fanning them out, or leaving them in short piles. Finally, the space that is left on the board in between should be filled with items such as nuts, dried fruit, and produce. The entire board can be topped off with fresh herbs such as thyme and rosemary for garnish.

Readers who find the information in the blog post from SkillShare interesting can try out the tips on their own by ordering the Roots To Table Bamboo Cheese Board and Charcuterie Set. It is currently for sale on Amazon.com for just \$29.77. The Roots To Table charcuterie board is made of stain, and odor resistant, sustainably grown, 100% natural bamboo. It is generously sized, has a slide-out tray to store the stainless steel utensils that ship with the product, and has plastic stops on the underside for a secure grip on any surface.

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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

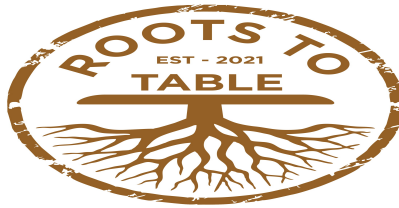
Roots To Table

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Website: <https://rootstotable.com>

Email: care@rootstotable.com

Phone: 8884102340



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