



fig+forage
CHARCUTERIE DESIGN
CLASS GUIDE

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DESIGN

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wine pairings

Pinot Noir-a good balance of fruit, acid and tannin so it's a naturally good pairing with charcuterie and a variety of other foods.

Chardonnay- great with medium cheeses (like brie). Chill the Chardonnay for an amazing taste combination.

Prosecco - goes great with prosciutto

Cabernets- go great with gorgonzola and Bleu cheeses

Riesling, Chenin Blanc, Moscato - goes well with prosciutto and Serrano



flavor combinations:

Salami + Gouda
Prosciutto + Parmesan
Soppressata + Havarti
Figs + Parmesan + Blue Cheese
Dried Apricots + Gouda or Cheddar
Pears + Feta
Canteloupe + Prosciutto

Add some crunch:

Pecans + Gouda
Cashews + Blue Cheese
Sesame sticks + Asiago or Parmesan

Savory:

Kalamata Olives + Feta
Green Olives + Swiss or Gouda
Cranberry Chutney + Cheddar
Cornichons + Salami
Whole Grain Dijon Mustard + Cheddar



ideas for future boards

Meats (choose 3):

Salami

Peppered Salami

Prosciutto

Soppressata

Cheeses: (choose a variety of hard and soft cheeses). varying flavors and textures, cut cheese in different ways, wedges, cubes, slices.

Cheddar (great for slicing or cubes)

Gouda (slices)

Blue Cheese (crumbles)

Parmesan (crumbles)

Havarti (slices)

Swiss (slices)

Feta (crumbles)

Brie (wedges)

Accents: (choose a few)

Olives - Kalamata, Green

Grapes

Figs

Pears

Cornichons

Almonds

Cashews

Pecans

Dried Oranges

Dried Blueberries

Honey

Whole Grain Dijon Mustard

Fig jam

Crackers -variety

Rosemary

Thyme

