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.

SMALL ROUNDS
Nettle Meadow Kunik
1. Cut small triangular wedges of desired portion size from the round wheel as if you were cutting a cake.
2. Depending on size, slice the triangular wedges into smaller wedges that have a piece of rind on top.

HARD GOUDA/ALPINES
Thybo
1. Begin by laying the wedge flat on a surface to expose the paste.
2. Using a small spade, chunk off bite sized pieces of the cheese to serve.

PÂTÉS & MOUSSES
Murray's Truffle Mousse Pâté
1. Run a small knife around the edge of the pâté. Remove from the container.
2. Slice into pieces of desired width, making sure to keep the aspic and mousse intact.

WHAT'S INSIDE:

Nettle Meadow Kunik
This triple creme from Nettle Meadow packs a powerful one-two punch. First, pasteurized goat milk is added for that characteristic lemony tang, then it’s mixed with fatty Jersey cow cream for a mushroomy, super-buttery and almost inconceivably decadent paste.

Thybo
The hay-colored paste of this Danish showstopper is studded with flavor crystals that melt on the palate, unleashing big, butterscotchy notes. Pronounced “TEE-bo,” this sweet, crunchy crowd-pleaser is perfect for Gouda lovers.

Murray’s Truffle Mousse Pâté
This earthy, spreadable mousse combines all-natural, creamy chicken livers with porcini mushrooms, fragrant black truffles, and sherry for a robust complexity. A truffle-flecked layer of aspic crowns the top of the mousse, enhancing the deep mushroomy flavors.

Dardimans California Mandarin Crisps
These golden rounds are pure orange like you've never seen before. They look like wheels of the sun and crunch like fresh chips, and they taste like the concentrated essence of an orange's juice and zest. Great for satiating your snacking needs.

Trois Petit Cochons Mini Toasts
Made from perhaps the smallest loaf of bread in the world, these little crisps add good texture to elegant canapes or a simple cheese board. Crunchy and snackable, they're perfect with cheese, antipasti, and spreadable treats.

HOW TO BUILD A BOARD TO IMPRESS

DECEMBER 2019

THE CHEESE BOARD
OF THE MONTH CLUB

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1. Begin by placing the Nettle Meadow Kunik in the lower corner of your board and arranging the Thybo with some chunked curds on the opposite side.
2. Remove the Murray's Truffle Mousse Pâté from its container and slice into 1/3" pieces. Arrange in a shingled pattern near the center of the board.
3. Arrange equal amounts of the Trois Petit Cochons Mini Toasts near the top and bottom of the board. To the left of the Kunik, arrange the Dardimans California Mandarin Crisps.
4. Garnish the board with fresh herbs and produce like the rosemary and blueberries shown here. Enjoy!