



# PAIRING OF THE MONTH CLUB

DECEMBER 2017

At Murray's, we follow three primary rules when developing pairings. The first one is "like goes with like," meaning that similar qualities complement each other. This month's pairing is a textbook example of that rule. **Idiazábal** and **Castelvetroano Olives** are both buttery and rich in texture, while sophisticatedly nuanced in flavor. The cheese is lightly smoked and slightly gamy, while the olives have a mild brininess to them. Like goes with like, because a good thing calls for more.

## IDAZÁBAL



**BUTTERY  
& SMOKY**

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

## CASTELVETRANO OLIVES

The distinct bright green hue will catch your eye first, but don't expect Cerignolas. These Sicilian olives have a meaty, buttery-soft flesh and mild, briny flavor. Eminently compatible with fatty pork products like cured Crespone.

### 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.

**DON'T FORGET...**

**PUT ITEMS IN YOUR  
FRIDGE UPON OPENING**