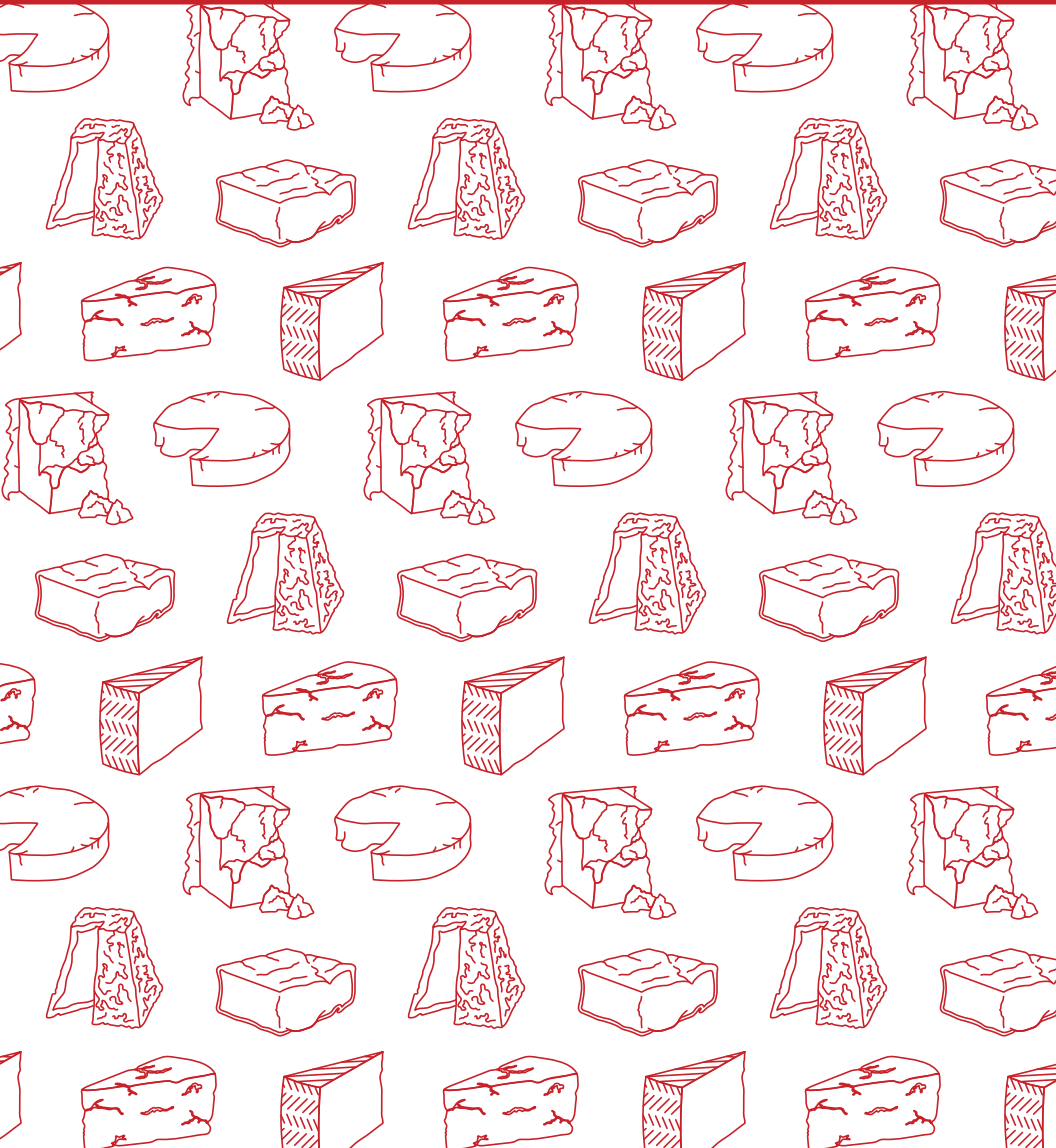


Murray's

DECEMBER 2021

**THE PERFECT PAIR
OF THE MONTH CLUB**



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THE PERFECT PAIR

OF THE MONTH CLUB

This month, we've rounded up four incredible selections so you can craft your own creative and original perfect pairs. We've paired together a creamy blue with the contrast of French cornichons and a delicate prosciutto that begs to be dipped into a fondue-ready cheese.

WHAT'S INSIDE:

Point Reyes Original Blue Cheese

An extra creamy and buttery texture melds with its fresh milk flavors. Made with vegetarian rennet and raw milk, it's all natural. Bold hints of sweet milk are complemented by a pepper pungency finish. Spread this semi-soft cheese on a baguette or cracker.

Creamy / Buttery / Crumbly



Trois Petits Cochons Cornichons

Baby sour gherkins are marinated in tarragon, mustard seed, pearl onion, and vinegar mix. Typically served in France with pates and smoked meats, the pleasant tartness of these cornichons will temper the richness of charcuterie meats.

Salty / Tart / Crunchy



Spring Brook Farm Reading

Ideal for fondue or mac 'n cheese, this American take on the famous Alpine melty raclette cheese is great for melting. It's a salty funky take on raclette, with structured flavor, deep nutty undertones, and a creamy texture.

Creamy / Nutty / Salty



Prosciutto San Daniele

Mild and delicate, with a velvety texture that melts in the mouth, this delicacy embodies the simplicity and natural elements of Italy. Crafted from hog legs, with only sea salt added, this cured ham delivers with a lightly sweet taste.

Mild / Salty / Sweet



PAIRING PRINCIPLES 101

LIKE + LIKE

Items with similar flavor profiles typically make for tasty pairs.

OPPOSITES ATTRACT

Try pairing items with totally contrasting flavors, like sweet with salty.

ALL ABOUT TERROIR

If they come from the same region, it's likely they'll go well together.

HOW TO CUT & SERVE YOUR CHEESE

CHUNK

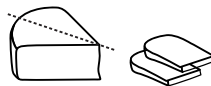
Point Reyes Original Blue Cheese



Hold the cheese firmly with one hand. Insert your knife vertically with the pointed side down into the cheese near the edge of the wedge. Wiggle the knife until a large crumble pulls away from the wheel. Repeat along the edge of the cheese until you get the desired amount of crumbled cheese.

WEDGE CUT

Spring Brook Farm Reading



A soft wedge just needs to be sliced from the side. Portion the slice into smaller pieces with an equal rind-to-paste ratio.

YOUR PERFECT PAIRS

“Baby Blue”

Point Reyes Original Blue Cheese + Trois Petits Cochons Cornichons

“Baby Blue” is a duo of creamy, buttery blue cheese complemented with expertly-aged pickled baby gherkins.

“Naughty by Nature”

Prosciutto San Daniele + Spring Brook Farm Reading

“Naughty by Nature” is a decadent combo of all-natural Italian prosciutto coupled with a gooey, melty raclette-style cheese.