



miniguide HOW TO STYLE A CHEESE BOARD in 10 minutes



hello

Creating a cheese board doesn't have to be complicated. With just a few thoughtful steps, you can put together something beautiful, inviting, and delicious – even when time is short. Here's your 10-minute guide to effortless styling.

In just 10 minutes, you can transform simple ingredients into a board that feels abundant and dreamy, perfect for sharing, connecting, and savoring the moment.

With love,

Tina





Choose a Hero Cheese

Pick 1–2 cheeses to be the centerpiece (soft brie, goat cheese, or a bold aged cheddar). Place them first to anchor your board.

2



Add Pairings

Surround your cheeses with complementary flavors: fresh fruit, cured meats, veggies, olives, spreads. Think about color and variety.





Fill the Gaps

Add crackers, bread, or nuts to connect the elements. Filling the spaces makes the board look abundant and inviting.





Garnish for Beauty

Finish with small touches: fresh herbs, edible flowers, or a drizzle of honey. These details bring the board to life.







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 <u>@sajtina.co</u> or use <u>#sajtina</u>.



@sajtina.co









sajtinaco@gmail.com