



MEAT & CHEESE OF THE MONTH CLUB

NOVEMBER 2017

Happy November, Cheeser! On your edible itinerary this month: an Italian tour de force. In the cheese department, we've included **Quattro Portoni Casatica**—a custardy stracchino-style, made from the milk of water buffalo—along with everyone's favorite ball of creamy, curdy, ribbony wonder: **Murray's Burrata**. To match the richness of these dairy delights is a pair of classic charcuterie: the smoky, velvety **Murray's Sliced Speck** and the subtly sweet, sublimely licoricey **Olli Toscano Salami Chub**. From tip to toe, we hope you enjoy this trip around the Boot.

QUATTRO PORTONI CASATICA



CUSTARDY
& SWEET

Barely restrained by its bloomy rind, this soft-ripened stracchino-style is unbelievably rich and creamy, with a plump, custardy texture. Italian water buffalo give the richest and sweetest milk of any dairy animal, but that milk is rarely used for styles other than the ever-popular Mozzarella di Bufala. Here, it creates a pillow of marshmallowy delight—soft, fluffy, and delightfully milky, with a sweetness that melts across the palate. This Italian beauty loves something bubbly for a perfectly blissful union.

PAIR WITH: Pinot Noir, Saison

MURRAY'S BURRATA



CREAMY
& FRESH

Imagine a fresh, smooth, white ball of mozzarella filled with thick, luscious cream. That's our burrata. Rather than forming curd into balls and calling it day, Burrata producers leave them hollow like coin purses, fill them with ribbons of curd and then top them off with cream, all of which spills out seductively as you pierce the rindless exterior. Use your hands while eating this deceptively decadent treat; serve at room temperature to fully enjoy its creamy butterfat center, and scoop it up with your favorite crusty bread. A glass of Falanghina wouldn't hurt.

PAIR WITH: Sauvignon Blanc, Weissbier

OLLI TOSCANO SALAMI CHUB



LICORICEY
& EARTHY

If Florence is the crown of Tuscany, its laurel wreath is made of fennel leaves. The herb's anise-like flavor imparts a sweet, licoricey grace to anything it touches, and nothing loves Florence fennel more than pork. For centuries, residents of Tuscany have been spicing their favorite meat with their most quintessential herb. This tradition is epitomized by Olli Toscano Salami, a slow-cured chub that evokes the essence of the Tuscan countryside. Olli uses fennel pollen—the most concentrated, flavorful part of the plant—and a hit of Sangiovese to ensure this classic sausage is as primo as possible.

PAIR WITH: Sangiovese, Chianti

MURRAY'S SLICED SPECK



SMOKY
& HERBAL

This ham is aged where the cool mountain air of the Alps meets the balmy Mediterranean breeze. Speck develops a rich and luxurious flavor by being smoked with beechwood for hours at a time over the course of several months. As a traditional dry-cured and smoked meat, this whole-muscle cut is velvety and fine when sliced. But where the tenderly sliced Speck shines most is in the herbed crust made up of juniper, thyme, sage, and fennel. The complex and botanical notes that these herbs bring to the Speck add depth to a meat that is already flavorful on its own. Pair with a handful of dried cherries and a nice glass of sherry to really feel the crisp mountain air of the Alps firsthand. Speck makes an amazing centerpiece to any cheese board—or, if you're feeling adventurous, top it over your favorite homemade pizza.

PAIR WITH: Gewürztraminer, Rosé

THE QUALITY IS IN THE JOURNEY

We at Murray's want you to get the highest quality cheese and charcuterie in the freshest condition possible. Our cheese is taken from our caves, cut to order and wrapped in wax paper the very morning it is sent out to you. We always send our shipments overnight with ice packs when needed. We have partnered with FedEx who watches your package as it travels across the country to make sure it stays cool and takes the shortest route to get to you as quickly as possible.

DON'T FORGET...
PUT ITEMS IN YOUR
FRIDGE UPON OPENING