

# Create a Perfectly Styled Cheese Board with @AintTooProudToMeg

**STEP 1:** Choose your favorite cheeses and space them evenly around the board.

- The general “rule” is to choose a mix of hard and soft cheeses and various types of milk (cow, sheep, goat).
- Example - SOFT: Camembert, Brie, Humboldt Fog; HARD: Gouda, Sharp Cheddar, Gruyère, Manchego

**STEP 2:** Place your “rounds” on the board.

- For a large board, evenly distribute throughout the board. For a small round board, you can place a couple of items in the center of your board.
- Example: jars of honey or fig jam, a ramekin of olives or even anchoring items like a halved pomegranate or a whole pear.

**STEP 3:** Add in crackers.

- Choose a few different types to complement the cheeses.
- Example: a mild, water cracker plus a more robust, fig and olive cracker gives a nice variety. Gluten-free options are also great to have on hand.
- Styling tip: fanning out crackers around the “rounds” from STEP 2 makes for a pretty display.

**STEP 4:** Load up on colorful fresh and dried fruits and veggies.

- Take care when shopping for produce by selecting items that look fresh and un-bruised.
- Example: grapes, cherries, berries, cucumbers, cornichons, dried persimmons, candied oranges, dried figs (choosing a variety in different shapes and colors).
- Styling tip: divide placement of similar colored items so the board looks dynamic (i.e. red grapes and raspberries are better spaced out from each other).

**STEP 5:** Pepper in meats of your choice.

- Choose a few salami varieties of different textures and flavors.
- Example: Salame Secchi, Calabrese, Varzi
- Styling tip: Make “salami flowers” out of the thin slices and bunch them together to hold shape; fan out thick salami slices around other items on the board.

**STEP 6:** Add various nuts.

- Use them to fill in spaces to ensure the board looks abundant.
- Example: Marcona Almonds, candied pecans and pistachios

**STEP 7:** Finish with fresh herbs to bring the board to life.

- Use them to fill in more gaps, separate items or on top of cheeses as a garnish.
- Example: rosemary, lavender, chamomile flowers



Follow Meg Quinn on Instagram: @AintTooProudToMeg

