The Charcuterie Kitchen

30 From-Scratch Recipes for
Cheese & Charcuterie Boards

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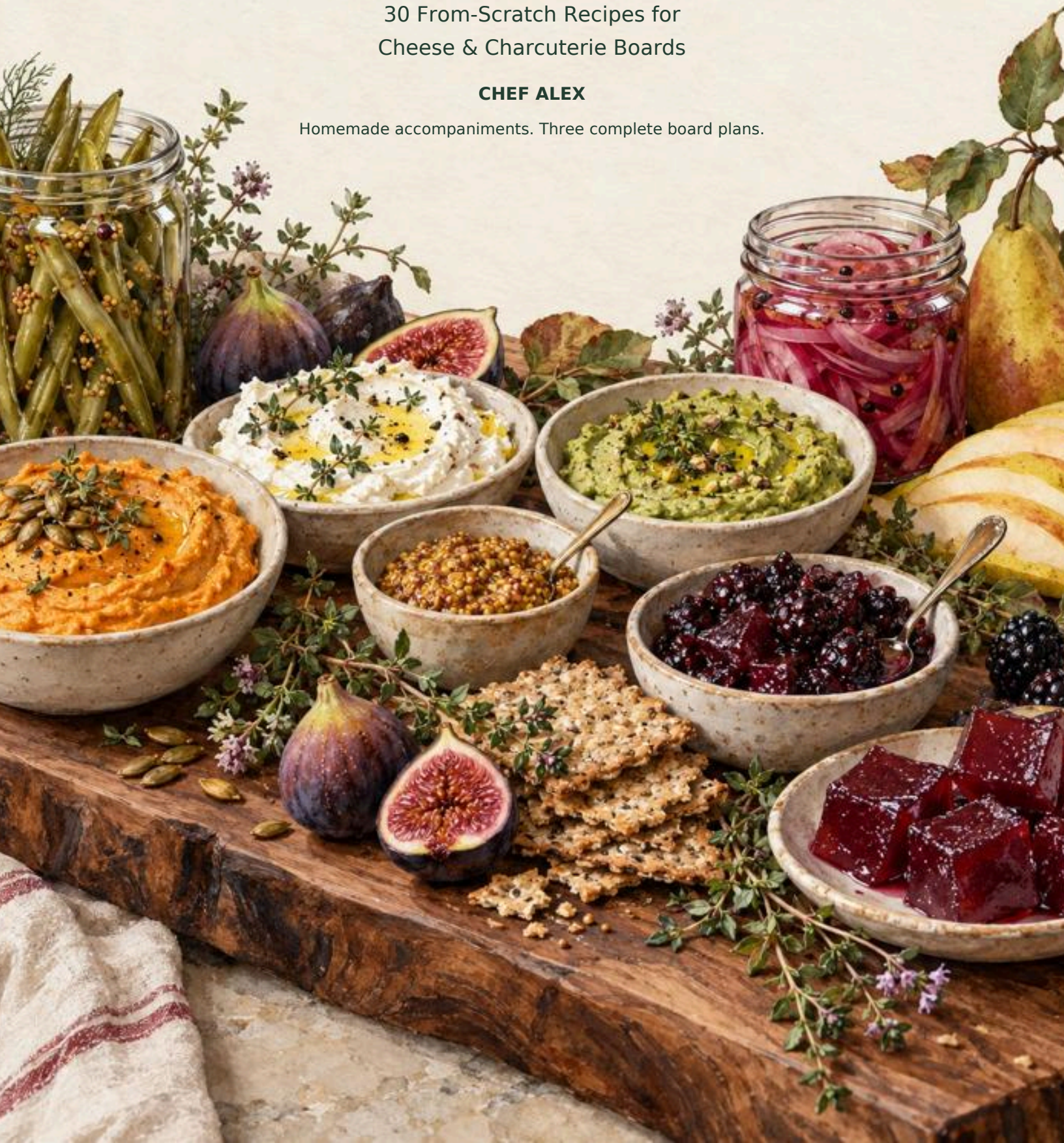
Homemade accompaniments. Three complete board plans.



Whipped Lemon Feta

Bright lemon lifts a smooth, salty cheese dip that belongs beside crisp vegetables.

About 400 g | 8–10 board portions | Prep 10 min + chilling

INGREDIENTS

Feta, drained	**200 g**
Cream cheese, softened	**100 g**
Plain Greek yogurt	**50 g**
Lemon zest	**½ lemon**
Lemon juice	**20 ml (4 tsp)**
Olive oil	**20 ml (4 tsp)**
Fresh dill, optional	**1 tsp, chopped**

IN THE KITCHEN

1. Blend feta, cream cheese and yogurt until smooth, scraping down the bowl.
2. Add zest, juice and oil; blend until silky.
3. Fold in optional dill. Chill at least 1 hour.
4. Taste before adding salt: feta usually provides enough.



AT THE TABLE

Crostini, cucumber and crackers.

INGREDIENT & ALLERGEN NOTES

Milk.

Build a board, step by step

Use this order with any of the three board plans. Keep chilled food in the fridge until you are ready to assemble.

01 Place the bowls

Spoon your dip, mustard or chutney into small bowls. Space them across the board so guests can reach them. Set drained pickles in their own dish to keep brine away from crackers.

02 Add cheese and larger pieces

Place cheese around the bowls, leaving space between each group. Cut a few starter slices or wedges. Add any meat your guests want in its own section, with separate serving utensils where needed.

03 Build the fresh and crunchy sections

Group fruit and fresh vegetables between the bowls and cheese. Add bread and crackers in a few easy-to-reach clusters. Keep extra crackers beside the board so they stay dry.

04 Finish for serving

Add a spoon for every accompaniment and suitable cheese knives. Fill only small bowls and refill from the fridge with clean utensils. Keep extra portions separate and follow the chilling guidance on the make-ahead page.

A useful flavour check

Aim for something creamy, something sharp and something crisp. If the cheese is rich, add a pickle or fresh fruit. If a chutney is sweet, serve it in small amounts beside a sharper cheese.