

## **Build Your Own Cheeseboard**

<http://userealbutter.com/2017/11/19/build-your-own-cheese-board/>

The hardest part of making a cheeseboard is deciding what to put on it. If you are short on time, you can purchase everything you need. If you want to add your own personal touch, make some of the items yourself. If folks have dietary restrictions, you can keep things like nuts, crackers/ breads, seafood, or meats on a separate board or omit them entirely. Here are some components to get you started.

### **cheeses**

soft cheeses like: Boursin, brie, Camembert, goat cheese, Gorgonzola, mozzarella, triple crème

semi-soft cheeses like: Gouda, Gruyere, jack cheese, Stilton

hard cheeses like: aged cheddar, Asiago, Manchego, Parmigiano-Reggiano, Pecorino Romano

### **meats**

duck prosciutto

prosciutto

salumi

sausages

hot smoked salmon or trout

### **dips and spreads**

babaganouj

hot dips

hummus

pâté

rillettes

spinach dip

white bean dip

### **crackers, breads**

baguette, sliced

croccantini

crostini

fruit and nut crisps

grilled sliced bread

grissini

herbed crackers

water crackers

wheat crackers

### **nuts**

candied pecans

candied walnuts

candied almonds

cocktail nuts

marcona almonds

spiced nuts

**fruit and sweet things**

apple slices  
dried apricots  
dried cranberries  
dried dates  
fig jam  
figs (fresh or dried)  
grapes  
honey  
membrillo (quince paste)  
pear slices  
pomegranate arils  
quince jam

**pickles, brined things, marinated things**

cornichons  
marinated artichokes  
marinated mushrooms  
marinated roasted peppers  
olives  
pickled beets  
pickled blackberries  
pickled onions

**vegetables**

broccoli florets  
cauliflower florets  
carrots  
celery  
cherry tomatoes  
cucumber  
jicama  
peppers

**garnishes**

baby pineapple  
fresh cranberries  
fresh herbs (rosemary holds up well to wilting)  
grapes  
kale

Choose an appropriately-sized board or plate for the ingredients you have selected. Arrange your cheeseboard components. Set garnishes in the empty spaces.