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W O R K S H O P
Hi Everyone!

We are ecstatic to have you as a part of our Napa Valley Charcuterie Board ZOOM Class! In this class you will not only learn how to craft a beautiful appetizer board, you will also have the unique opportunity to gather with members of our community from across the country!

What to Expect

**Q&A**
The beginning of the class we will get to know "who's at our table" with a quick Q & A.

**INSTRUCTION**
From there I will lead the class teaching step by step with the ingredients you have in front of you.

**FEEDBACK**
You will have the opportunity to interact as much or as little as you would like! Questions and interaction welcome!

The beauty of this class is that no prior skills are required! I’ll give my suggestions, show you the way that I arrange and from there you have the freedom to create based on your taste and creativity! The beauty is that all the boards come out similar but each with their own flair!

Other Notes

We will begin no later than 10 minutes after the start time!

During that time we will make sure everyone is situated and questions are answered.

Do you have questions before, after or during the class? Email us at Help@GatherIntentionalLiving.com or DM us @GatherIntentionalLiving on Instagram.

We are SO excited to create at the table with you!

With Love,

Katy
Please know that these ingredients are just our suggested list based on the theme! Whatever you have access to, whatever you can find, or whatever you have on hand is great! The skills we are teaching can apply to anything you have.

**1 Heaping Cup of the Following:**

- Blackberries
- Dried Figs or Your Favorite Dried Fruit
- Candied Pecans or Your Favorite Nut
- Any Crackers (our favorite for this board are seedy/fruity crackers like Maine Crisp's)

- 1 Bunch Dark Purple Grapes
- 1 Small Round or Piece of Brie (goat milk or standard)
- 1 Block Sharp Cheddar (vegan, goat milk, or standard)
- 1 Piece of a Triangle Shaped Cheese (there are some wine infused ones that would be perfect!)
- 12 Slices Salami or Your Favorite Charcuterie Meat
- Rosemary Sprigs
- Optional: Honeydew Melon & Prosciutto

**Other Supplies**

- 15” Platter
- Cutting board
- Cutting knife
- Hand cloth
- Whatever you have to work with is great! Even just a cookie sheet!