

Murray's

JULY 2020

**THE CHEESE BOARD
OF THE MONTH CLUB**



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WHAT'S INSIDE:

White Truffle Moliterno

The cheese is aged before truffles are even introduced, so the paste develops a succulent, buttery flavor that can hold its own. After ripening for 4 months, it is slowly infused with Italian white truffles, bringing the indulgence factor hitting levels of ritzy glamor.

Earthy / Buttery / Rich



L'Etivaz

37 Alps, 37 producers, 1 seasonal, traditional cheese. Murray's selects its wheels for deep, lingering fruitiness, a barrage of roasted hazelnuts, and the lingering kiss of smoke that comes from doing it the old fashioned way.

Sweet Onion / Fresh Grass / Hazelnut



Shropshire Blue

Full-flavored and unpressed, this bright orange cheese has a surprisingly smooth texture. A golden, russett rind forms after each cheese is made by hand, creating a sharp, tangy cheese that stands out among its blue brethren.

Peppery / Grassy / Bold



Murray's Prosciutto Di Parma

There's no mistaking greatness - Prosciutto di Parma is after all, the King of Hams. The method of aging the meat for Prosciutto di Parma goes back to the ancient Roman Empire - no additives, just sea salt, air, and time.

Salty / Silky / Gamey



Slicing Chorizo

Pimentón gives this Spanish classic its beautiful rusty orange coloring. Chorizo recipes differ depending on the kind of peppers used to make the pimentón, and ours is piccante, meaning its smoky and rich flavor is underlined by a jolt of spice.

Smoky / Spicy / Gamey



B&R Farms Dried Blenheim Apricots

In danger of disappearing just a few short years ago, America's own Blenheim is having a long-overdue resurgence. Harvested at the height of summer ripeness, they're honey-sweet and wonderfully versatile.

Sweet / Tender / Mellow



Rustic Bakery Olive Oil & Sel Gris Flatbread Bites

Light and flaky, these Olive Oil and Sel Gris Flatbread bites provide a neutral palate as an accompaniment for your cheese or spread, featuring grey sea salt from France and extra virgin olive oil, creating a clean yet decadent flavor.

Mellow / Flaky / Salty



Murray's Heirloom Apple Butter

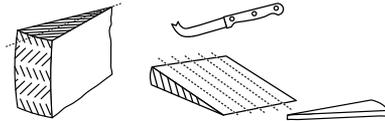
Heirloom apples blended with apple brandy: Crisp apples are simmered in cider, brandy, and an autumnal mix of cinnamon and allspice, creating a natural match with roast meat and nutty, caramel-like cheese.

Cinnamon / Apple / Nuts



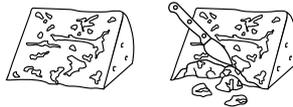
HOW TO CUT YOUR CHEESE

TRIANGULAR CUT: White Truffle Moliterno & L'Etivaz



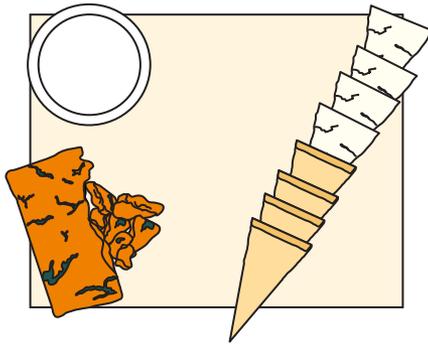
1. If the wedge is thick, consider cutting it in half to 2 smaller triangular wedges. Cut the triangular rind pieces off one side of the wedge.

CRUMBLE: Shopshire Blue

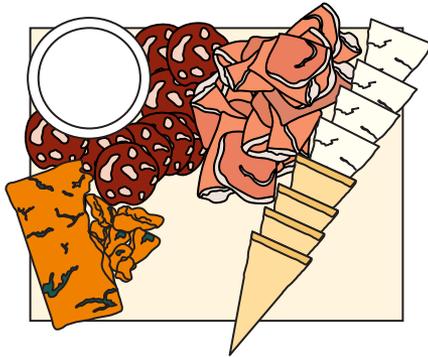


1. Laying the cheese on its side, use a small sharp knife to chunk bite-sized pieces of the cheese. It will naturally break along the interior lines of the curd.

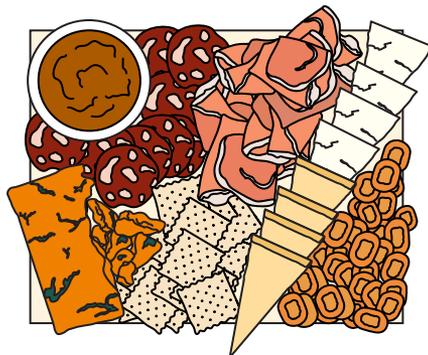
HOW TO BUILD THE BOARD



1. Place a small bowl on the top left corner of your board. Starting at the top right corner, shingle a row of the **White Truffle Moliterno** and **L'Etivaz** triangles downwards on a diagonal, landing near the center of the board. Place the partially chunked **Shropshire Blue** on the bottom left hand side of the board.



2. Scatter the **Chorizo** slices all around the bowl, and place a pile of **Prosciutto Di Parma** in between the sliced chorizo and row of cheese, leaving space underneath.



3. Fill the space underneath the Prosciutto di Parma with **Olive Oil & Sel Gris Rustic Bakery Crackers**. Fill the bottom right corner of the board with **B&R Farms Dried Blenheim Apricots**. Lastly, fill the bowl with **Murray's Apple Butter** and enjoy!