YOUR PERFECT PAIRS

“THE BREAD BASKET”

Effie’s Oatcake + Four Fat Fowl St. Stephen

Fluffy, bright cheese and a buttery cracker bring out elements of freshly baked bread.

“The Spiced Snack”

Le Bon Magot Tomato & Sultana Chutney + Milton Creamery Flory’s Truckle

Rich, oniony notes from the cheddar combine perfectly with the chutney’s warm spice.

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.

MARCH 2020

THE PERFECT PAIR

OF THE MONTH CLUB

This month, we’ve rounded up four incredible selections to create two decadent and delicious bites. Add a smear of fresh tomato chutney to a chunk of tangy cheddar for a mouthful of sweet spice, or top off a buttery, flaky crisp with a creamy wedge for a sublime blend of bright flavor.

WHAT’S INSIDE:

Milton Creamery Flory’s Truckle

Made in the traditional style of being wrapped in cloth, coated in lard and aged, this cheddar boasts a dense, crystallized paste that’s known for its unparalleled peppery aroma and rich grassy flavor.

Four Fat Fowl St. Stephen

Four Fat Fowl’s small, bloomy rounds crafted in New York’s Hudson Valley are delicately buttery, with hints of sun-dried wheat and sweet cream beneath its pillowy rind, making St. Stephen a true expression of local terroir.

Le Bon Magot Tomato & White Sultana Chutney

Calling all chutney lovers! This tomato spread is the real deal. Bursting with a bright sweetness and a hint of spice, it’s a textured blend of ripe tomatoes, white sultanas (seedless raisins), Kashmiri chilies, and more.

Effie’s Homemade Oatcakes

Remember the Pepperidge Farm horsemen cookies? This is like a sophisticated, oat-packed upgrade. Lightly sweet, flaky with butter and thick and crunchy, you could scarf Effie’s like cookies with a piping hot cup of tea.

HOW TO CUT & SERVE YOUR CHEESE

Create eye-catching pairs with this month’s selection and our step-by-step guide to cutting and plating like a Murray’s expert.

SMALL ROUNDS

Four Fat Fowl St. Stephen

1. Using a cheese harp or soft cheese knife, make perpendicular cuts across the wheel to create quartered wedges.

2. If necessary, halve wedges to make smaller bite-sized portions.

CHEDDARS/CRUMBLY BLOCKS

Milton Creamery Flory’s Truckle

1. Using your non-dominant hand, hold the block or wedge firmly against a flat surface and use a small spade or hard cheese knife to begin making small chunks.

2. Small pieces will naturally follow the cheese’s curdline and should chunk out easily. Ensure that each piece of uniformly bite-sized.