

Murray's

JUNE 2020

**THE CHEESE BOARD
OF THE MONTH CLUB**



JUNE 2020

THE CHEESE BOARD

OF THE MONTH CLUB

WHAT'S INSIDE:

Bucheron

These chèvre logs have a two-texture magic in every slice: a thick, velvety creamline beneath a delicately wrinkled, downy rind. The interior of this French beauty is pure lemony bliss, with a fluffy mouthfeel that lingers on the palate.

Citrusy / Creamy / Fluffy



Salva Cremasco

Under the natural rind of this classic Northern Italian cheese, the paste is aromatic and bright, changing from creamy to crumbly the closer you get to the center, picking up herbal nuances as it ages in our Caves.

Earthy / Tart / Mineral



Mountain Gorgonzola

Italy's famous Gorgonzola embodies the spicy, earthy flavors of valley pastures, lending itself to almost any application; baking, sauce making or serving straight-up with some Moscato d'Asti.

Grassy / Milky / Spicy



Piave Vecchio

Often likened to the king of Italian cheese, Parmigiano-Reggiano, Piave is a deliciously nutty, pasteurized cow's milk cheese from Northern Italy with a concentrated sweet, crystalline paste full of tropical fruit flavor and slight almond bitterness.

Crunchy / Fruity / Nutty



North Sea Cheese

North Sea Cheese is the Danish version of Gouda—the washed curds make a smooth, slightly sweet paste balanced with oniony, brothy notes and surprising Alpine nuttiness, with some versions being smoked for extra bold flavor.

Onion / Broth / Roasted Nuts



Murray's Genoa Salami

There is something about heritage pork that is raised in open pastures that brings out a gamey, rich flavor so much so that you can taste it in every bite of Genoa salami. Lovingly slow-aged, each slice is seasoned with white pepper and fresh garlic.

Earthy / Savory / Spiced



Red Bee Honey Comb

Called "Chunk Honey," this jar of sweet delight is the best of both worlds--a slice of fresh honeycomb that's been stored inside a jar for a stunning display of all-natural goodness, with plenty of loose raw honey that's ready to be drizzled.

Fruity / Floral / Bright



Dolmas

Dolmas, also known as stuffed grape leaves, are a Mediterranean treat of whole grain rice and spices wrapped in young grape leaves. Try squeezing some fresh lemon juice over to give them a touch of authentic zest.

Mellow / Herbaceous / Savory



ChocoHigos® Chocolate Covered Figs

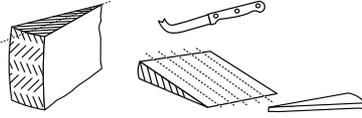
Handmade in Valencia, Spain, these bon-bons say it all in just one sublime mouthful. Cultivated by local farmers, plump Spanish Pajarero figs are then hand-dipped in earthy dark chocolate by artisan confectioner brothers at Caro.

Sweet / Crunchy / Tender



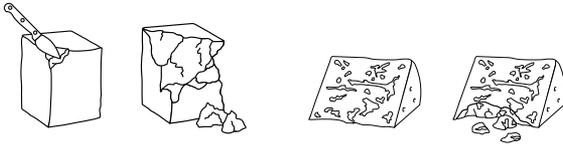
HOW TO CUT YOUR CHEESE

TRIANGULAR CUT: Northern Sea Cheese



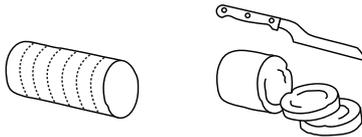
1. If the wedge is thick, consider cutting it in half to 2 smaller triangular wedges. Cut the triangular rind pieces off one side of the wedge.

CRUMBLE: Piave Vecchio & Mountain Gorgonzola



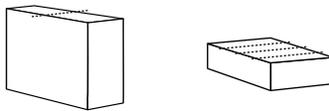
1. Laying the cheese on its side, use a small sharp knife to chunk bite-sized pieces of the cheese. It will naturally break along the interior lines of the curd.

COIN SLICE: Bucheron



1. Cut coin-shaped pieces by cutting perpendicular to the long side of the cheese log.

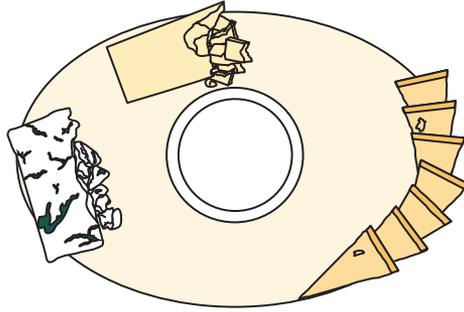
RECTANGULAR CUT: Salva Cremasco



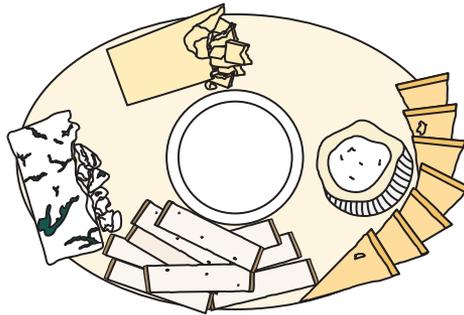
1. If the wedge is thick, consider cutting it in half to get smaller individual portions. Cut baton or batonette (depending on thickness) pieces by cutting perpendicular to the rectangular wedge.



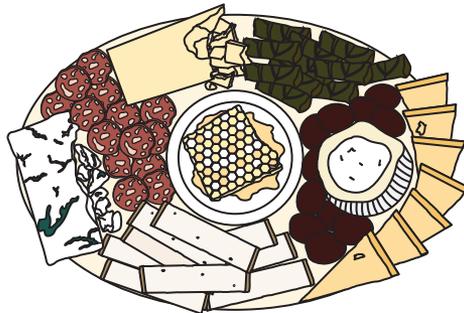
HOW TO BUILD THE BOARD



1. Place a medium sized bowl in the middle of your board. Border the right side of your board with the **Northern Sea Cheese** triangles. Place the partially chunked **Mountain Gorgonzola** on the left hand side of the board, and the partially chunked **Piave Vecchio** on the top, slightly off centered to the left.



2. Place the **Salva Cremasco** slices at the bottom of your board, in between the Northern Sea triangles and the Gorgonzola. Place the **Bucheron** in between the Northern Sea triangles and the bowl.



3. Place the **Dolmas** next to the Piave, and fill in the remaining space beneath with the **Chocolate Covered Figs**. Fill in the remaining space on the left side of the board with the **Salami** coins. Lastly, put the **Honey Comb** in the bowl. Enjoy!