

## **Farm To Table Individual Charcuterie Boards**

One of the most popular ways to entertain and celebrate, has to be serving a beautiful charcuterie board for your guest to have a variety to nibble on. With the current situation, precautions need to take place for safe entertaining. Well, it doesn't mean you cant still enjoy a beautiful charcuterie board. These individual charcuterie are just as beautiful and so versatile. You can customize them per your guest or your palette, meat lovers, vegetarian or even vegan. In season and local just doesn't mean our veggie and fruit farmers, we have so many other local farmers and artisans that provide us with so much goodness. Our dairy farmers, beef farmers, pork farmers, turkey farmers, honey producers and even these gorgeous charcuterie boards are made locally and use local black walnut by Rustic Design By Rich from Hamilton Ontario.

### **Ingredients**

Roasted pork neck  
Roasted turkey breast  
Beef sausages  
5 year aged cheddar  
Smoked Oka cheese  
Gorgonzola cheese  
Mini bocconcini balls  
Carrot sticks  
Green and yellow green beans trimmed  
Mini grapes  
Peach, cut in 1/2 inch wedges  
Fresh basil leaves  
Smoked honey  
Grainy mustard  
Thinly sliced baguette

### **Cannellini Bean Dip**

398 ml can of cannelloni beans, drained and rinsed.  
1/4 cup extra-virgin olive oil  
1 large garlic clove  
3 tbsp lemon juice  
1 tsp salt  
1/2 tsp fresh ground pepper  
1 tbsp Italian flat leaf parsley finely chopped

### **Preparation**

**To make bean dip**, in a blender or food processor, add beans, olive oil, garlic and lemon juice. Puree until creamy. Place in bowl, add parsley and season with salt and pepper. Place in refrigerator until ready to use.

**To assemble board**, skewer one bocconcini ball, followed by a fresh basil leaf, peach wedge, basil leaf and then another bocconcini ball. Drizzle with smoked honey. Add bean dip in mason jar and place carrots and beans inside. Arrange all your ingredients on the individual boards and let each guest serve themselves.

### **Chef Tips**

Servings per person 3 oz of each cheese and meat plus the accompaniments.

Cut meats and cheeses in bite size squares and serve with small fork for simple and less mess eating.

Serve cheese, fruit and herbs on small skewers for a delicious flavour combination.

Use fresh baguette instead of crostini to avoid breaking and crumbling.

Serve dips in mini mason jars with cut seasonal vegetables inside to make more room for additional nibbles on your board and make for a pretty display.

Bean dip can be stored in an airtight container for up to 3 days.