This month, we’ve rounded up four incredible selections so you can craft your own creative and original perfect pairs. We’re combining a sweet, oniony, bold Gouda-style cheese with caramelized French Onion Confit, and pairing a classic Alpine with iconic Italian charcuterie.

**WHAT’S INSIDE:**

**Jasper Hill Farm Alpha Tolman**
Alpha Tolman is made using the traditional Alpine methods of cooking and pressing the curds during cheesemaking to achieve a tight, elastic texture and robust, complex flavors. The wheels are then washed with brine to infuse them with a funky edge.

**Fourmage Gouda**
Cow’s milk, sheep’s milk, goat’s milk, buffalo milk—they’ve all come together in this complex, deeply satisfying Gouda-style wheel. The result? A profile of brown butter and honey, with a rich hit of umami that brings out notes of a balanced, syrupy balsamic glaze.

**Three Little Figs French Onion Confit**
Three Little Figs of Portland, Oregon slow-simmer crisp apples and onions in espresso stout with cider vinegar, brown sugar, molasses, mustard seeds and currants for a taste of autumn in a jar.

**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.
PAIRING PRINCIPLES 101

LIKE + LIKE
Items with similar flavor profiles typically make for tasty pairs.

OPPONENTS ATTRACT
Try pairing items with totally contrasting flavors, like sweet with salty.

ALL ABOUT TERROIR
If they come from the same region, it’s likely they’ll go well together.

HOW TO CUT & SERVE YOUR CHEESE

TRIANGULAR WEDGE
Jasper Hill Farm Alpha Tolman

Make a perpendicular cut along the smallest edge of the cheese, cutting off the triangular end piece and removing it. Make perpendicular cuts moving closer to the rind, creating rectangular slices of cheese. As the slices get larger, they can be cut in half for size purposes. Each rectangular slice should have a piece of the rind on each end.

CRUMBLE
Fourmage Gouda

Start by placing the cheese wedge on its side which is large and flat. Hold the cheese firmly with one hand. Insert your knife vertically with the pointed side down (perpendicular to the cutting board) into the cheese near the edge of the wedge. Wiggle the knife until a large crumble pulls away from the wheel. Repeat along the edge of the cheese until you get the desired amount of crumbled cheese.

YOUR PERFECT PAIRS

“Autumn Crisp”
Fourmage Gouda + French Onion Confit

“Autumn Crisp” is a mellow blend of rich caramel flavor that combines sweet, savory, and a dash of warm spice.

“Basic Bite”
Jasper Hill Alpha Tolman + Murray’s Prosciutto di Parma

“Basic Bite” combines the classic nutty profile of a snackable cheese with the salty, mouthwatering essence of cured ham.

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