



Charcuterie & Cheese Board

Yield: _____

Portion size: 4-6 people

Chef Name: Jackie Letelier Casero Austin

Amt	Unit (gm/oz)	Ingredient Name
4	oz	Fresh chevre. We use Pure Luck
4	oz	Blue cheese cut in 4 triangles
6	oz	Gouda cut in triangles
1	2oz jar	Local jam. We used Confituras Green Tomato Jam
4	oz	Sliced Varzi salami
2	oz	Sliced hard salami like Visca Tuscan Style Salami
1/2	cup	Mixed olives of choice
1	cup	Fresh seasonal fruit. Slice pears or apples, keep berries or small fruit whole
4	oz	Dried fruit
8	oz	Nuts. We used Native Texas pecans.
2	tbs	Mustard
3	Each	Sprigs of dried lavender

PROCEDURES:

We love creating a frame around our board using Varzi salami. Feel free to use your favorite salami for this. Then, we start cutting and arranging the cheese. Cut the Gouda and the blue cheese into triangles and keep the chevre whole. If you are not a fan of goat cheese, use a wheel of brie. Leave it whole or cut it into wedges.

Place the jar of jam inside of the salami frame. Arrange the blue cheese next to the jar. The gouda triangles can be piled one over the other going from the top left to the bottom right of the board. Put the scoop of chevre cheese on the top right.

Now is the time to fill in the gaps between the cheeses with olives, nuts and fruit. Finally, slice the hard salami and arrange it in different pockets around the board. Use the dried fruit to fill in any final gaps. Tuck the lavender flower around the cheese. Voila! You are a charcuterie artist.

Enjoy your board immediately or cover tightly with plastic wrap and refrigerate. Room from the refrigerator and let the cheeses come to room temperature before enjoying.
