



GRAZING PLATTER GUIDE

Learn how to build a grazing platter and our favourite platter recipes!



How to create a grazing board

To create a delicious charcuterie and cheese board, include items from each of the following categories:

VEGETABLES: 2 to 3 options Vegetables add colour and freshness to the board, and can also act as a vehicle for dips and small bites. For a textural and flavour contrast, use a mix of fresh, blanched, pickled and chargrilled vegetables. Our favourite option is Qukes® baby cucumbers - you can serve them whole, halved, or pickled. Other options include Petite® snacking tomatoes, chargrilled Broccolini® and Cauli-Blossom®, along with sweet and crunchy Minicaps® baby capsicums.

FRUIT: 1 to 2 options Fruit adds freshness to the grazing board, otherwise the other items can feel a bit heavy. Try to add at least 2 - 3 seasonal fruit options in a variety of colours. Options include Midnight Beauty® seedless grapes, Perfection Berries (strawberries, blueberries or raspberries), and cubed Calypso® mango.

DIPS: 1-2 dips Dips made from scratch are always better, however, if you don't have time purchase them from the supermarket. Dress the supermarket dip by adding fresh herbs, spices, nuts, seeds and a good drizzle of extra virgin olive oil.

SALTY THINGS: 1 - 2 options These items include spiced nuts, roasted chickpeas, olives, wasabi peas or pretzels.

SMALL SKEWERS: 1 - 2 options These are optional, but skewers always look impressive, easy to eat and give colour, height and shape to the grazing board. The Qukes® antipasto skewers are one of our favourite items to add to a cheeseboard.

SMALL BOWLS: 1 to 2 options Items such as pesto, chutney and pickles. These are super important and often overlooked as they add the perfect finishing touch to the cheese.

CRACKERS/BREAD: 2-3 varieties Make sure they are different shapes and sizes.

CHEESE: 2-3 varieties Fresh cheese like ricotta, buffalo mozzarellas, feta and chevres. Soft cheese like Camembert and Brie. Hard and semi-hard cheese like Parmesan. Cheddar and Manchego. Blue cheese or washed rind cheese should be considered. However, both these are polarizing and can have a strong aroma so consider their placement on the board or platter. Bring cheeses to room temperature before serving to bring out their true flavour.

CHARCUTERIE 2 - 3 options Include a mix of options such as prosciutto, salami, ham, pâtés, smoked turkey, pastrami or rare roast beef. To add more interest on your charcuterie board, you can create roses out of salami or prosciutto.



Putting together the Grazing Board

DECIDE ON THE THEME: Having a theme is the best place to start, as this cements the combinations of ingredients you select and ensures they all work well together. Go traditional with a classic cheese and charcuterie board. Other options can include Greek, Mediterranean, Indian, a Nacho platter, or an Anti-pasto platter.

PREPARE: Create a shopping list, prep as many ingredients as you can in advance, and make sure that you have all the utensils needed to build the platter. This includes boards, small bowls, along with cutlery and small plates for serving. Think about cheese knives and forms for cutting and serving the cheese. You can always go with a combination of homemade and purchased, so you don't have to worry about cooking, just assembly.

BUILD: When it comes to assembly, start with the largest items first – place bowls and ramekins in position. Then follow with items such as cheeses, breads and larger fruits and veg. The charcuterie can be folded, or assembled into roses and placed in sections of the board. Then onto crackers, smaller fruits, veg & nuts. Decorate and add colour with fresh herbs, edible flowers and small fruits like berries.

ENJOY: The key things to remember when creating your grazing board is to make it look and taste impressive. Colours, textures and a variety of ingredients are paramount. Fill in any gaps on your platter with fresh herbs and crackers. Make sure to balance savoury and sweet so there's a balance of flavours.





Rainbow Fruit Platter with Passionfruit Syrup



Serves: 8



Prep: 30 mins + 2 hrs chilling



Cook: 5 mins



Tip: Try replacing the passionfruit with 3 tablespoons of Limoncello, orange juice or lemon lime and bitters syrup.

