

Whether you're creating a beautiful avocado rose or whipping up a creamy avocado dip, California avocados are the must-have ingredient for your springtime charcuterie boards, sure to impress any guest! Whether you fancy savory or sweet, adding California avocados to your charcuterie board can help take your hosting skills to the next level. Plus, your guests will love that you included the California avocado trifecta — taste, texture, nutrition. With fresh and delicious fruit available now through summer, the California Avocado Commission encourages consumers to get creative in the kitchen and experience the great taste and creamy goodness that in-season California avocados have to offer.

Featured on the Food Network, Hallmark Channel, E! and more for her impressive charcuterie boards and entertaining skills, food stylist Meg Quinn joins CAC in celebrating the season by developing a drool-worthy charcuterie board inspired by California avocados, a heart-healthy superfood. One-third of a medium avocado (50 g) has 80 calories and contributes nearly 20 vitamins and minerals, making it a nutrient-dense choice.

"Entertaining is my passion, and there's nothing better than incorporating fresh, locally sourced produce on board creations," said Quinn.

"I love to add vibrant colors and versatile ingredients, which is why in-season California avocados pair beautifully with other flavors, elevating any dish and recipe. As the girl that adds avocado to every order, it only makes sense that I add them to my boards as well."

You can channel Quinn's creativity when you prepare her savory California Avocado, Cheese & Charcuterie Board, featuring a mouth-watering California Avocado Goat Cheese Dip with Crispy Prosciutto and served alongside a variety of meats, cheeses and fresh, colorful produce. To view Quinn's other board creations, such as her California Avocado and Fruit Board featuring Chocolate California Avocado Dip and Honey Citrus California Avocado Dip, or to learn about California avocados, visit CaliforniaAvocado.com.

California Avocado, Cheese & Charcuterie Board featuring California Avocado Goat Cheese Dip with Crispy Prosciutto

Recipe created by Meg Quinn for the California Avocado Commission.

Serves: 4

Prep time: 35 minutes

Cook time: 20 minutes

Total time: 55 minutes

Ingredients

- * California Avocado Goat Cheese Dip with Crispy Prosciutto (see make-ahead recipe below)
- * 2 ripe, Fresh California Avocados, halved, peeled and thinly sliced
- * 7.5 oz. Brie wedge
- * 11 slices Spanish Manchego
- * 8 oz. white cheddar cheese, crumbled
- * 2 oz. sliced dry salami
- * 1.5 oz. sliced soppressata pepper-garlic salami
- * 4 oz. salami secchi, sliced
- * 1 (5.3-oz.) package dried oranges
- * 2 bunches seedless red or purple grapes
- * 1 pint raspberries
- * 1 cup olives
- * 1/2 cup whole peeled almonds
- * 1/4 cup honey
- * 15 crostini or pita crackers

Instructions: Make the dip following directions below. Place on serving board or tray, and artfully arrange the California avocado slices, cheeses, meats, fruits and remaining ingredients around the bowl, filling in any gaps.

California Avocado Goat Cheese Dip with Crispy Prosciutto

Ingredients

- * 2 slices prosciutto
- * 1 ripe, Fresh California Avocado, seeded, peeled and cubed
- * 4 oz. plain goat cheese softened to room temperature
- * 2 Tbsp. chopped fresh chives

- * 2 Tbsp. chopped fresh basil
- * 1 Tbsp. chopped fresh parsley
- * 2 tsp. white balsamic vinegar
- * 1/8 tsp. sea salt, or to taste
- * 1/8 tsp. pepper, or to taste

Instructions: Preheat oven to 400 degreeF. On a parchment-lined baking tray, line up prosciutto without overlapping, and cover with another sheet of parchment paper and another baking tray. Bake 15 to 20 minutes until crispy; do not overcook or burn the prosciutto. Remove and cool.

Combine remaining ingredients in a food processor, and pulse until combined and smooth, scraping down sides as needed; do not overmix. Alternatively, mix remaining ingredients in a large bowl, with a fork until smooth. Transfer dip to a serving bowl and crumble crispy prosciutto on top.