

# Cheese Bamboo Charcuterie Board with 20 Piece Cutlery Set User Guide

This guide is for the Frux Home and Yard Wood Charcuterie Platter and Serving Meat & Cheese Board available at:

<https://www.amazon.com/dp/B07VT94PXD>

**This All Included 20 Piece Bamboo Charcuterie Board with full cutlery set is the most versatile serving platter on Amazon.com!** This luxurious and eco-friendly bamboo charcuterie platter and cutlery set will allow you to present and share your favorite Gouda, Brie, Roquefort or Edam in style. The two slide out trays are excellent for keeping the set together when not in use.

The first slide out tray at the front holds 6 slate labels for identifying your types of cheese, and 4 stainless steel cheese knives with bamboo handles that are easy to grip. The knife set includes: a cheese fork, heart shape, spatula, and plane knife specially made for handling a variety of cheeses from hard to soft like an expert.

The second slide out tray at the back holds the bowls when pulled out fully, but also holds 6 appetizer forks for your guests to use to select food from the cheese board and 2 chalk markers to label the type of cheese on the slate labels provided.



**Included:**

- 1 Cheese Board with 2 Slide Out Trays for Knives
- 4 Cheese Knives 1 cheese fork, 1 heart shape, 1 spatula, and 1 plane knife
- 6 appetizer forks
- 6 slate cheese labels
- 2 chalk pieces
- 2 bowls



## Cheese Board Measurements and Features



### **Be Sure To Do The Following To Keep Your Cheese Board Looking Its Best:**

1. Clean board using a soft cloth or paper towel dampened with white vinegar or lemon juice. Do not put in dishwasher.
2. Clean the slate labels after each use with warm water and soap, dry with a cloth.
3. Dry board with dry cotton cloth. If it becomes wet, dry it on it's side with large surface areas exposed.
4. Season the board with food grade butcher block oil using a soft cloth once a month. This seals it and stops other liquids from being absorbed and warping or staining the cheese board.
5. For cleaning heavy food stains, dampen the stain with clean water. Cover area with kosher salt, let salt sit overnight, then wipe board clean.

### **Make Sure Not To Do the Following:**

1. Do not soak or dunk board in soap and water or place it inside a dishwasher.
2. Don't dry board under the sun or direct heat or put the wet board flat to dry. If the board dries lying flat on one side, it may cause the bamboo to warp.
3. Do not season the board with any types of cooking oil on a daily basis.
4. Do not use bleach or heavy stains to clean the cheeseboard. This will discolor the bamboo board and excessively dry out the wood.

### **How To Make the Perfect Cheese Board**

#### ***Pick one of each cheese type:***

##### **Soft:**

- Mozzarella (fresh and mild)
- Brie (buttery)
- Humboldt fog (buttery mildly acidic)
- Saint Andre (buttery)



##### **Semi-Soft:**

- Stilton (pungent)
- Gouda (caramel)
- Jarlsberg (buttery nutty)
- Oka (buttery nutty)



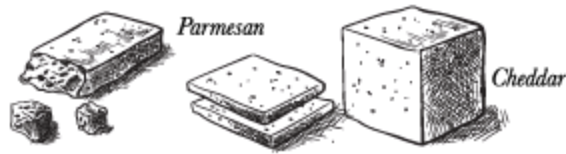
##### **Semi-Hard:**



- Manchego (earthy)
- Sage Derby (sage)
- Provolone (smokey)
- Comte (earthy sweet and salty)

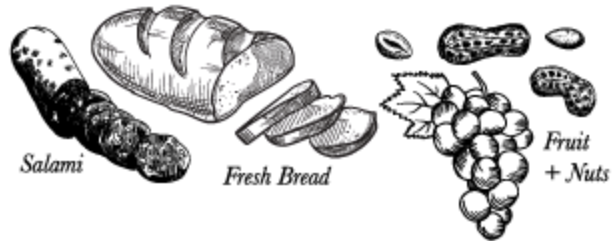
#### Hard:

- Aged Cheddar (acidic)
- Parmesan (nutty)
- Aged Asiago (pungent)
- Cheshire (tangy)



