

CHEESE *and* CHARCUTERIE

Creating an epic charcuterie and cheese board for your next gathering takes a bit of culinary know-how. In Wisconsin, we know that every great cheese board starts with great cheese. It's all about balance. There are different strategies for choosing cheeses. One good one is to select a hard cheese like aged cheddar or parmesan. Next, add a softer, please-any-palate cheese like gouda, havarti or fresh burrata. And don't forget a bold option, such as blue or wine-soaked cheese, for adventurous foodies. When choosing charcuterie, the same principle applies—select a mix of sizes, textures, flavors and meat types. Create your edible work of art featuring Wisconsin cheeses with the following tips...



TOP 5 BOARD BASICS

- 1** Pairing foods with similar flavor profiles or aromatic compounds amplifies those notes while contrasting flavors and textures provide interest and balance.
- 2** Plan one ounce of each cheese and at least two ounces of charcuterie per person. Scale the amount up or down based on what other dishes you're offering.
- 3** Earn style points by chunking hard cheeses and cutting softer ones into small wedges, triangles and batons. Charcuterie can be cut into rounds or ribbons. Thin slices can be made into roses, shingled like cards, or folded and stacked.
- 4** From condiments and produce to crackers and nuts, accompaniments elevate the tasting experience by adding flavors, colors and textures. Incorporate seasonal favorites like honey in spring, berries in summer, apple butter in fall and chutneys in winter.
- 5** Cheeses and charcuterie taste best when consumed at room temperature. Remove both from the refrigerator 30 minutes to 1 hour before serving. The board can be left at room temperature for up to 2 hours. Soft cheeses with more moisture, such as brie and burrata, should then be discarded. Harder cheeses with less moisture, such as gouda and parmesan, can be wrapped and refrigerated to enjoy again.

Create a board to remember with the recipes found on the next few pages!



PAIRING PARTNERS

Mild + Acidic

Rich, buttery and smooth **Buholzer Brothers® Havarti cheese** contrasts the flavor and texture of sweet or spicy soppressata and tangy, pickled onions.

Salty + Sweet

Dried apricots sweeten the nutty bite of **Cello® Parmesan cheese** and salty, sliced prosciutto.

Rich + Tangy

Savory, spiced salami and puckery dill pickles temper the smooth and creamy richness of **Wakker Creamy Mild Gouda cheese**.

Sweet + Spicy

Pleasant hints of salt, fruity and caramel notes in **Uplands Pleasant Ridge Reserve cheese** meet zesty, spreadable 'nduja sausage and glazed, candied pecans.

Creamy + Crunchy

Tangy yet mellow and soft **Roth Buttermilk Blue® Cheese**, lean bresaola and crisp, fresh pear slices are a texture match made in heaven.

BLUE CHEESE FIG JAM

Makes 2 Cups

Ingredients

- 2 1/4 cups coarsely chopped dried figs
(about 14 ounces whole dried figs)
- 1 cup sugar
- 1 cup water
- 1/3 cup balsamic vinegar
- 2 tablespoons lemon juice
- 2 teaspoons minced fresh rosemary
- 2/3 cup **Roth Buttermilk Blue® Cheese Crumbles**
- Assorted charcuterie
- Crostini

Instructions

Combine the figs, sugar, water, balsamic vinegar, lemon juice and rosemary in a large saucepan over medium-high heat. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, uncovered, for 10-12 minutes or until liquid is reduced by half, stirring occasionally. Remove from the heat. Cool to room temperature.

Process fig mixture in a food processor until smooth. Transfer jam to a bowl. Stir in blue cheese. Cover and refrigerate until serving.

Serve with charcuterie and crostini.





THE PERFECT CHARCUTERIE *and* CHEESE BOARD

Servings 8-10

Ingredients

**Roth Buttermilk
Blue® Cheese**

**Wakker Creamy
Mild Gouda cheese
(aged 6-9 months)**

**Buholzer Brothers®
Havarti cheese**

Cello® Parmesan cheese
**Uplands Pleasant Ridge
Reserve cheese**

'Nduja

Thinly sliced bresaola
sausage

Thinly sliced prosciutto

Thinly sliced salami

Thinly sliced soppressata

Dried apricots

Fresh pear slices

Seedless red grapes

Cornichons

Dill pickle slices

Pickled carrot sticks

Pickled green beans

Pickled onions

Candied pecans

Crackers

Crostini

Honey

Blue Cheese Fig Jam or
jam of choice

Fresh rosemary sprigs

Fresh thyme sprigs

Instructions

Arrange the blue cheese, gouda, havarti, parmesan and Pleasant Ridge Reserve on a serving board. Fill in board with charcuterie, folding and wrapping cheeses with meats as desired. Add the dried and fresh fruits, cornichons, dill pickles and pickled vegetables, pecans, crackers, crostini, honey and Blue Cheese Fig Jam. Garnish with rosemary and thyme.