



# Charcuterie Board Setup

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Serves 1

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## Ingredients

- 0.5 oz bread (auto-linked (score 0.92))
- 0.5 oz cracker
- 0.25 oz fig jam
- 1 oz grape
- 1 oz hard cheese
- 0.25 oz olive (auto-linked (score 0.92))
- 0.5 oz prosciutto
- 0.5 oz salami
- 1 oz soft cheese

## Instructions

1. Select a large board or platter as your base.
2. Place cheeses strategically, separating hard and soft varieties.
3. Artfully arrange cured meats like prosciutto and salami in folds or rolls.
4. Fill gaps with crackers and bread slices.
5. Add grapes and olives for color and freshness.
6. Place a small bowl of fig jam for a sweet counterpoint.