Ingredients List

- 6 Calypso® mangoes
- 2 x 125g Perfection Blueberries
- 1 x 125g Blackberries
- 200g Midnight Beauty® grapes, picked
- 1 x 125g Perfection Raspberries
- 1 x 250g Perfection Strawberries
- 1.6kg (¼ small) watermelon, cut into wedges
- 2 green kiwi fruit, peeled, thinly sliced
- 200g green grapes, picked
- 1 small pineapple, peeled, quartered, sliced
- 2 Red Tip® Ecoganic® Bananas, peeled, sliced

Passionfruit Syrup

- ½ cup (110g) white sugar
- ¼ cup (60ml) water
- 2 passionfruit, halved

Step-by-Step Instructions

1. For the passionfruit syrup, combine the sugar and water in a small saucepan. Bring to the boil over medium heat, stirring until the sugar has dissolved. Boil gently for 5 minutes, without stirring. Remove from the heat. Cool. Stir in the passionfruit pulp. Pour into a jug and refrigerate for 2 hours or until cold.
2. Cut the mango cheeks from the stones. Cut the mango into thick wedges.
3. Arrange the blueberries, blackberries and black grapes together on a large serving platter or board, then add the raspberries, strawberries and watermelon. Add the mango, kiwi fruit, green grapes, pineapple and banana. Drizzle over the chilled syrup and serve.





Qukes®

Rainbow Vegetable Platter with Cashew Butter Guacamole



Serves: 4



Prep: 15 mins

Ingredients List

Rainbow vegetable platter

250g Qukes® baby cucumbers, halved lengthways
175g Minicaps® baby capsicums
320g Mix-a-Mato® tomatoes
1 bunch radish, washed, trimmed
1 bunch baby carrots, trimmed, halved

Cashew Butter Guacamole

¼ cup (60g) cashew butter
¼ cup (60g) crème fraiche or light sour cream
2 tbs Greek yoghurt
1 avocado, coarsely mashed
1 lime, juiced
3 tbs (85g) basil pesto
Chopped salted cashews and baby basil leaves, to serve, optional

Step-by-Step Instructions

1. Combine the cashew butter, crème fraiche and yoghurt in a bowl, mix until well combined. Add the avocado and 2 tablespoons lime juice. Season and stir gently to combine. Spoon into a bowl. Swirl through the basil pesto. Top with cashews and basil leaves.
2. Serve the cashew butter guacamole with Qukes® baby cucumbers, Minicaps® baby capsicums, Mix-a-Mato® tomatoes, radish and baby carrots.



Tip: Replace the avocado with 1 cup beetroot dip and lime juice with orange juice, or replace the avocado with 1 cup hommus dip and lime juice with lemon juice.



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Barbecue Broccolini® Antipasto Shared Board



Serves: 4-6 as a starter



Prep: 20 mins



Cook: 30 mins

Ingredients List

2 bunches Broccolini®
175g Minicaps® baby capsicums, trimmed
400g (1 medium) sweet potato, peeled, cut into 1cm thick rounds
350g butternut pumpkin, cut into 1cm-thick wedges
1 eggplant, cut into 1/2cm-thick rounds
3 cobs corn, halved
2 lemons, halved
Olive oil cooking spray
200g wheel camembert
1 (125g) buffalo mozzarella, drained, torn into pieces
Chargrilled sourdough, to serve

Herby oil

125ml olive oil
1/2 cup chopped herbs (like chives, parsley, mint, coriander)

Step-by-Step Instructions

1. Place the sweet potato onto a microwave-safe plate in a single layer and cover with damp paper towel. Microwave on High/100% for 3-4 minutes until just tender. Remove to a tray. Repeat with pumpkin.
2. For the herb oil, blend the oil and herbs with salt and pepper until well combined. Pour into a serving jug.
3. Preheat barbecue plate or chargrill on medium-high heat. Spray all the vegetables well with olive oil and season. Barbecue the Broccolini® for 5 minutes, Minicaps® for 2-3 minutes each side, sweet potato, pumpkin and eggplant for 4 minutes each side, the corn for 6 minutes turning often until lightly charred and lemon cut side down for 3 minutes.
4. Arrange all the vegetables on a serving board with cheese, herby oil and sourdough. Serve with charred lemon.



Tip: Add charcuterie (cold sliced meats), cooked prawns or barbecued salmon.





Summer Share Platter

Arrange these quick recipes on a platter and serve with mixed Perfection berries, stuffed olives, cheese, fig paste & assorted crackers.



