



Roots To Table Weighs In On The Ideal Size For Small Charcuterie Boards

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Roots To Table is helping charcuterie enthusiasts get answers to some of the most common questions about the culinary art form that can dramatically improve their entire dining experience. The charcuterie board manufacturer is promoting an article from the Australian food and fine dining blog 12 Onions that presents a lot of valuable information about charcuterie in an easy-to-read FAQ format.

The blog post titled "What Size Charcuterie Board Do I Need?" immediately answers its main question by saying, "A standard size is about 9 by 13 inches but cutting boards can be as large as 12 by 18 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."

As a follow-up, when answering the question, what is the best size for a charcuterie board, the article says that a cheese board that is 13 by 16 inches is ideal for small parties. If one plans to entertain dozens of guests, the blog post recommends a platter that is at least 20 inches long. The Roots To Table Bamboo Cheese and Charcuterie Board Set is 14 inches by 14 inches, making it the perfect size for small groups, in

line with the blog's recommendation. The Roots To Table charcuterie board is also 2 inches thick and has plastic stops for feet which keeps it firmly planted on whatever surface it is placed.

The blog post then goes on to share a wealth of information that covers the gamut of concerns that a host presenting a charcuterie board to their guests is likely to have. When it comes to measuring ingredients, the blog post recommends picking out 3 ounces, of meats and cheeses combined, for every person invited to the soiree.

The blog post also says that the best charcuterie board materials are non-porous hardwoods such as teak, hard maple, American Cherry, Olive, and acacia. Non-wooden materials that work best include kitchen slate, marble, and bamboo, the latter of which is the material of choice for the Roots To Table Bamboo Cheese and Charcuterie Board Set. Moreover, Roots To Table has handpicked its bamboo to be 100% natural and sustainably grown. Moreover, it is processed in a way that makes it odor and stain-resistant. The choice of bamboo material prevents the meat juices and cheese oils from seeping into the charcuterie board, making every serving a fresh experience.

12 Onions also recommends making a charcuterie board a few hours ahead of time, wrapping it up, and then storing it in the refrigerator. The crackers and nuts should be added later, when it is pulled out of the refrigerator, to prevent them from becoming soggy. Plastic wrap or aluminum foil works best for wrapping it up for storage. The charcuterie board should not sit outside the refrigerator for more than 2 hours if it is not being enjoyed since the meats and cheeses may get spoiled.

A spokesperson for Roots To Table commented on the article published by 12 Onions by saying, "There are just so many nuggets of wisdom in this blog post that you would be remiss to skip over any of them. These are lessons that you will have to learn eventually if you are going to take charcuterie seriously. Though this centuries-old French method of serving food is accessible and easy to set up, there are still a ton of nuances that you will only pick up after you have tried it a few times and failed spectacularly. So, if you love charcuterie boards and are planning to serve your own to your guests, we highly recommend that you take the tips in this article to heart to save yourself a lot of pain. When you are ready to dazzle your guests with your charcuterie skills, head over to our website or check out our Bamboo Cheese Board and Charcuterie Set that is currently available for sale on Amazon.com for just \$29.77."

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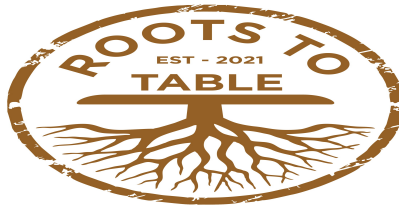
Roots To Table

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