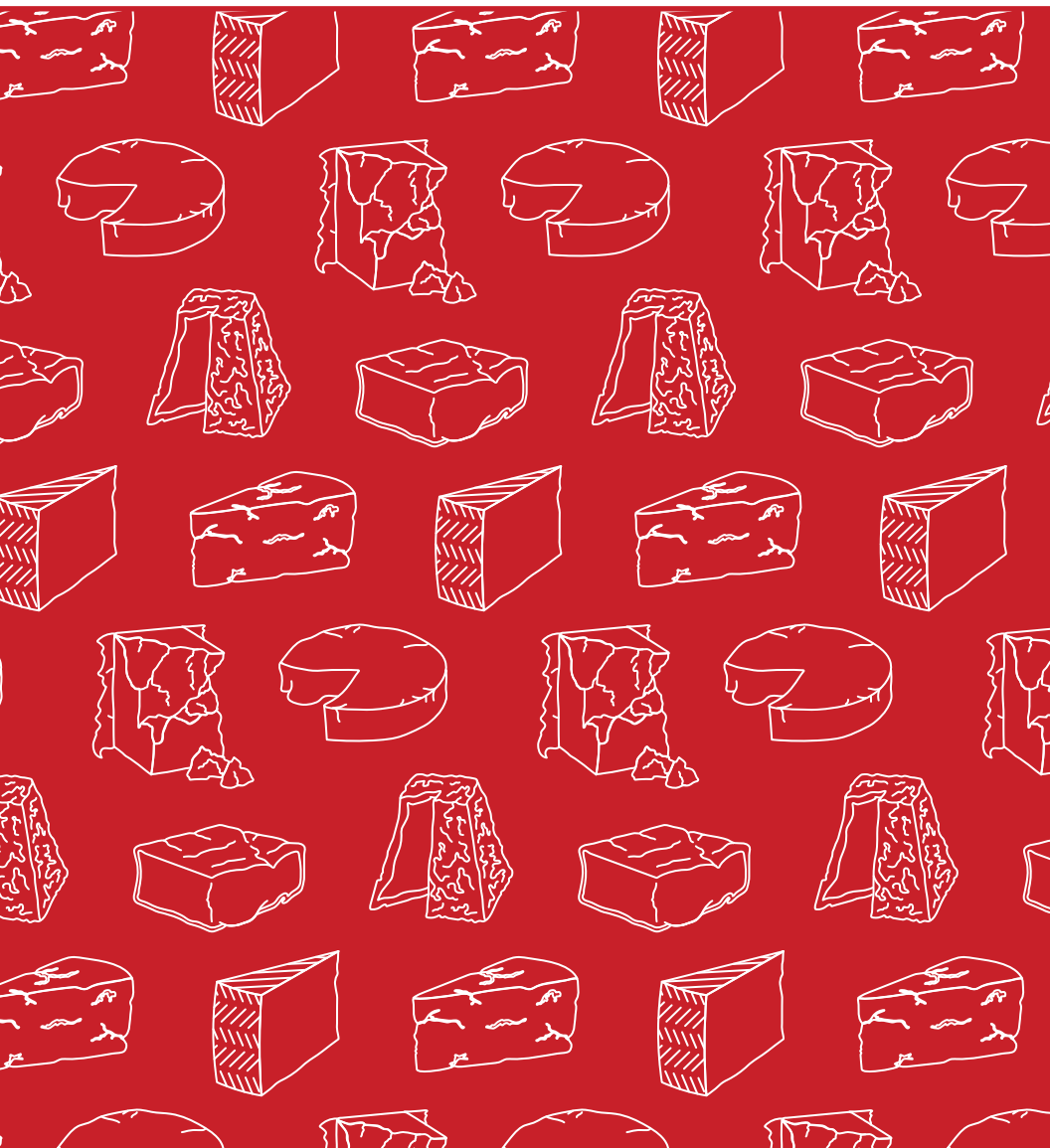


*Murray's*

JANUARY 2023

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



JANUARY 2023

# THE PERFECT PAIR

## OF THE MONTH CLUB

This month, we've curated four incredible selections, so you can build two perfectly balanced bites. We're pairing an updated Italian cheese with caramelized nuts and a French Alpine favorite with dried apricots.

### Quattro Portoni Quadrello

This updated version of Italian Taleggio uses rich buffalo milk, resulting in an aromatic cheese that's bold and creamy, with a distinctive sweetness and robust, savory undertones of cooked mushroom.

*Elastic / Fruity / Meaty*



### Mitica® Caramelized Walnuts

Hailing from Valencia, Spain, these caramelized walnuts are a sweet treat whether they're eaten by the handful or added to a cheese board. Expect a toasted caramel flavor and satisfying crunch.

*Toasted Caramel / Nutty / Crunchy*



### Murray's 18 Month Aged Comté

One of France's most famous cheeses is also one of the most snackable, with its surprisingly supple texture, rich flavors of dried fruit, brown butter, and hazelnut, and light, grassy essence.

*Brown Butter / Hazelnut / Dried Fruit*



### B&R Farms Blenheim Apricots

Harvested at the height of summer ripeness, these tender dried apricots are honey-sweet and wonderfully versatile, making for an easy snack or bright addition to your cheese board.

*Sweet / Tangy / Delicate*



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# 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

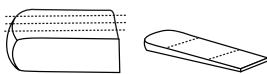
If they come from the same region, it's likely they'll go well together.

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## HOW TO CUT & SERVE YOUR CHEESE

### SOFT WEDGE:

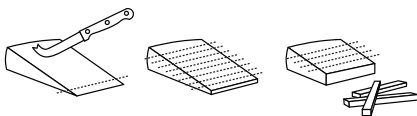
Quattro Portoni Quadrello



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

### ALPINE WEDGE:

Murray's 18 Month Aged Comte



Make perpendicular cuts moving closer to the rind, creating rectangular slices of cheese. As the slices get larger, they can be cut in half for size purposes.

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## YOUR PERFECT PAIRS

### The Savory Sundae

Quattro Portoni Quadrello + Mitica® Caramelized Walnuts

Think caramel sauce, toasted walnuts, and sweet cream ice cream, with a super savory, slightly funky edge.

### The Apricot Tart

Murray's 18 Month Aged Comté + B&R Farms Blenheim Apricots

With Comté's brown butter and hazelnut notes and the apricots' sweet, tangy bite, this evokes a perfect summer dessert.