

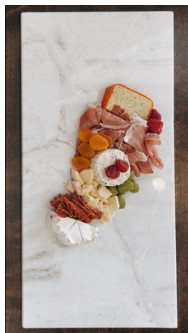


APRIL 21, 2023

## CHARCUTERIE BOARD TIPS WITH HAUS OF POWELL



- 1 Grab your board! We chose to use a white, marble board, as this made the perfect, clean background- allowing the colors of the meats, cheeses, and berries to be the stars of the show.
- 2 Add your centerpiece! We like to start by placing an element right in the middle. This allows us to layer and branch out while we add each different ingredient and flavor. We chose to garnish our centerpiece with fresh berries to make it pop even more.
- 3 Experiment with color! A balanced charcuterie board has color in all the right places. The key is to separate your bright colors throughout the board. Don't allow two of the same color to be directly next to one another, but try to create color contrast through your placement.
- 4 Consider shapes! One way to implement a variety of shapes is by using ingredients that are natural, hand cut & machine sliced. The thin slices of prosciutto are organic in shape, while the hand sliced, and crumbled cheeses give a linear, rigid look. The plump, roundness of the berries adds whimsy and texture. Using a variety of shapes and sizes adds visual interest to your board, inviting people to look closer and dig in!



Don't forget to have plenty of small plates and napkins ready, tongs for grabbing and knives for spreadings. Then send your beautiful creation out into the world to be devoured and destroyed by your hungry and thankful guests . Just as it should be.