

— ROCKY MOUNTAIN BRIDE —

CHARCUTERIE

TIPS & TRICKS TO BECOMING A CHARCUTERIE AFICIONADO





Balancing the Board

From intimate dinner parties to full blown weddings, charcuterie boards add delicious edible art to your tablescape. The key is to incorporate a mix of beauty, balance and bites into your design. Brie & Banquet based in Calgary, Canada, prides themselves on locally curated, whimsical and romantically hand-styled grazing pieces. They're providing us with all the tools you need to present the perfect board at your next dinner or event!

TOOLS & ETIQUETTE 101

Events to consider charcuterie boards:

Date night, dinner parties, engagement party, bridal shower, bachelorette party, and weddings

How to calculate serving sizes:

- 2 ounces of each cheese per person
- 1-2 slices of each meat per person

Tips for a perfect presentation:

- Brie & Banquet recommends cutting down blocks of cheeses, otherwise it can seem intimidating to your guests. Cut them appropriate sizes for a cracker or slice of bread.
- Abundance looks best, pick a board that's a little smaller and pile it high.
- When it comes to removing the casing or skin from meat, the rule of thumb is if its salami you remove it.

THE ESSENTIALS

What to include for a small dinner party or event:

- Large cutting boards or serving trays
- 3 cheeses: 1 soft like brie, 1 semi-soft like cheddar and 1 hard like manchego
- 3 meats: 1 dry salami like sopressata, 1 whole sliced sausage or salami and 1 raw, cured sliced meat like prosciutto
- Something sweet: seasonal fruit or jam
- A pickled or fermented item
- Crackers and nuts for salt and crunch
- Olives or tapenade
- Palate cleanser: oranges and/or strawberries

BONUS TIP: Include at least one goat or vegan cheese for lactose intolerant guests and one meat that isn't pork and label them.



The Perfect Pair

*"Have fun and include things that you love or really want to try yourself.
Sharing your favorites with your guests adds to everyone's grazing experience."*

- Brie & Banquet

Charcuterie boards allow your guests to celebrate the natural beauty of food and beverages too. There are so many great combinations and pairings for beer, wine, cider and even coffee! To pull it off, the most important thing to remember is to match your drink and cheese in strength. So the stronger the wine, the stronger the cheese!

RED WINE:

A dry red wine like Cabernet Sauvignon is known for its hints of herbs and dark fruits, so pair it with extra sharp cheddar to bring out the bold flavors. Bold red wines pair best with aged cheeses like gruyere or manchego. As cheese ages, it loses its water-content, so overtime they become more rich in flavor. Try to pick cheeses that are at least a year aged.

WHITE WINE:

Soft and rich cheeses pair best with white wines - especially brie and cremes. White blends also work great with bold and spicy cheeses like pepper jack. Just make sure the wine is not too sweet so it doesn't overpower the richness of the cheese.

BEER:

Lighter beers help bring out the complex flavors in cheeses, so opt for something less hoppy like a lager. Stronger beers should only be paired with rich and strong cheeses like gouda or havarti. For the IPA lovers, pair it with a meat - the bitterness of the beer compliments the saltiness of the meat, think mortadella or prosciutto.

COCKTAILS:

Gin and Tonics are the perfect pair for mild and creamy cheeses, think blue cheese. Another option is rye whiskey - it complements fatty and smoked meats like summer sausage or prosciutto.

CIDER:

Soft, creamy cheeses that are delicate to the cut like brie, bring out all of the fruity and sweet tastebuds. Another option is washed rind cheeses - like an italian taleggio which accentuates the cheese's natural wildness.

COFFEE:

Aged gouda offers the perfect balance of something sweet and salty. When paired with coffee, this cheese helps bring out caramelized flavors. The more aged the gouda is, the better! Ricotta is another great option that has hints of sweet flavor. Try topping it with dried fruit or honey and allow your guests to spread it on a cracker like dessert.



- CREATIVE TEAM -

Caterer

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Photographer

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