

*Murray's*<sup>®</sup>



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## HOW TO CUT & SERVE YOUR CHEESE

Build an expert-level cheese board with this month's selection and our step-by-step guide to cutting and plating like a Murray's pro.

### SEMI-FIRM WEDGE

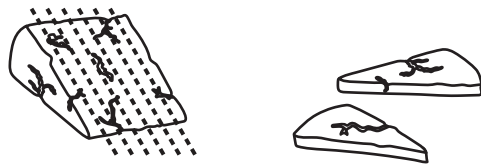
Tomme Brûlée



1. Make parallel cuts across the entire wedge, discarding the outermost rind.
2. Ensure that each slice is of even thickness and includes some of the innermost paste all the way to the creamline.

### SOFT WEDGES

Chiriboga Blue & Von Trapp Farmstead Oma



1. Using a cheese harp or soft cheese knife, make parallel cuts across the entire wedge.
2. Ensure that each slice is of even thickness and includes interior-most paste, creamline and outer rind.

FEBRUARY 2020

# THE CHEESE BOARD

## OF THE MONTH CLUB

### Von Trapp Family Farmstead Oma

Washed in brine, this pudding-like cow's milk cheese develops a bold pungency that balances its sweetness and toasty overtones - think browned butter, roasted nuts and cured bacon.

*Peanuts / Pot Roast / Custard*



### Tomme Brûlée

*Toasted Marshmallow / Roast Beef / Cooked Milk*

Brûlée isn't just for creme! This little wheel of sheep's milk from the Basque region has a scorched rind, which adds a smokiness to its profile of brown butter and crispy pot roast.



### Chiriboga Blue

Ecuadorian man falls in love with Bavarian woman. Cheesemaking ensues! The result- a cheese that resembles rich, cultured butter more than a peppery, assertive blue.

*Creamy / Buttery / Umami*



### Jambon de Bayonne

Sometimes called "French prosciutto," this delicate cured ham is less salty than its Italian cousin, with a rich umami profile, gentle woody notes, and luscious ribbons of fat.

*Silky / Earthy / Savory*



### Mitica Cherry Blossom Honey

This all-natural honey is the perfect balance of sweet and tart. With notes of summer fruit and sun-ripened cherries, it's a smooth spread that's made for drizzling over bright, fresh cheeses.

*Tart / Fruity / Sweet*



### Rustic Bakery Mini Mixed Hearts

Highly snackable and baked to perfection, these chocolate and vanilla hearts take inspiration from your favorite sugar cookie, embodied perfectly in a crisp, sweet crunch.

*Crunchy / Sugary / Toasty*



### Piedras de Chocolate

These "chocolate stones" are a flavorful blend of salty and sweet, with a dusting of cocoa powder and a thick layer of dark chocolate encasing a savory almond.

*Rich / Salty / Smooth*



## HOW TO BUILD A BOARD TO IMPRESS



1. Using a small jar to placeholder, arrange the **Tomme Brûlée** in the upper right corner of the board in a tiled fashion. Moving counter clockwise, do the same with the **Von Trapp Family Farmstead Oma** and the **Chiriboga Blue**.



2. Arrange the **Jambon de Bayonne** in ribbons, encircling the small jar and following the line of the tiled **Tomme Brûlée**.



3. Scatter the **Piedras de Chocolate** in a river above the **Chiriboga Blue**. And shingle the **Rustic Bakery Mini Mixed Heart** at the top and bottom of the board.



4. Finally, replace the small jar with the **Mitica Cherry Blossom Honey** and fill in any gaps with fresh produce like plump blackberries and coins of tangy kiwi.