

HOW TO MAKE A CHEESE BOARD

To make the perfect cheese tray, the key is to mix the cheeses so that they are firm, semi-firm, and creamy. Savory and sweet garnishes go a long way toward pleasing everyone: fresh and dried fruits for the sweet side; dried nuts, salami, crackers for the savory.

Directions on how to make a cheese board:

1. Arrange the quartered cheeses toward the center of a wooden cheese board.
2. Arrange the crackers and crisps around the cheese.
3. Fold and arrange salami, prosciutto, and coppa around and between the cheese quarters.
4. Add the dried apricots, cornichons, and grapes around the outside of the board.
5. Fill in empty spots with almonds, cashews, pistachios, and any remaining produce. Garnish with thyme and rosemary to serve the party cheese board with small appetizer plates. Enjoy!

TIPS FOR THE CHEESE BOARD

- You can pre-slice firmer cheeses and arrange directly on the cheese board.
- Feel free to add an assortment of spreads, relish, or fruit jam (cherry, apricot, fig...)
- Other lovely garnishes are pomegranate quarters and seeds, quartered oranges, mandarine slices, apple slices, olives...

If you don't have a dedicated cheese board, use a nice wooden cutting board, a large serving platter, or even a tray or baking sheet covered with parchment paper. If you plan for a larger cheese board, we recommend using a rimmed wooden tray so nothing goes overboard!

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