

Murray's Charcuterie & Cheese Chalet

Prep: 15 min. | Assembly: 45 min. | Total: 1 hr. | Serves 4-6

An artisanal cheese house for the holidays



Components:

Cheese:

- 1 ea. Murray's Blue Stilton, 5.3 oz.
- 1 lb. Murray's 18 Month Aged Comte
- 1 ea. Vermont Creamery Small Goat Log, 4 oz.
- 1 ea. Murray's Parmigiano Reggiano Wedges, 5.25 oz. (shaved)

Accompaniments:

- 1 ea. Murray's Spicy Marcona Almonds, 4.2 oz.
- 1 ea. Chocohigos Chocolate Covered Figs, 140g
- 1 ea. Piedras de Chocolate, 5.6 oz.

Meat:

- 1 ea. Brooklyn Cured Sliced Smoked Beef Salami, 3 oz.
- 1 ea. Fermin Iberico Chorizo Sliced, 2 oz.

Garnish:

- Raspberries
- Pomegranate Seeds
- Rosemary
- Thyme
- Carrots + Peppercorns (for snowman)

Prep Directions:

1. Slice the Comte into long rectangular batonnettes, similar to a beam of wood.
2. Carve out a small, circular, flat round of Stilton.

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Assembly Directions:

1. Get creative! You can craft your own Charcuterie & Cheese Chalet however you like, but for this version, we're using logs of Comte for the structure of the house, with a roof made of shingled salami.
 2. To build the structure, layer long batonnettes of Comte one on top of the other in a rectangular shape. For the roof of the structure, you'll want a wedge of Comte sliced thick like a triangle to give it the proper shape.
 3. For the roof, we've done alternating shingles of chorizo and salami to create a textured look and varying colors. Carefully stack the meat along the top of the house in neat lines until you've covered the whole thing. If you're looking for something to help the salami stick, try a honey or jam.
 4. Once the house is complete, decorate it with garnishes like thyme, rosemary, pomegranate seeds, and raspberries to make it look festive.
 5. For the landscape, we've shaved down Parmigiano Reggiano to look like snow, and created a pathway using Spicy Marcona Almonds.
 6. Then, we've crafted a frozen pond using Stilton, with rocks made from Piedras de Chocolate and ChocoHigos.
 7. For the snowman, we used a small plain goat cheese log from Vermont Creamery, and brought him to life with peppercorns and carrots.
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