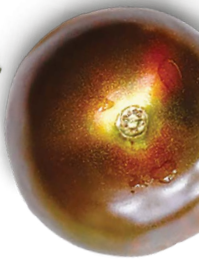
Serves: 4



Prep: 10 mins



Cook: 40 mins



Caprese Skewers

Ingredients List

- 250g Qukes® baby cucumbers, cut into thick rounds
- 200g Solanato® tomatoes
- 16 baby bocconcini, drained
- 16 basil leaves
- Chilli oil, to serve



Step-by-Step Instructions

1. Thread the Qukes® baby cucumbers, Solanato® tomatoes, bocconcini and basil leaves alternately onto 8 skewers. Season, drizzle with chilli oil.

Qukes® & Mix-a-Mato® Watermelon Salad

Ingredients List

- 125g Qukes® baby cucumbers, cut into thick rounds
- 300g Mix-a-Mato® tomatoes
- 400g watermelon, diced
- 80g soft feta, crumbled
- ¼ cup small mint leaves
- 1 lime, juiced



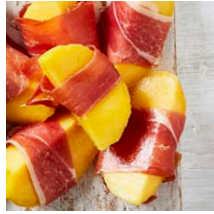
Step-by-Step Instructions

1. Combine all the ingredients together. Season and spoon into serving glasses or dishes.



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Prosciutto Wrapped Calypso® Mangoes



Ingredients List

- 4 Calypso® mangoes
- 8 slices prosciutto, halved lengthways



Step-by-Step Instructions

1. Slice the cheeks from the Calypso® mangoes. Using a large spoon, remove the mango fruit from the cheeks and cut in half. Wrap the prosciutto around the mango.

Moroccan Roasted Broccoli[®] & Cauli-Blossom[®]



Ingredients List

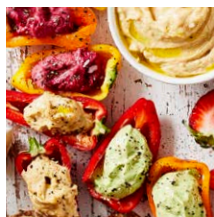
- 1 bunch Broccoli[®]
- 150g Cauli-Blossom[®]
- 2 tbs Moroccan spice
- 150g goat's cheese
- 12 slices bruschetta
- 1 lemon, halved



Step-by-Step Instructions

1. Drizzle the broccoli and Cauli-Blossom with olive oil and sprinkle with Moroccan spice. Roast in a 200°C fan forced oven for 10 minutes until lightly charred. Cool. Spread the goat's cheese over the bruschetta, top with roasted Broccoli and Cauli-Blossom and squeeze over a little lemon juice.

Stuffed Minicaps[®]



