

## The Savory Pantry Signature Charcuterie Board

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Beyond a typical cheese board, the charcuterie board is rapidly gaining popularity as a sophisticated snacking presentation.

- **Olympic Provisions Chorizo Rioja Dry Cured Salami**
- **Olympic Provisions Finocchiona Dry Cured Salami**
- **L'Estornell Wild Caperberries**
- **Cherith Valley Hot 'n Spicy Pickled Garlic**
- **Edmond Falot Seed Style Dijon Mustard**
- **Rustic Bakery Rosemary & Olive Oil Sourdough Flatbread**

1. Slice medallions of cured meat to your preferred thickness.
2. Arrange on a cutting board, leaving space for accompaniments.
3. Fill in with a handful of caperberries and pickled garlic.
4. Add a dollop of seed style mustard to the board.
5. Serve with flatbread.