

# Smash Box

CURATED GRAZING

## Workshop How-to-Guide

### Grazing or Charcuterie?

When I started my business I learned that "Charcuterie" isn't just any board, it is a board that contains meat. Without meat it is a grazing board. I chose to go with Smash Box | Curated Grazing because it felt more all encompassing and gave me more room to hand pick ingredients and be creative. You can use either phrase, but just remember; if it doesn't have meat it is not a charcuterie board.

### Where to begin

The first step in creating your Grazing Board is to select your board. This can be something you have at home like a cutting board or platter. As long as it is food safe (or lined with food safe paper) anything is game. Local Home Stores and Grocery Retailers have many options, but thrifting is fun, too!

### Picking Ingredients

This part is so fun! The possibilities may seem endless, but grocery stores are amazing and stocked with what people and is in season. So, stick with that! Trader Joe's is a great one stop shop for a budget friendly board and specialty grocers have amazing cheese/charcuterie offerings, too. You will want to plan on a variety of cheeses, charcuterie, seasonal + dried fruit, nuts, olives and/or pickles, honey or jam, chocolate, crackers, and garnish.

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## What should I include?

General rule of thumb for an appetizer size grazing board is a combined 3 oz of cheese and meat per person (2oz cheese + 1oz meat). From there I add another 4-6 oz of sides like grapes, fresh berries, dried apricots, marcona almonds, cornichons, dark chocolate, red pepper jelly, rosemary, and crackers.

Cheese: Variety is key! Include soft, semi-soft, hard cheese and a "stinky" cheese if you have a more adventurous palate. You can also consider using a sheep, goat, and cows milk cheese for variety/flavor profiles.

soft cheese: Goat, Brie, Camembert

semi-soft cheese: Havarti, Gouda

hard cheese: Aged Cheddar, Parmigiano, Guyere

stinky cheese: Gorgonzola, Roquefort

Charcuterie: Genoa Salami, Italian Dry Salami, Prosciutto, and Capicola are a few of my favorites. I like to include a soft and hard salami. The soft salamis are fun to style and make a great presentation and hard salami is a classic that everyone loves!

Budget Friendly Board: Trader Joe's

Big Budget Boards: Cheeselovers\_shop has endless options, but local specialty stores will have what you need.

Grazing Supplies: Many of my favorite items can be found on Amazon! Like that handy wire cutter we used in class.

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## Building your Grazing Board

### Step 1 | "Rounds" and Larger Items

Place your dished items down on the board. A triangle shape works well. This includes your olives, cornichons, honey, jams, preserves etc.

TIP: oil or water base should go in ramekins to prevent other items on the board from getting soggy.

### Step 2 | Cheese

This is the fun part! Cheese can be placed in a variety of ways depending how you decide to slice it. I suggest pre-slicing all cheeses for easier access and grazing for guests.

\*Crumbly and spreadable cheeses are the exception to this rule and can be placed on a board with a knife.

### 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. Any cured meat will work on a grazing board.

### Step 4 | Fillers

It's time to fill in the gaps. This is where you can play with color, spreading it across the board and allowing it to pop. I start with the dried apricots and nuts. Add in larger fruits, chocolates, holiday cookies/treats (never next to anything watery) and top with any bright/colorful fruits that add color and texture.



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### Step 5 | Garnish

Garnish is a simple way to elevate your board. Rosemary + Sage are gorgeous and can be found at almost any grocery store. However, most herbs works great! When possible, I love to add florals to my boards. Edible flowers can be found at some grocers with the herbs. Non toxic organically grown florals like pansies and violas add a gorgeous pop of color.

### Step 5 | Snap a Pic!

You just created something beautiful! Snap a pic and share with friends. Don't forget to tag me!

Tip: indirect natural light is best for board photos. If your kitchen lighting isn't the best, find the best lighting in the house and take the photo there.

THANK YOU!

Seriously. Thank you so much for attending the Smash Box Grazing Workshop! Your support means so much to me and my family.

I would love to hear from you if you have any questions about anything you learned at the workshop, future bookings, or events.

*Peace Love Cheese.*

Mallori Rojas

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