Ingredients List

- 125g Minicaps[®] baby capsicums, halved
- Beetroot dip, guacamole and hummus



Step-by-Step Instructions

1. Spoon the various dips into the Minicaps, season.

Roasted Kumato[®] Tomatoes



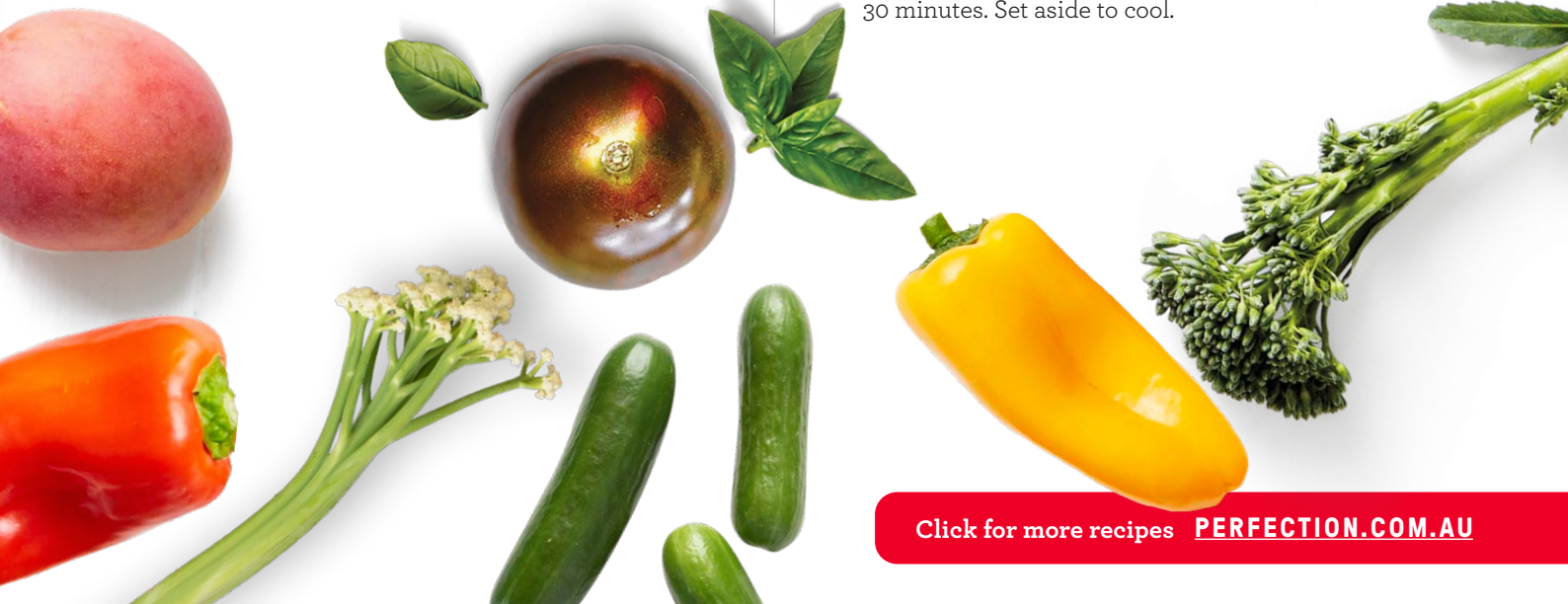
Ingredients List

- 500g Kumato[®] tomatoes, halved
- 1 bunch thyme



Step-by-Step Instructions

1. Drizzle the Kumato[®] tomatoes with oil, sprinkle with thyme and season. Roast in a 150°C fan forced oven for 30 minutes. Set aside to cool.





Breakfast Grazing Platter

Arrange these quick recipes on a platter with mixed Perfection berries, toasted Turkish bread slices, and assorted cheese.



Serves: 4-6



Prep: 1 hour



Cook: 15 mins

Sauteed Mix-a-Mato® Tomato & Cheese Toasties



Ingredients List

- 320g Mix-a-Mato® tomatoes, halved
- 1 tsp smoked paprika
- ½ lemon
- 80g soft marinated Persian feta
- ¼ cup small basil leaves
- 2 tbs pine nuts, toasted

Step-by-Step Instructions

1. Heat a large frying pan over medium-high heat. Add the oil sachet, tomatoes and paprika. Sauté for 3 minutes. Squeeze over the lemon. Cook 1-2 minutes or until tomatoes start to blister. Spread the feta over 4 pieces of Turkish bread. Top with tomatoes and pan juices. Place on a serving board, top with basil and pine nuts. Season.

Smashed Qukes® Guacamole and Smoked Salmon



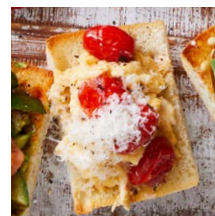
Ingredients List

- 250g Qukes® baby cucumbers
- 1 tbs extra virgin olive oil
- ½ lime, juiced
- 1 tbs honey
- 2 tsp sriracha
- 1 avocado, smashed
- 4 slices (100g) sliced smoked salmon

Step-by-Step Instructions

1. Whisk oil, lime, honey and sriracha in a bowl. Cut the Qukes® in half lengthways. Turn cut side down onto the board. Use a wide blade knife to smash the Qukes® into rough pieces. Add to the dressing, stir to coat. Spread avocado over 4 pieces toasted Turkish bread. Spoon over the smashed Qukes and a little of the dressing. Top with salmon. Place on a serving board. Season.

Spicy Roasted Solanato® Tomato & Pecorino Scrambled Eggs



Ingredients List

- 200g Solanato® Tomatoes
- 1 tbs olive oil
- 1 tsp dried chilli flakes
- 4 large free-range eggs
- ¼ cup pouring cream
- 2 tbs butter
- 20g finely grated pecorino

Step-by-Step Instructions

1. Preheat oven to 200°C fan forced. Scatter the Solanato® tomatoes in a roasting pan. Drizzle with olive oil, sprinkle with chilli and season. Roast for 5 minutes until skins start to split. Whisk eggs and cream together until just combined. Melt the butter in a frying pan over medium-high heat. Add egg mixture. Leave to cook for 30 seconds. Spoon over the tomatoes, gently gather egg mixture from outer edges of the pan into the centre, until eggs form creamy curds. Remove the pan from the heat just before they are cooked. Spoon onto 4 pieces of Turkish bread. Place on serving board. Sprinkle with pecorino. Season.





