



sajtina co.
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ALL ABOUT HERBS

FOR YOUR CHARCUTERIE BOARD



🌿 Herbs for Your Charcuterie Board

A beautiful charcuterie board is more than cheese and cured meats, it's an experience for the senses. Fresh herbs add vibrant color, they're an aromatic, flavorful way to elevate both the taste and visual appeal of your board. They can soften the richness of cheese, complement savory charcuterie, or provide a fragrant highlight to each bite. The right herb can transform a simple arrangement into a work of edible art. Let these celestial herbs guide your next creation, turning a simple board into a sensory experience!



Rosemary

With its woody aroma and pine-like notes, rosemary adds an earthy intensity that pairs beautifully with bold cheeses and rich cured meats. Use fresh rosemary sprigs to frame your board, or finely chop and sprinkle for a refined finish.

Pairs well with:

- Aged Cheddar
- Manchego
- Goat cheese (especially herb-coated)
- Prosciutto or speck

Pro tip: Slightly bruise the rosemary with your fingers to release its oils before placing on your board.

Thyme

Thyme's delicate, savory notes bring warmth and subtle complexity. It enhances the flavors of creamy and nutty cheeses while complementing the rustic character of artisan meats.

Pairs well with:

- Brie
- Gruyère
- Havarti
- Soppressata or dry-cured salami

Pro tip: Strip the leaves and scatter them lightly, or tuck full sprigs alongside cheese wedges for a rustic touch.



Basil

Basil brings a sweet, slightly peppery lift with a refreshing minty undertone. Its vibrant green leaves offer contrast in both flavor and color, making it ideal for balancing salty cheeses and fresh mozzarella.

Pairs well with:

- Fresh Mozzarella
- Burrata
- Ricotta
- Capicola or mild salami

Pro tip: Tear basil by hand just before serving to preserve its flavor and visual appeal.





Parsley

Often underestimated, parsley offers a clean, crisp brightness that acts as a palate cleanser among richer items on your board. Its fresh, herbaceous character balances creamier cheeses and smoky meats.

Pairs well with:

- Cream cheese or herbed cheese spreads
- Feta (in a beetroot salad)
- Camembert
- Smoked ham or pâté

Pro tip: Use flat-leaf parsley for a more pronounced flavor and visual flair.

Dill

Delicate and airy, dill contributes a tangy, grassy brightness that pairs wonderfully with soft cheeses and lighter proteins. It brings a Nordic elegance to any board.

Pairs well with:

- Creamy goat cheese
- Havarti (especially with dill)
- Normandy soft cheeses
- Smoked salmon or turkey slices

Pro tip: Scatter sprigs or finely chop for a refreshing layer of flavor — especially near pickles or cured fish.



Mint

Mint offers a refreshing, cooling flavor with a gentle sweetness that pairs beautifully with mild, creamy cheeses and fruit-accented bites. It's a perfect choice for summer cheese boards where brightness and freshness are key.

Pairs well with:

- Fresh goat cheese
- Mascarpone (with honey and berries)
- Feta (in a Greek salad style)
- Brie with fresh strawberries or grapes

Pro tip: Use smaller leaves for garnish, or tear and scatter near fruit and cheese for an extra burst of freshness.

Fresh herbs are the subtle magic that ties a charcuterie board together. Whether it's the earthy depth of rosemary, the brightness of dill, or the refreshing lift of mint, each herb offers its own way to complement cheese and cured meats. By adding them thoughtfully, you'll not only elevate flavor but also create a board that's as stunning to look at as it is to enjoy.



VISION

I believe every gathering - big or small - deserves to feel magical. Whether it's a cozy wine night or a milestone celebration, there's something special about sharing good food in beautiful ways.

On my platforms, you'll find a curated collection of my favorite boards, styling ideas, cheesy recipes, and little luxuries to make everyday moments feel like events.

I'm all about celebrating all things cheese from artful grazing to gooey baked goodness. Let's make hosting feel effortless - and always a little extra.

I would love to see your creations! Share them on Instagram and tag [@sajtina.co](https://www.instagram.com/sajtina.co) or use [#sajtina](https://www.instagram.com/sajtina.co).



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