"LMU" WITH CHARCU IN THE LOU!

LMU ALUMNI VIRTUAL CHARCUTERIE WORKSHOP

Hosted by:
Charcu in the Lou
Caitlin Browne

WEDNESDAY, JUNE 23RD, 2021

Join Charcu in the Lou as they walk you through how to craft the perfect charcuterie board, all from the comfort of your own home! This class will cover how to select quality ingredients, tips & tricks to creating a delicious, aesthetically pleasing board and suggested cheese + wine pairings. Workshop guests will have the option to purchase an "LMU" themed Charcuterie kit, including class accoutrements and a small grocery list, so LMU alumni can build this beautiful board together.
GROCERY LIST (NO KIT)

If you DID NOT not purchase the class kit, you will need to purchase the following ingredients/items!

**Cheese**
7-8oz. Brie or Camabert Wheel (soft)
6 month aged Manchego (semi-soft)
Aged White Cheddar (hard)

**Fruits**
- Grapes
- Raspberries
- Blue Berries
- Blackberries
- Kiwi

**Charcuterie**
- Pre-Sliced Salami
- Pre-Sliced Prosciutto

**Vegetables**
- Cherry Tomatoes
- Olives or Cornichon Pickles

**Tools**
- 12-14” round board or platter
- Cutting knife
- Cheese serving knives
- 1-2 Small Ramekins
- 1-2 Food Picks

**Other**
- Rosemary or Sage
- Spiced Nuts
- Cracker Assortment
- Fig Spread or Honey
- Fresh Florals (optional)
- Chocolates (optional)
- Teal & Red Candies (optional)
- Teal & Red Decor (optional)
GROCERY LIST (YES KIT)

If you DID purchase the class kit, you will also need to purchase the following ingredients/items!

**Cheese**
- 7-8oz Brie or Camabert Wheel (soft)
- 6 month aged Manchego (semi-soft)
- Aged White Cheddar (hard)

**Fruits**
- Grapes
- Raspberries
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- Kiwi

**Charcuterie**
- Pre-Sliced Salami
- Pre-Sliced Prociutto

**Vegetables**
- Cherry Tomatoes
- Olives or Cornichon Pickles

**Other**
- Rosemary or Sage
- Cracker Assortment
- Fresh Florals (optional)
- Chocolates (optional)
- Fig Preserves

Tools
- Cutting knife
- Cheese serving knives

To Purchase a $50 Class Kit, Please Visit: https://checkout.square.site/merchant/MLQ48NBJ3EKJN/check out/T3VIFFEYTYUXMOV3PD34XMXPT
LUXURY ADD-ON'S
Want to elevate your board to the next level? Include some of the following ingredients!

**Premium Cheeses**
- Dorothy's Creamery Brie
- President Triple Cream Brie
- Cypress Grove Humbolt Fog Chèvre
- Baetje Farms Goat Cheese
- Chevoo Goat Cheese

**Charcuterie**
- Volpi Prosecco Salame
- Volpi Chianti Salame

**Spreads**
- Bee Seasonal Honey
- Divina Fig Spread
- Janet's Finest Raspberry Compote

**Other**
- Rustic Bakery Crackers
- Crostini
- Dried Fruits
- Macarons
- Honey Comb
- Stuffed peppers or olives
- Chocolate Truffles
WINE PAIRINGS

If you are looking to pair some wines with your cheeses, we recommend the following pairings:

**Brie, Camembert, Goat cheese**
(Soft Cheese)
Cabernet Franc, Chardonnay

**Manchego, Gouda**
(Semi-Soft Cheese)
Malbec

**Cheddar**
(Hard Cheese)
Syrah, Cabernet Sauvignon
Where do I begin?

The first thing you need to create a perfect platter is aboard. Almost anything can be a board if you really want it to be. From a plate, to a piece of wood to a tray – as long as it’s food safe, we say it’s fair game. That’s what is so fun about creating a board; You can get creative!

How do I pick Ingredients?

As you start to think about your charcuterie board think about colors, textures and pairings that complement each other. We tend to eat with our eyes first so make it vibrant and appealing. Using items that vary in colors and size makes for a very pretty board. Items of similar colors are nice layered together (i.e. blueberries and blackberries), adding both dimension and texture. Never place items of the same color directly next to each other, rather place diagonally across the board for design balance. The goal is to make sure that the board looks full and colorful.

What should I include & how much?

If serving as an appetizer, a great rule of thumb is 2oz of cheese and 1 oz of meat per person. Be sure to include both hard and soft cheeses ranging from mellow to sharp. You can create variety by choosing cheeses made from different milk sources including cow, goat or sheep. As far as the charcuterie goes, we like to use both hard and soft meats. The soft meats like prosciutto are great for making a statement, where the hard meats make for great presentation and are always a crowd favorite.
HOW TO BUILD A BOARD

Step 1: “Rounds” & Large items
Start by placing your round items down on the board (ramekins, honey, jams, preserves, etc). These items will provide you with a good base. Use them as your “anchors”. The number and size will depend on how large your board is. Never place directly in the middle of the board; rather keep in mind the "triangle" rule, when placing down your round items. Be sure to place anything that has an oil/water base in the ramekins (olives, pickles, mozzarella balls) this will help avoid other items getting soggy. Finish off by placing any larger items down, like grapes or larger items of fruit.

Step 2: Cheese
We like to place cheese down in order from largest to smallest. Start with the wheels, blocks and wedges, and then finish with the slices. If you choose to use a block or a wedge that isn't already pre-sliced, be sure to place a knife by it to help your guests dig in and help themselves.

Step 3: Charcuterie
After the bowls and cheeses are in place, use these anchors as guides to place your meat. Doing so will make it easy to create a salami chain or rose. We like to arrange the folded charcuterie around round objects, such as around the brie wheel or around a round ramekin for visual appeal.

Step 4: Produce & Fillers
It’s time to start filling in the gaps! There really is no wrong answer here. We like to start with fruits, candies, nuts and crackers. If you have any anchors open, use those to stack or lean your crackers up against.

Step 5: Garnish
Last, but not least, garnish. Rosemary is our favorite. It adds a pop of color, texture and a beautiful, fresh aesthetic. Another fun garnish is fresh flowers. Really, any fresh herb makes a great addition.

Share your final product on social media! We love to see your creations!

/charcuinthelou
@charcu_inthelou

Thank you!