



# *The Ultimate* Cheeseboard Guide

---

Prepared By *Emily*





# Choose Your *Combination*

---

## Fruit + Cheese

1-2 cheeses from each category | 3-4 fruits | 1 base  
1-2 accompaniments | 1-2 spreads

## Classic Charcuterie

1 cheese from each category | 2-3 meats | 2 bases  
1-2 accompaniments | 1-2 spreads | 1 fruit

## Cheese Focused

1-2 cheeses from each category | 2 bases  
1-2 accompaniments | 2-3 spreads | 1 fruit

## Light + Simple

2 cheeses total (1 soft, 1 semi-firm or aged) | 1 fruit | 1 base  
1 spread | optional 1 meat



# Choose Your *Ingredients*

---

## *Cheeses*

### Soft

Mozzarella, Brie, Goat (Chevre), Burrata, Ricotta, Feta, Mascarpone  
Cream Cheese, Camembert

### Semi-Firm

Cheddar, Manchego, Gouda, Havarti, Pepper Jack, Jarlsberg, Colby Jack

### Aged

Parmesan, Asiago, Pecorino, Gouda, Gruyere, Cheddar

### Blue

Gorgonzola, Blue Castello, Cambozola, Montbriac, Roquefort, Stilton, Danish Blue,  
Cabrales, Meredith Blue, Saint Agur



# Choose Your *Ingredients Cont.*

---

## Meats

Prosciutto, Salami, Pepperoni, Speck, Soppressata, Chorizo, Capicola, Pancetta, Lomo, Serrano Ham, Guanciale, Jamón ibérico, Mortadella, Summer Sausage, Pâtés

## Base Options

Toasted Bread (see recipe below), French Bread Slices, Crackers (of any kind!) Breadsticks, Bagel Chips, Pretzels, Pretzel Thins, Pita Chips

## Fruits

Pears, Grapes, Blackberries, Apples, Raspberries, Blueberries, Strawberries, Peaches, Figs, Apricots, Cherries

## Accompaniments

Olives, Almonds, Pistachios, Pecans, Dried Fruits, Pickles, Cashews, Marcona Almonds, Sun-Dried Tomatoes, Giardiniera

## Spreads

Mustard, Honey, Pimento Cheese Spread, Beer Cheese, Jams + Preserves (I recommend fig), Red Pepper Jelly, Benedictine





# My Favorites

---

34 Degree Crispbreads from Kroger  
I like the Cracked Black Pepper Flavor (in the deli section)

Trader Joe's Pita Bite Crackers

Wonderful Salt + Pepper Pistachios

Dried Apricots

Dalmatia Fig Spread

Trader Joe's Pink Grapefruit Marmalade

Trader Joe's Blueberry Goat Cheese

Trader Joe's Pepper Jelly

Inglehoffer Stone Ground Mustard

# *Extra* Recipes

*To take it up a notch*

---



## *Balsamic* Strawberries

Cut up about 10-12 strawberries and place in a mason jar or small bowl. Cover with 1 cup white vinegar and 1/2 cup balsamic vinegar (you can use a little more or less but just be sure the strawberries are covered!). Add some fresh thyme and basil (a tablespoon or so of each), one vanilla bean, and a couple tablespoons of honey. Stir to combine and then cover and refrigerate until serving. These will last 3-4 days in the fridge! I served mine on top of baked brie (get instructions for that here), but it is also wonderful on top of goat cheese.





## *Perfectly Toasted* Bread

Slice a loaf of french bread into bite size pieces. Add 1/4 cup olive oil and 1/4 cup vegetable oil to a cast iron skillet on medium to high heat. Add french bread slices, lightly toasting on each side until golden brown. Place on a paper towel to cool.

## *Homemade* Apple Butter



Place about 5 lbs. of peeled and thinly sliced apples in a slow cooker. Add 1 cup sugar, 1 cup brown sugar, 2 tsp. cinnamon, 1 tsp. nutmeg, 1/2 tsp. allspice, and 1/2 tsp. salt and stir until evenly mixed. Cook on low for 12 hours, stirring and breaking up the apples occasionally. Remove cover and use a blender to puree the apple butter until smooth. If you would like a thicker apple butter, return the mixture to the slow cooker and cook on low, with the lid ajar, until the desired consistency is reached. Allow the mixture to cook and then transfer to jars. It will store in the refrigerator for up to 2 weeks, or can be stored in the freezer for up to 3 months.