Christmas Grazing Platter

Arrange these quick recipes on a platter and serve with crackers and mixed nuts.



Serves: 8



Prep: 1 hr 30 mins



Cook: 10 mins

Peri Peri Roasted Mix-a-Mato[®] tomatoes



Ingredients List

- 320g Mix-a-Mato[®] tomatoes, halved
- 1 tbs Peri Peri sauce
- 3 tsp maple syrup
- 4 slices crusty bread, chargrilled
- 100g ricotta

Step-by-Step Instructions

1. Preheat oven to 220°C fan forced. Scatter the tomatoes in a roasting pan. Combine the olive oil and salt sachets with Peri Peri sauce and maple syrup. Spoon over the tomatoes. Roast for 5 minutes and set aside to cool. Spread bread with ricotta, top with tomatoes and pan juices. Cut in half and arrange between grazing boards.

Deli Skewers



Ingredients List

- 200g Sweet Solanato[®] tomatoes
 - ½ x 250g Qukes[®] baby cucumbers, thickly sliced
 - ½ x 175g Minicaps[®] baby capsicums
 - 80g Brie, chopped
 - 150g charcuterie like (salami, prosciutto, chorizo)
 - 300g antipasto (like marinated artichokes, eggplant, zucchini, red peppers)
 - 60g pitted mixed olives
 - 100g cherry bocconcini, drained
 - ½ cup large basil leaves
 - Extra virgin olive oil, to serve
- You will need 24 x 14cm wooden skewers

Step-by-Step Instructions

1. Cut the Minicaps[®] in half lengthways and fill with chopped brie. Press Sweet Solanato[®] tomatoes, Qukes[®] & stuffed Minicaps[®] randomly with charcuterie, antipasto, olives, bocconcini and basil leaves onto 12 x 14cm skewers. Arrange between two grazing boards and drizzle with extra virgin olive oil.



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Wasabi Smashed Qukes® & Mix-a-Mato® Guacamole



Ingredients List

½ x 250g Qukes® baby cucumbers
320g Mix-a-Mato® tomatoes, sliced
1 tbs extra virgin olive oil
½ lemon, juiced
2 tsp caster sugar
2 tsp wasabi paste
2 avocados, smashed
Black sesame seeds, to serve

Step-by-Step Instructions

1. Whisk oil, lemon, sugar, wasabi and oil and salt sachets in a bowl. Cut the Qukes® in half lengthways. Turn cut side down onto the board and use a wide blade knife to smash the Qukes® into rough pieces. Add to the dressing with the tomatoes and stir to coat. Cover and refrigerate for 15 minutes. Spoon the avocado into 8 small ramekins. Spoon over the wasabi Qukes®, tomatoes and juices. Sprinkle with sesame seeds. Arrange between grazing boards with crackers.



Prawns with Qukes® Tartar



Ingredients List

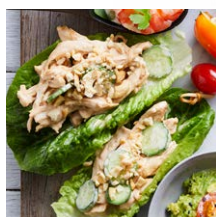
½ x 250g Qukes® baby cucumbers, sliced
½ cup mayonnaise
2 tsp Dijon mustard
2 tsp capers, chopped
16 baby spinach leaves
16 medium cooked prawns, peeled, deveined, tails intact

Step-by-Step Instructions

1. Combine the mayonnaise and mustard in a bowl. Add Qukes® and capers. Season and mix well. Place 1 spinach leaf onto a serving spoon. Top with a dollop of tartar and a prawn. Repeat with remaining ingredients. Arrange between grazing boards.



Sticky Chicken, Qukes® and Cashew Lettuce Cups



Ingredients List

½ x 250g Qukes® baby cucumbers, sliced
½ cup mayonnaise
1 tbs kecap manis
400g cooked shredded chicken
8 small cos leaves
2 tbs roasted salted cashews, chopped

Step-by-Step Instructions

1. Combine the mayonnaise and kecap manis. Stir in the chicken and Qukes® and spoon onto lettuce leaves. Sprinkle with cashews and arrange between grazing boards.

