

JANUARY 2022

THE MONGER'S PICK

OF THE MONTH CLUB

WHAT'S INSIDE

Moliterno Al Tartufo

Earthy / Rich / Delicate

This luxurious and holiday party-worthy pecorino is aged for six months before earthy black truffle is added to the mix, when the wheels are sent North to be ever-so-delicately filled with rich truffle paste.



Pair With: Cabernet Sauvignon, Prosecco

Point Reyes Bay Blue

Sweet / Earthy / Crumbly

Creamy and crumbly with a fudge-like texture, its blue-green veins mimic the California coastline by where it's made. A blue that is reminiscent of a Stilton, this cheese starts off sweet and mellow, then gives way to a salted caramel finish.



Pair With: Sauvignon Blanc, Hefeweizen

Alp Blossom

Bone Broth / Sweet Grass / Onions

Inspired by its home in Western Austria's 'Hay Belt,' these wheels are coated in a mix of local flora, including marigold, rose petals, lavender, and chervil, which brings a slight pastoral sweetness to a cheese that is big in beefy and umami flavors.



Pair With: Riesling, Wheat Beers

Ewephoria Sheep Gouda

Butterscotch / Nutty / Buttery

At first glance, this looks like a typical gouda from Holland. Made from sheep's milk instead of cow's, the relatively new cheese packs some seriously sweet flavor. Almost candy-like, it has a nutty, butterscotch taste that's well-suited for dessert.

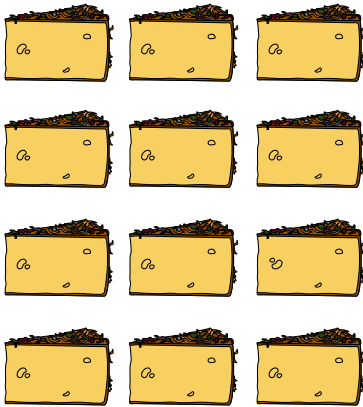


Pair With: Sherry, Porter

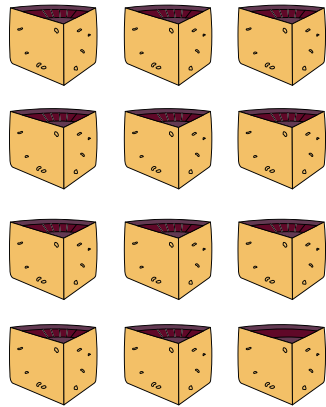


CAN YOU SPOT THE ONE CHEESE THAT'S DIFFERENT?

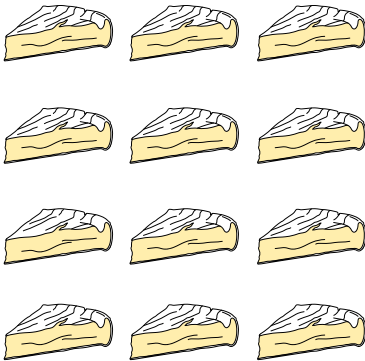
1



2



3



4



Reading grid left to right, top to bottom: 1. Cheese 9, 2. Cheese 9, 3. Cheese 12, 4. Cheese 7, 5. Cheese 5



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