

Charcuterie Plate

Whether for entertaining or a simple light dinner, creating a good 'meat' plate is a quick and easy way to showcase different flavours of meat and flex your creative plating muscles! A Charcuterie plate is usually a combination of cured meats, exotic cheeses, something pickled, pate or cheese spreads, veggies, bread and/or crackers.

Suggested cured meats:

- Prosciutto – Italian dry-cured, thinly sliced ham
- Serrano Ham – Dry-cured Spanish ham, literally 'ham of the mountains', thinly sliced
- Coppa – also known as Capicola, dry-cured pork neck muscle, traditionally Italian 'cold cut'
- Genoa Salami – an American variety of salami commonly believed to have originated in Genoa, Italy, normally made of pork but may contain beef, seasoned with garlic, salt, white or black peppercorns, fennel seeds and red or white wine
- Bresaola – air-dried, salted, aged beef originating from Valtellina, a valley in the Alps or northern Italy's Lombardy region

Suggested cheeses: (use one or two, or a variety of all types, particularly when entertaining!)

- Fresh cheese – fior de latti or boccolini tossed in extra virgin olive oil seasoned with fresh basil, tarragon or thyme
- Ripened cheese – Camembert, Brie
- Semi-soft Cheese – friulanom, havarti, gouda
- Firm Cheese – Aged provolone, piave, aged white cheddar
- Hard cheese – Parmigiano Reggiano, Grana Paderno
- Venied Cheese – Blue Cheese, Silton, or, my husband's favorite, Irish cheddar lined with Guinness Stout beer

Other additions:

- Something pickled, such as gherkins, pickled red onions, okra, olives, stuffed hot peppers, marinated mushrooms
- Spreads, dips, pate: It's nice to have some sort of soft spread on your charcuterie board such as a pate, hummus, or goat's cheese in roasted red pepper sauce
- Bread, crackers, bread sticks: Crusty baquette, breadsticks, crackers that contain nuts and seeds are great choices
- Fruit such as sliced pears, melon, strawberries, grapes, dried figs or apricots