CAN YOU SPOT THE 6 DIFFERENCES?
WHAT’S INSIDE:

**Bucheron**
We can’t get enough of Bucheron’s thick creamline beneath the downy, edible white rind. Inside this creamy round lays the fluffy chèvre center with a velvety mouthfeel and classic lactic tang.

**Murray’s Stilton**
Crafted with English cow’s milk, this classic has a fudgy, buttery crumble with a mineral tang. An ivory white paste is veined with blue-green, tangy mold, imparting a piquant yet sweet pepperness.

**Marenchino Regal Al Tartufo**
This is one of the crown jewels of hard Italian cheese—nutty, firm, and loaded with black truffles, bringing a whole lot of decadence to everything you already love in a grating cheese.

**Jan’s Farmhouse Crisps, Cranberry & Pistachio**
These snackable crisps are a healthy alternative cracker full of delicious ingredients such as cranberries, flax seed, pistachios and roasted pumpkin seeds.

**Prosciutto San Daniele**
Crafted from the legs of Italian hogs, we find that the moist, cooler climate of this diverse food region delivers a cured ham that’s mild and delicate with a melting and velvety texture.

**Castelvetrano Olives**
These Sicilian olives have a meaty, buttery soft flesh and mild, briny flavor. Eminently compatible with fatty pork products like cured Crespone.

**Red Bee Honey Comb**
Called “Chunk Honey,” this jar of sweet delight is a slice of fresh honeycomb with plenty of loose raw honey that’s ready to be drizzled over your favorite cheese.

**HOW TO CUT & SERVE YOUR CHEESE**

**SMALL ROUNDS**
Marenchino Regal Al Tartufo

1. Slice into the round as you would a cake, portioning small wedges to desired size.
2. Ensure each wedge includes rind, creamline and interior paste.

**LOGS**
Bucheron

1. Depending on the size of the log, you may want to divide it in half using a cheese harp, wire or soft cheese knife.
2. Slice the disc(s) into quarters as you would a pie or cake and cut down to desired portion size for serving.

**CRUMBLY WEDGES**
Murray’s Stilton

1. Laying the cheese on its side, use a small sharp knife to chunk bite-sized pieces of the cheese. It will naturally break along the interior lines of the curd.

**HOW TO PLATE AND ARRANGE YOUR BOARD**

Visit murrayscheese.com/cheese-boards or more tips and tricks on building a cheese board that’s sure to please!