



## **Roots To Table Shares Tips For Plating Intriguing And Tasty Small Charcuterie Boards**

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Roots To Table, maker of the Bamboo Cheese and Charcuterie Board Set, is highlighting a blog post that shares tips for plating a charcuterie board that is smaller and more intimate. The article of interest has been published on Healthfully Rooted Home, a blog where its creator, Kyrie Luke, helps busy homemakers put healthy and wholesome meals on the table.

Kyrie introduces the need for smaller charcuterie platters in the blog post by saying, "Date nights, picnics, small parties, or get-togethers call for a small charcuterie board. Charcuterie boards are hors d'oeuvres typically seen on a large platter ready to feed a crowd. But when a more intimate occasion occurs, you need a smaller appetizer."

Kyrie then gives an overview of what a charcuterie board is before diving into the specifics of the care that one needs to take while making a smaller version. While assembling a small charcuterie board, Kyrie recommends starting with the larger items to create a focal point and then placing the items in order of decreasing size while keeping an eye on symmetry. Small charcuterie boards can be made functional and visually appealing by using canisters and ramekins to add texture, height, and functionality, varying heights to

create a dramatic presentation, adding a variety of colors and textures, garnishing the board with edible herbs, designing the board or selecting its ingredients to match a particular theme, and finding inspiration for charcuterie board ideas on sites like Pinterest.

The blog post then lists several ingredients from different food categories. For the meats, it recommends prosciutto, bresaola, or Jamon for whole meats, rillettes, or pate for smooth meats, Salami, Saucisson sec, or Spanish chorizo for cured meats, and bacon, or pancetta for dry meats. When it comes to cheeses, the blog post recommends Parmesan, smoked gouda, or Asiago for hard cheeses, Gruyere, Comte, Manchego, Colby, or cheddar for firm cheeses, Havarti, butterkäse, or muenster for semi-soft cheeses, burrata, mascarpone, or brie for soft cheeses, gorgonzola, Dunbarton blue, or marbled blue jack for blue cheeses, and feta, or goat cheese for crumbly cheeses. For bread options, it suggests French sourdough, Asiago, ciabatta, raisin-pecan rye, and crostini. The blog post also recommends different types of crackers such as water crackers, crispy breadsticks, dried fruit crackers, and multigrain crackers.

The blog post also recommends fresh fruit options such as grapes, pomegranate, apples, pears, melon balls, pineapple, berries, and figs, dried fruit options such as figs, apricots, mangos, and cherries, sweet items such as apple butter, apricot jam, fig spread, local honey with the honeycomb, and balsamic fig glaze, savory items such as stone ground mustard, mango chutney, and ancho aioli, chocolate items such as chocolate-covered raisins, chocolate-covered pretzels, chocolate-covered bark, chocolate-covered nuts, and chocolate-covered graham crackers, and candy items such as candied nuts, caramel popcorn, cookies, and yogurt-covered pretzels.

The blog post goes on to say that charcuterie boards are perfect for several special occasions and holidays such as Thanksgiving, Christmas, Easter, New Year's, date night, picnics, and more. Some easy themes to try out while exploring eclectic charcuterie combinations include a brunch-themed board, dessert-themed board, hot chocolate board, French fry-themed board, taco-themed board, or a wine tasting-themed board. In terms of different platters that can be used for plating, a dinner plate can be used as a small charcuterie platter, a wooden cutting board or Roots To Table's very own Bamboo Cheese and Charcuterie Board Set can be used as a medium platter, and a baking sheet can be used as an extra-large platter. The blog post then gives readers some ideas on saving money such as buying things that are on sale, being open to different flavors, and looking at items that are already available in one's pantry.

Readers looking for the perfect medium-sized charcuterie board with a ton of built-in features that enhance the overall experience can check out the Roots To Table Bamboo Cheese and Charcuterie Board Set, one of the best and most popular charcuterie boards on Amazon.com.

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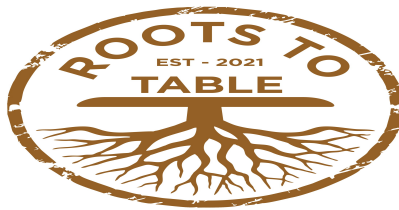
## **Roots To Table**

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