HOW TO CUT & SERVE YOUR CHEESE
Build an expert-level cheese board with this month's selection and our step-by-step guide to cutting and plating like a Murray's pro.

LOG FORMAT CHEESES
Vermont Creamery Large Goat Log
1. Lay the log flat and using a cheese harp or soft cheese knife, map out uniform cuts of desired width.
2. Using the same harp or knife, slice coins ideal for bite-sized portioning.

FIRM/SEMI-FIRM BLUE WEDGES
Point Reyes Original Blue
1. Lay the cheese on its side and using a small sharp knife, chunk out bite-sized pieces. The cheese will naturally break along the interior lines of the curd.

ALPINE WEDGES
Uplands Cheese Pleasant Ridge Reserve
1. Begin by making perpendicular cuts along the from the thinnest to the widest end of the wedge.
2. Continue by making cuts of the same width to make matchsticks with rind at either end.

THE CHEESE BOARD OF THE MONTH CLUB

Vermont Creamery Large Goat Log
This is the cheese that started it all for Vermont Creamery. Its authentic process makes this chevre stand out from the rest. Milk is collected from small, local farms in Vermont to craft an unforgettable creamy, bright log.

Uplands Cheese Pleasant Ridge Reserve
There's a reason this cheeses is the most awarded in American history—the deep, beeswax yellow paste crunches and the floral, fruity flavors, tending to the flavor and bright prickle of canned pineapple, are unanimously beloved.

Point Reyes Original Blue Cheese
This is California's iconic blue cheese. Known for its extra creamy texture and bright milk flavors with a pepper pungency in the finish, Original Blue is great drizzled with honey, or on a steak or melted into pasta.

Creminelli Barolo Salami
Solymiere Cristiano Creminello pays homage to his homeland, Piemonte, with this dry-cured sausage bathed in Barolo wine. It's robust and complex with savory, meaty flavor and a pleasantly earthy essence from the rich wine rinse.

Tahoney Sweet Sesame Seed Spread
This sweet sesame spread is tahini's honey-packed cousin. Nutty and delectably snackable, the classic hulled sesame condiment is the base for Tahoney, a fresh, all natural blend with a dollop of honey and a pinch of salt.

Raincoast Cranberry Hazelnut Crisps
These snackable crisps from Vancouver are a healthy alternative cracker full of delicious ingredients like bright cranberries, hazelnuts, and crunchy seeds for a bite of rich, hearty flavor that's perfect for cheeses and dips alike.

ChocoHigos Chocolate Covered Figs
Handmade in Valencia, Spain, these bon-bons say it all in just one sublime mouthful. Cultivated by local farmers, plump Spanish Pajarero figs are then hand-dipped in earthy dark chocolate by artisan confectioner brothers at Caro.

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HOW TO BUILD A BOARD TO IMPRESS

1. Layer coins of the Vermont Creamery Goat Log clockwise around the upper rim of the board. Place the wedge of Original Bay Blue below and make a few bite-sized chunks. Arrange matchsticks of the Pleasant Ridge Reserve to the left.
2. Coins of the Creminelli Barolo Salami should fit nicely into the space left between the matchsticks and the edge of the board.
3. Shingle the Raincoast Cranberry Hazelnut Crisps from the top to the bottom of the board. Nestle the ChocoHigos Chocolate Covered Figs between the blue and the goat log. Fill the small jar with Tahoney Sweet Sesame Seed Spread.
4. Finally, garnish your board by filling any gaps with juicy berries or fresh produce like raspberries and blackberries.