MAY 2020
THE CHEESE BOARD
OF THE MONTH CLUB
WHAT’S INSIDE:

**Taleggio**
This iconic Italian square of pasteurized cow’s milk is washed with a brine to foster a sticky, orange edible rind, encasing a fudgy interior that’s packed with a pungent mix of meaty, fruity, and nutty notes for a bold blend of flavor.

**Fromager D’Affinois**
This French innovation may look like pudgy brie, but it’s actually much creamier. The mild, buttery flavor has a sweetness that infiltrates its thick, nearly whipped paste of tangy, milky goodness—perfect with bubbles and fresh fruit.

**Champignon Cambozola Black Label**
If you’ve heard of Cambozola, a Brie-style pasteurized cow’s milk cheese with the barest hint of blue veining, meet its intensely savory cousin, the Black Label: decadently creamy and aged to perfection.

**Murray’s Preserved Pumpkin**
To preserve its earthy sweetness, fresh pumpkin is divided into bite-sized chunks and develops into crunchy morsels in a cinnamon-like syrup as it ages naturally, creating a surprising twist on classic fruit preserves.

**Palacios Hot Chorizo**
This picante version of the Spanish classic is the real deal. Made in the authentic traditional style, this U.S. version is a seriously smoky, delectable snack. Pimenton de la vera, the classic chorizo seasoning, adds warm spice to the rich meat, and smoked paprika packs a pop of heat.

**Jasper Hill Cabot Clothbound Cheddar**
When selecting this award-winner from Vermont, we look for a delicate balance of sharpness, slight nuttiness, and a caramelized, nearly candied sweetness with a firm, slightly crunchy paste that unfolds with layers of toasted nut and cooked fruits.

**Red Bee Honey Comb in a Jar**
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.
HOW TO CUT & SERVE YOUR CHEESE

TRIANGULAR WEDGE

Ossau Iraty

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.

SOFT WEDGES

Fromager D’Affinois, Champignon Cambozola Black Label & Taleggio

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.

CRUMBLE

Cabot Clothbound Cheddar

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 PLATE AND ARRANGE YOUR BOARD

Visit murrayscheese.com/cheese-boards or more tips and tricks on building a cheese board that's sure to please!
Today I _________ to my local Murray’s for some cheese and artisanal snacks. The _________ cheesemonger let me taste _________ cheeses. I enjoyed them all, but there was one in particular I fell in love with. It’s a _________, _________ milk cheese from _________. After being aged for _________ days, the rind develops a _________ color. It tastes like _________ and when paired with _________, it tastes like_________. It may be hard to believe, but you just have to try it for yourself! Its name is _________ _________. I highly recommend!