WHAT’S INSIDE

Murray’s Delice
This pasteurized triple creme marries full-fat cow’s milk with fresh cream, producing an unapologetically rich, whipped delight, with a thin, pungent rind that imparts straw and mushroom aromas, complementing the buttery yellow, sweet cream interior.

Pair with: Cider | Sparkling Wine

Tickler Cheddar
Pleasantly playful and seriously sharp, we like to think Tickler--harvested from the lush fields of Devon--is named for the flirtatious dance of salty, sweet, and fruity notes that lingers on the palate.

Pair with: Chardonnay | Farmhouse Ales

Tomme Brûlée
Brûlée isn’t just for creme! This little wheel of sheep’s milk from the Basque region has a scorched rind, which adds a smokiness to its profile of brown butter and crispy pot roast.

Pair with: Malbec | IPAs
WORD SCRAMBLE
CHEESE MAKING & AGING EDITION

1. durcs
2. yhwe
3. eetnnr
4. zisturdeepa lkim
5. awr kilm
6. roietrr
7. svace
8. tarster ucetulr
9. adestmraf
10. gafienfa
11. totnana
12. gnaig

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