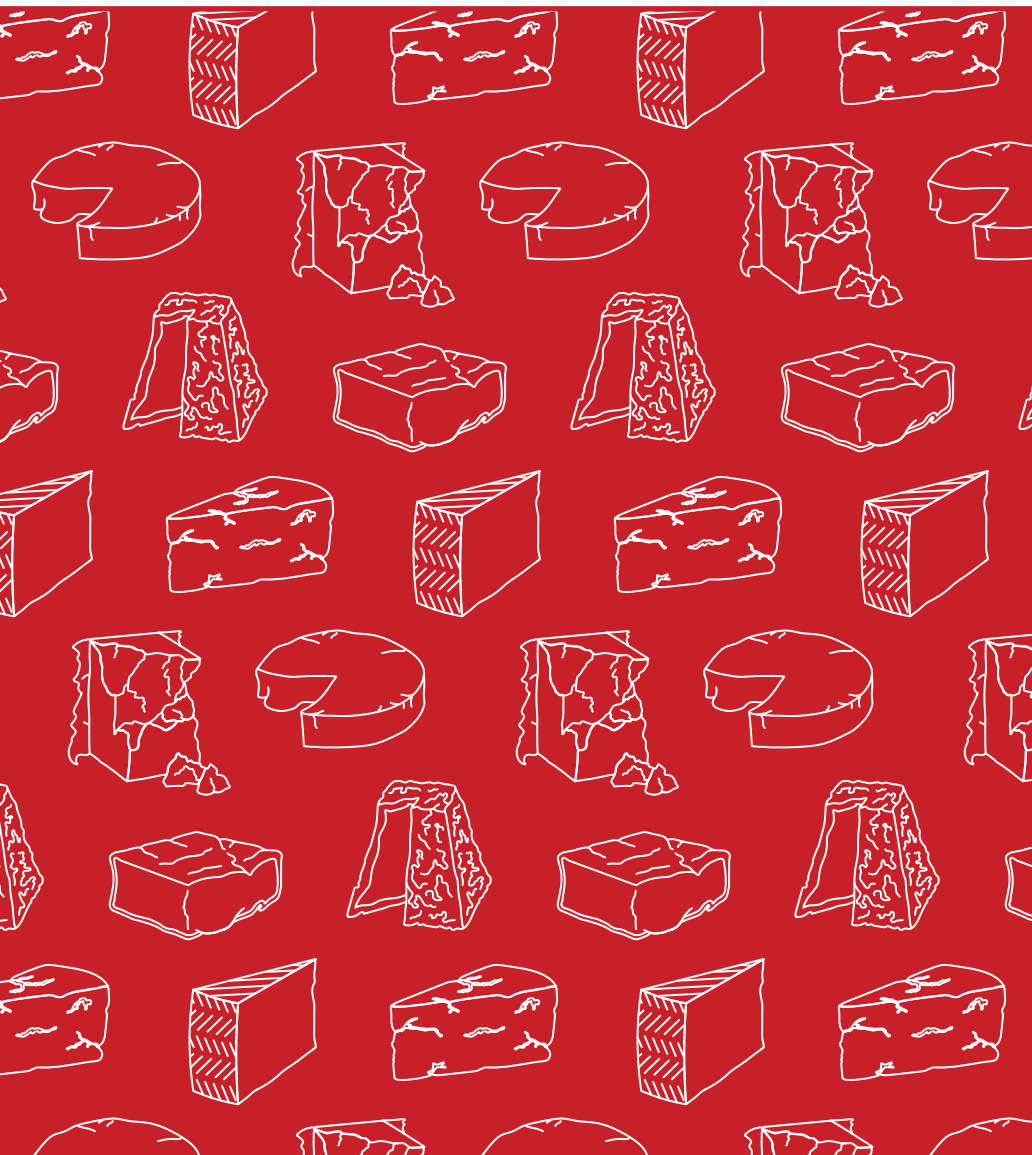


*Murray's*

NOVEMBER 2022

**THE PERFECT PAIR**  
**OF THE MONTH CLUB**



NOVEMBER 2022

# THE PERFECT PAIR

## OF THE MONTH CLUB

This month, we've curated four incredible selections, so you can build two perfectly balanced bites. We have two famed French favorites—Brie Fermier with a sweet pairing and Morbier with a savory pairing.

### Murray's Brie Fermier

Coming from the Ferme de la Tremblaye in Northern France, Murray's Brie Fermier contains notes of mushrooms and fresh shucked oysters within its oozy paste. It mimics the raw milk Brie de Meaux that France is famous for.

*Earthy / Fresh Mushroom / Silky*



### Murray's Cranberry Orange Preserves

This jam is a sweet take on chutney that features a blend of bright, juicy oranges and cranberries, along with cinnamon and allspice, creating a spread that's zesty and citrusy. Perfect for the holidays or year-round.

*Citrus / Zesty / Juicy*



### Morbier

Morbier is a classic French cheese from the Jura Mountains, with a traditional line of ash cutting through its center. While this version forgoes the ash, the signature stripe, semi-soft texture, and pungent, nutty flavor remain.

*Barnyard / Creamy / Hazelnut*



### Brooklyn Cured Finocchiona

Finocchiona has roots in Renaissance Italy, when pork was cured and flavored with the fennel that grew among the Tuscan hillsides. Brooklyn Cured draws upon tradition to create this refreshingly herbaceous interpretation.

*Fennel / Sweet / Savory*



SHARE YOUR CHEESY PICS WITH US ON SOCIAL #MURRAYSCHEESE

# 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

## BLOOMY OR WASHED RIND

Murray's Brie Fermier + Morbier



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

# YOUR PERFECT PAIRS

## The Thanksgiving Plate

Murray's Brie Fermier + Murray's Cranberry Orange Preserves

With the brie's savory mushroom notes and the jam's tart cranberries and warming cinnamon, this is the holidays in one bite.

## Striped & Speckled

Morbier + Brooklyn Cured Finocchiona

A nutty, slightly funky washed rind cheese like Morbier stands up well to the savory, anise-tinged flavors of this salami.