## *Goat* Cheese

with Figs, Honey + Pistachios

Slice a loaf on french bread into bite size pieces. Add 1/4 cup olive oil and 1/4 cup vegetable oil to a cast iron skillet on medium to high heat. Add french bread slices, lightly toasting on each side until golden brown. Place on a paper towel to cool.

## *Baked* Brie



Preheat oven to 350 degrees. Unwrap one 8-ounce wheel of Brie cheese from packaging and wrap the brie in a piece of foil to enclose it completely. Put it on a sheet pan and bake until the cheese is gooey like fondue, about 20 minutes. You can serve alone or with your choice of jam, preserves, fruit, or nuts on top. This is also delicious with the balsamic pickled strawberries on top (recipe for those above).



## *Marinated* Cherry Tomatoes + Mozarella

Half a pint of cherry or grape tomatoes and add to a mason jar or refrigerator dish. Top with 1 cup of olive oil and 1/2 cup balsamic vinegar (add a little more olive oil if needed to ensure the tomatoes are covered in oil). Add 2 tablespoons of minced garlic and a small handful of fresh basil. Finish with a generous sprinkle of salt, pepper, and thyme (at least 1/2 tablespoon of each). Gently stir to combine, cover, and refrigerate until serving. Add about 10 ounces of fresh mozzarella balls to the mixture right before you serve. These will last around 1 week in the fridge!



# *Printable* Shopping List

---

## 1

Choose your desired combination from Section 1 above.

## 2

Choose your corresponding ingredients using Section 2 above.

## 3

Print the shopping list below then add your ingredients to the shopping list below as you choose them.





# Cheeseboard Shopping List

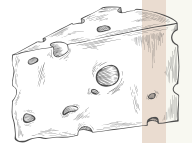
*Fruit*



*Cheeses*

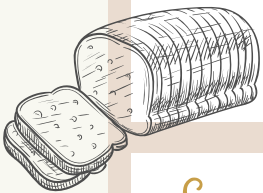
*Meats*

*Bread/Crackers*



*Spreads*

*Accompaniments*



# Assembly

## *Tips + Tricks*

---

1. Slice your semi-firm and aged cheeses as well as meats into bite sized pieces. Many meats will come pre-sliced and should be good to go straight out of the package (unless you want to cut them into even smaller pieces).
2. Soft cheeses or spreads will not need to be sliced and can either be placed directly on the board or inside a small bowl or dish. Don't forget to add a small knife or utensil next to soft cheeses and spreads. Same goes for specialty recipes/items like the marinated mozzarella or balsamic pickled strawberries- place these in a small bowl or dish and be sure to add a spoon inside for scooping and serving.
3. Most of your fruit can be served whole (cherries, raspberries, and blackberries), but fruit like peaches, apples, and pears will need to be sliced into bite sized pieces. I like to leave one larger section of those kind of fruits un-sliced just for a pop of different color on the board (place that section with the skin facing up on the board).
4. Grab a handful of each item and start placing them on your board. Try to mix the items so that there is a good balance of color and types of food (for example-don't put all the cheeses together in one spot, but disperse them throughout the board in between different fruits and meats). Start at the center of the board and work your way out. You also do not have to put the entire grouping of one item in one spot (for example: all the raspberries in one pile); instead I usually like to make a few different piles of each type of fruit throughout to vary color and texture across the board.
5. You can always layer jams or spreads on top of one or two cheeses too. For example, fruit jams are delicious on top of brie and pepper jelly is really good layered on top of cream cheese. Don't be afraid to try different combinations, especially mixing sweet and salty ingredients together.

6. Accompaniments will all be placed differently depending on the type of food. Some items like pickles or olives may need to be placed in a small bowl or dish with a spoon, while others, like nuts, can just be placed directly on the board.

7. Finally add a few big handfuls of bagel chips and toasted French bread slices throughout the board. If you run out of room on your board for your bread/crackers, I also occasionally just serve them in a large bowl or tray placed beside the board too. They don't add a ton of color, so it's not as necessary to have them on the board as the other ingredients.

8. Fill any holes on the board with fresh herbs for garnish, arugula, or some other type of fresh, leafy green.

9. Share + enjoy!



*Emily*

@gatheredliving