

## CURED MEATS CHARCUTERIE BOARD

RECIPE BY DARIAN BRYAN

Yields: 8 servings

- **Volpi cured meats**  
(Prosciutto; mild trio of Sopressata, Coppa and Genoa salame; Roltini)
- **Cheese** (Manchego, orange cinnamon cranberry goat cheese, smoked apple cheddar)
- **Fruit** (blackberries, red grapes, blueberries, kiwi)
- **Jams** (Orange fig spread and Plum chutney)
- **Crackers** of various textures and flavors
- **Olives**
- **Nuts**

**| Preparation |** Use any of the above ingredients or whatever your favorite store has on hand. Use sliced meats and fruits – and your imagination of course – to create a gorgeous charcuterie board.

