



JERNEJ KITCHEN

SIMPLE CHARCUTERIE BOARD

Simple Charcuterie Board is our go-to recipe for the best snack or appetizer. This show-stopping treat is perfect for feeding the crowds for celebrations.

SERVES 6 PEOPLE
PREPARATION: 20 MINUTES

NAREZEK

4 tbsp your favorite red pepper spread

4 tbsp pickled zucchini

12 pickles

400 g (1 pound) at least 3 types of cheese (Camembert, Edam, Emmental)

400 g (1 pound) cured meat such as prosciutto, salami, pancetta, ham

200 g (1/2 pound) different crackers

200 g (1/2 pound) grapes

100 g (1/4 pound) dried fruits and nuts (apricots, plums, almonds, peanuts, pistachios)

PREPARATION

Grab a beautiful large wooden board and three small bowls or ramekins. Add the red pepper spread, pickled zucchini, and pickles to the bowls and place them on top of the board to form a triangle (like shown in the video).

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Slice each cheese differently in cubes or triangles, and use some thinly sliced cheese too. Arrange the cheese around the bowls or ramekins with pickles and spreads. Add the cured meats to the empty spaces around the ramekins. Fold the cured meats in ribbons or spread them out beautifully in a curved line. Now it's time to fill the rest of the board with crackers, dried fruits, and nuts. Place the grape on the edge of the board. Optionally add some fresh herbs, like sage, for some color.

TOOLS AND EQUIPEMENT

wooden board
bowls
kitchen knife