

## How to assemble a cheese board

1. Start with the board. Cheese boards are typically assembled on a slate or wooden tray, which may be square, rectangular, or round. But if you don't already own one, don't feel like you need to go out and buy one. You can also use a plate, a cutting board, or even a baking sheet. Any flat surface will work.
2. Select the cheeses. Try to include a variety of flavors and textures by selecting cheeses from different families (see below).
3. Add some charcuterie aka cured meats. Prosciutto, salami, sopressata, chorizo, or mortadella are all good options.
4. Add some savory. Think olives, pickles, roasted peppers, artichokes, tapenades, almonds, cashews, or spicy mustards.
5. Add some sweet. Think seasonal and dried fruits, candied nuts, preserves, honey, chutney, or even chocolate.
6. Offer a variety of breads. Sliced baguette, bread sticks, and a variety of crackers in different shapes, sizes, and flavors.
7. Finish it off with some garnishes. This is a great way to give your cheese board a seasonal touch. Use edible flowers, fresh herbs, or additional fruits to give your board the look and feel you want.



## The best cheeses to include

A good rule of thumb is to include cheeses from a variety of different families. Some basic families include:

- Aged: Aged Cheddar, Gruyere, Gouda.
- Soft: Brie, Camembert, Goat.
- Firm: Manchego, Parmigiano-Reggiano, Edam.
- Blue: Gorgonzola, Roquefort, Stilton.