



MEAT & CHEESE OF THE MONTH CLUB

APRIL 2019

Pack your picnic basket, because this month's selection is begging to be used for a gourmet outdoor spread! With decadent, truffle-packed **Sottocenero** and nutty **Manchego**, plus spicy **salami** and silky **ham**, this cheese and charcuterie combo is ready to show off for spring. Enjoy!

SOTTOCENERE



FRESH SOIL
& GENTLE SPICE

This creamy, labor-intensive cheese is made of pasteurized cow's milk from the northern Italian region of Veneto and features one of Italy's most beloved exports - truffle. Sottocenero means "under ash," referring to the layer of ash this cheese is aged and rubbed in, sealing the aromatics of this particular cheese inside its succulent paste. Aged in a coat of nutmeg, coriander, cinnamon, licorice, cloves, and fennel, the semi-soft paste is laced throughout with slivers of black truffle. Delicate and aromatic, Sottocenero is a silken indulgence perfectly suited to a savory spread of foie gras.

PAIR WITH: Lambrusco, Chenin Blanc

MURRAY'S YOUNG MANCHEGO



TOASTED ALMONDS
& LAMB CHOPS

Perhaps the most famous Spanish cheese, Manchego is a D.O. (Denominación de Origen) protected cheese, meaning that only 100% Manchega sheep's milk is used in a traditional recipe. The breed has proven sturdy enough over the centuries to traverse the rocky, arid central plateau region known as La Mancha - where cows just can't hang. The distinctive criss-cross pattern on the rind points to the traditional use of esparto grass belts to shape fresh curd. This younger, pasteurized selection is great for melting and perfect for parties--serve it up with some marcona almonds and membrillo paste.

PAIR WITH: Tempranillo, Cider

THE VECCHIO



BUTTERY
& ZESTY

Smooth, savory, and spicy? Sign us up! The Vecchio, a Saucisson Sec-style salami, comes to us from Red Table Meat Co., a Minnesota-based operation that relies on small, sustainable production to create rich, locally-sourced charcuterie. Made with black pepper, garlic, and white wine, this succulent salami is bursting with umami savor, a gentle nuttiness, and just a hint of spice.

PAIR WITH: Beaujolais, Malbec

JAMON DE BAYONNE



SILKY
& DELICATE

Jamon de Bayonne is a delicate and complex cured ham. A common moniker is "French prosciutto," but this savory selection is distinct from its Italian cousin. In terms of taste, there's more umami and less salt, and in its nine months of curing, it develops a complex character that leans towards woody. Blushy in color, with a luscious white ribbon of fat over top, Jambon de Bayonne is simply second to none.

PAIR WITH: Sparkling Wine, Pinot Noir

THE QUALITY IS IN THE JOURNEY

We at Murray's want you to get the highest quality cheese and charcuterie in the freshest condition possible. Our cheese is taken from our caves, cut to order and wrapped in wax paper the very morning it is sent out to you. We always send our shipments overnight with ice packs when needed. We have partnered with Fedex who watches your package as it travels across the country to make sure it stays cool and takes the shortest route to get to you as quickly as possible.

DON'T FORGET...

PUT ITEMS IN YOUR FRIDGE UPON OPENING