#### Add:

- Cold cuts
- Veggies
- Bread + Crackers
- Fruit / compote
- Nuts



#### Final Tips for Your Beautiful Cheese Board

- Serve with cheese knives and spreaders.  
Cheese is best served at room temperature. Remove cheeses from the refrigerator about 30 minutes before serving.
- Display some of the cheeses as whole, and cut some in different shapes like wedges, cubes, spears, pies.
- Add some spreads/condiments
- You can go without spreads/condiments. But some of them I listed here might be in your kitchen. Plus, it's more fun with contrasting flavors and textures.
- Cornichons – great with meats.
- Fig jam – goes well with both sweet and savory.
- Honey – drizzle on blue cheese and goat cheese.
- Preserves – anything you like or you have in the back of your pantry.
- Tapenade – adds nice saltiness!
- Whole grain mustard – great with sausages and meats.

#### Wine Pairing Suggestions with Cheeses

##### PORT AND BLEU CHEESE

Port's sweetness and thick body are the perfect foil for pungent, crumbly bleu cheese.

### **PROSECCO AND PARMESAN**

The bubbles in Prosecco cut through the saltiness of this hard cheese. Plus, they're both Italian.

### **SAUTERNES AND FONDUE**

The richness of fondue is a match made in heaven for decadent dessert wine Sauternes.

### **CABERNET SAUVIGNON AND AGED GOUDA**

In order to stand up to the nutty flavors in aged gouda, you need a tannic, full bodied wine. Cabernet Sauvignon gets the job done.

### **CHARDONNAY AND GRUYERE**

Whether you choose to snack on gruyere whole or melty, the fruit and nut flavors in Chardonnay are an ideal mate.

### **RIOJA AND MANCHEGO**

This sweet, classic cheese calls for the quintessential Spanish wine: Rioja!

### **RIESLING AND RICOTTA**

Sweet, creamy ricotta loves tangy Riesling. Try ricotta with both the sweet and the dry variations of this German classic wine.

### **MALBEC AND AGED CHEDDAR**

Chocolatey Malbec helps balance out the aggressive sharpness in aged cheddar. Who's up for a bowl of adult macaroni and cheese?

### **GEWÜRZTRAMINER AND MORBIER**

Gewürztraminer is the perfect white wine to cut through the stink of morbier.

### **PINOT NOIR AND BRIE**

Brie needs a wine that will go well with its distinct flavors while remaining light enough not to overwhelm them. Here are some awesome brie cheese recipes to pair with a good glass of Pinot Noir, brie's best friend.

### **BEAUJOLAIS AND FETA**

You want a bright red wine that will match feta's saltiness. Beaujolais (or a light Greek wine!) is the answer.

### **VIOGNIER AND JARLSBERG**

The stone fruits found (like peaches) in Viognier mouthwateringly cut through the savory flavors of Jarlsberg.

## MONTEREY JACK AND MERLO

This classic American cheese craves a wine that's on the lighter, fruitier side – just like Merlot.

## MOZZARELLA AND PINOT GRIGIO

The acidity of Pinot Grigio tangos well with this soft, slightly sweet classic pizza cheese.

## SAUVIGNON BLANC AND GOAT CHEESE

Sauvignon Blanc is the perfect distinct white wine to pair with this tangy cheese.

### What Our Customers Say About Us



Clean Eating

★★★★★ **Very well made**

December 4, 2018

Verified Purchase

I just received this product and it was everything it said it was. It's a very well made, attractive cutting board. It has a secret compartment built in to the underside of the board that holds the serving utensils. I love the cut outs on the top that can hold crackers or whatever you fancy. It is also a pretty good sized board. I highly recommend this product.



Amazon Customer

★★★★★ **Great addition!**

December 4, 2018

Verified Purchase

So excited it came in super fast! Can't wait to use this for my Christmas gathering! It's a beautiful addition to my serving platters! Love the area to hold the crackers! The quality is amazing for the cost!!



Marlo Kovach

★★★★★ **Perfect Gift**

November 29, 2018

I was looking for something for my niece to have to take to college that she could use to prepare snacks and also not take up much room. This was the perfect item, the knives fit conveniently in a slide-out drawer which is great, keeps everything in a nice organized manner. Great product!

If you have any trouble whatsoever, feel free to contact us at:

[customersupport@fruxhomeandyard.com](mailto:customersupport@fruxhomeandyard.com) or by phone: 1-88-410-2340 where we will be able to answer any of your questions.