

A top-down view of a wooden cheese board. The board is filled with a variety of cheeses: large wedges of white cheese, sticks of yellow cheese, and small cubes of yellow cheese. There are also slices of red pepperoni, rolled-up prosciutto, and a small bowl of yellow oil. Fresh fruits include green grapes, blueberries, raspberries, and blackberries. Bread is served in the center, along with almonds and other nuts. The board is set on a light-colored surface.

BUILD YOUR CHEESE BOARD

1 CHOOSE THE BASE

Use a wooden board, marble or a tray with enough space to display all the ingredients.



2 SELECT YOUR CHEESES

Cheese is the protagonist of any table. Include at least 3 different types to ensure variety of flavor, texture and color.

Here is a basic guide:

Type	Variety	Notes
Fresh	Panela, Adobera or Quesillo	Creamy, light in flavor
Young	Manchego, Cheddar, Chihuahua o Gouda	Firm texture, flavorful
Aged	Aged or Extra Aged Cheddar	Strong, salty flavor



Tip: Take the cheeses out of the refrigerator 20-30 minutes before serving so that they are at room temperature and their flavors are better expressed.



3 ADD ACCOMPANIMENTS

Complement with different flavors and textures: sweet, salty, crunchy, juicy, soft... **Variety is key!**

- **Fresh fruits:** grapes, fig, apple, pear.
- **Dried fruits & nuts:** walnuts, almonds, pistachios.
- **Honey & jams:** fig, berry, or chili jam.
- **Breads & crackers:** baguette slices or crackers.
- **Cured meats / Charcuterie:** serrano ham, salami, prosciutto, pepperoni, etc.
- **Dark or semi-sweet chocolate:** a perfect contrast to bold cheeses.

Tip: Use small jars or containers for honeys and jams. This way you avoid spills.

4 ARRANGE WITH INTENTION

Presentation matters just as much as flavor. **Mix shapes, colors, and heights.**

- Cut some cheeses into cubes, others into sticks or triangles and arrange them creatively
- Alternate ingredients based on flavor, color, and texture. Play with the combinations.
- Don't overcrowd the board. Less is more, let each ingredient shine in its own space.
- If your board has a theme, use cookie cutters to shape cheeses into fun, festive designs.



Tip: Start by arranging the larger ingredients and then fill in the ring with smaller ingredients.

