



# MEAT & CHEESE OF THE MONTH CLUB

DECEMBER 2017

Spanish cuisine is highly regional, but one constant is a reverence for cheese and pork. Here we have two expressions of each. **Patacabra** is a goat's milk cheese that is fruity when young and more pungent with age. Buttery, smoky, and gamy, **Idiazábal** is a Basque favorite. For the meats, we've included **Fermin Iberico Salchichon**—a dry-cured sausage made from the revered black Iberian pig—and **Redondo Iglesias Serrano Gran Reserva**, thinly-shaved jamón at its finest. These Spanish products are so knock-out good that, after partaking, you might find yourself with a deep desire for a siesta.

## PATACABRA



SWEET  
& PUNGENT

Pungent, tangy, aromatic and shaped like the leg of the animal whose milk it is made with. A washed-rind variety made in very small quantities, but worth it for this delicate cheese. When young, it is fruity and refined with a robust "kick" at the finish. With a little extra age, it becomes more pungent and powerful. The paste has welcoming notes of crème fraîche and lemon, a cool combination of acid and sweetness. The meatiness of the washed rind is gentler, mellowed by the cooked cream flavor of the goat's milk.

**PAIR WITH:** Pinot Gris

## IDAZÁBAL



SMOKY  
& BUTTERY

Laxta and Carranza sheep bask on the hillsides of Basque, and the rich, buttery, raw milk they produce helps to create the region's favorite Spanish D.O. cheese: Idiazábal. Similar to Manchego, this cheese is lightly pressed and gently smoked, a nod to its humble history of drying by the fireplace. Ours is aged only 2-3 months, so it has a supple, toothsome texture and subtle sharpness. The particular sheep breeds give exceptionally rich, fatty milk, resulting in a buttery mouth-feel and an intriguing gamy character.

**PAIR WITH:** Hard Cider, Fruity Spanish Red Wines

## REDONDO IGLESIAS SAMÓN SERRANO 18-MONTH



GAMY  
& ROBUST

Quite literally "ham of the mountains," this Spanish classic has darker meat and a drier texture than Prosciutto di Parma. Hog legs are salted for two weeks, then allowed to dry for 6 months before being moved to a special drying room for an additional 6-18 months, producing a flavor that is robust and slightly gamy.

**PAIR WITH:** Nutty White Wines, Sherry

## FERMÍN IBÉRICO SALCHICHÓN



WOODSY  
& PEPPERY

A fine meat can stand on its own, and there are few finer than Iberico pork. The Fermin family knows how to do it right—they've been making Iberico products since the 1950s. This dry-cured sausage gets a trace of pepper and a hint of nutmeg, which serve to bring forth the natural flavors of the pork and produce a lingering spice note on the finish.

**PAIR WITH:** Tempranillo

## 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**