Qukes® with Horseradish, Camembert, and Smoked Salmon



Ingredients List

250g Qukes® baby cucumbers
2 tbs horseradish cream
250g double cream camembert, cut into 8 slices
8 slices (250g) sliced smoked salmon
Small parsley leave, to serve

Step-by-Step Instructions

1. Cut the Qukes® in half lengthways. Spread each with a little horseradish cream. Top with cheese and wrap with smoked salmon. Arrange between grazing boards. Season and garnish with parsley leaves.



Barbecue Chilli Lime Calypso[®] Mango with Prawns



Serves: 4



Prep: 15 mins



Cook: 10 mins

Ingredients List

- 4 Calypso[®] Mangoes, chilled
- 2 limes
- 1 tsp dried chilli flakes
- 1/3 cup white sugar
- 1 tsp sea salt flakes
- 700g cooked prawns, peeled, deveined
- 60g rocket leaves

Step-by-Step Instructions

1. Grate the rind from the limes. Place the rind, chilli, sugar and salt into a small food processor. Process until well combined. Transfer to a bowl.
2. Half the limes. Juice two lime halves.
3. Slice the cheeks from each Calypso[®] mango. Score each portion deeply into the flesh in a cross-hatch pattern, cutting down but not through the skin. Spoon the lime juice over the mangoes, allowing the juice to run between the cuts. Sprinkle 1 tsp chilli lime salt over each.
4. Preheat a clean barbecue plate or chargrill on high heat. Place a piece baking paper onto the hot barbecue plate. Working quickly, place 4 mango cheeks, cut side down onto the paper. Barbecue for 4-5 minutes until charred. Remove to a board. Repeat with remaining mango, using a fresh sheet of baking paper.
5. Sprinkle a little more chilli lime salt over each mango half. Serve with fresh prawns, rocket and remaining lime.



Tip: Also delicious with barbecue pork or chicken.





Classic Bruschetta with **Monterosa®** Tomatoes



Serves: 12



Prep: 15 mins +
30 mins marinating



Cook: 10 mins

Ingredients List

4-5 (about 800g) Monterosa® tomatoes
½ cup (80ml) extra virgin olive oil
1 ½ tbs (30ml) red wine vinegar
1 tsp Dijon mustard
½ tsp caster sugar
12 slices sour dough
1 large garlic clove, halved
250g piece ricotta
½ cup (120g) crème fraîche
Micro herbs or salad leaves, optional to serve

Step-by-Step Instructions

1. Wash and dry the tomatoes. Slice and arrange into a shallow ceramic dish. Whisk the oil, vinegar, mustard, sugar and salt and pepper together until well combined. Pour over the tomatoes, turn to coat all the tomatoes. Cover and set aside for 15-30 minutes.
2. Barbecue or chargrill the sour dough until toasted and lightly charred. While hot rub each piece of sour dough, 2-3 times with the cut garlic.
3. Whip the ricotta with hand beaters until almost smooth. Stir in the crème fraîche. Spread the ricotta mixture over each piece of sour dough. Top with marinated tomatoes and spoon over any remaining dressing. Scatter with herbs or leaves. Season with salt and freshly ground black pepper. Serve.



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Chilli Honey Adora Seedless® Grape Brie



Serves: 4-6



Prep: 10 mins



Cook: 3 mins +
30 mins cooling

Ingredients List

450g wheel brie or camembert
500g Adora Seedless® grapes
⅓ (80ml) honey
3 tsp balsamic vinegar
1 tbs thyme leaves, plus extra to serve
1 tsp dried chilli flakes
¼ cup (40g) pistachio, toasted, roughly chopped
Crostata, crackers or crispbread, to serve

Step-by-Step Instructions

1. Place the brie onto a board lined with baking paper. Cut 4-5 small bunches from the grapes and place in a bowl. Remove the remaining grapes from the stems, cut some in half and place in the bowl with the bunches.
2. Pour the honey into a medium non-stick frying pan. Add the balsamic vinegar, thyme and chilli flake. Bring to the boil, stirring over medium heat. Add all the grapes, boil gently for 3 minutes.
3. Use a slotted spoon to remove the grapes to a bowl. Leave the syrup in the pan and remove from the heat. Cool the grapes for 30 minutes.
4. Spoon the cooled grapes over the cheese, placing any extra in a serving bowl. Sprinkle the pistachios over the grapes. Return the syrup to the heat and bring to the boil. Boil for 2-3 minutes until thickened slightly. Cool for 2 minutes then spoon over the cheese. Serve with crostata or as part of a charcutier board.



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