

Murray's

JUNE 2020

THE PERFECT PAIR
OF THE MONTH CLUB



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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 bright dried apricots, and pairing a creamy blue with the caramelized sweetness of candied walnuts.

WHAT'S INSIDE:

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



Pria Azul

Pria Azul is a unique blend of 50% cow, 40% sheep and 10% goat's milk. The fresh wheels are both pierced to create bluing and also smoked, which results in an incredibly creamy and milky paste, with a subtle gamy and savory essence.

Sweet / Smoky / Salty



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



Candied Walnuts

Craving something crunchy & sweet? These candied walnuts are fantastic for snacking, baking, and are an easy add-on for a salad. Pair with a drizzle of honey or top off your ice cream sundae for toasted caramel flavor with a little crunch.

Earthy / Sweet / Crunchy



PAIRING PRINCIPLES 101

LIKE + LIKE

Items with similar flavor profiles typically make for tasty pairs.

OPPOSITES ATTRACT

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

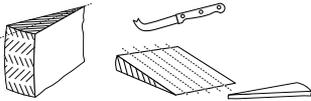
ALL ABOUT TERROIR

If they come from the same region, it's likely they'll go well together.

HOW TO CUT & SERVE YOUR CHEESE

TRIANGULAR WEDGE

North 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, and continue making parallel cuts.

SOFT WEDGES

Pria Azul



1. Laying the cheese on its side, make parallel cuts with a cheese harp, wire or soft cheese knife, ensuring each slice includes rind, creamline and innermost paste.

YOUR PERFECT PAIRS

"The Bright Bite"

Northern Sea Cheese + Blenheim Dried Apricots

A mellow blend of sweet flavor that combines light fruit and crunchy butterscotch in one snackable mouthful.

"Caramel & Cream"

Pria Azul + Candied Walnuts

Combines the rich, milky essence of a decadent blue with toasty caramel for a bite that's like an ice cream sundae.