

*Murray's*

MAY 2020

**THE CHEESE BOARD  
OF THE MONTH CLUB**



JANUARY 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.

*Fruity / Savory / Nutty*



### 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.

*Buttery / Creamy / Milky*



### 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.

*Mushroom / Chocolate / Butter*



### Ossau Iraty

Said to be one of the first cheeses ever produced, this gem from Aquitaine, France has only gotten better with age. Beneath its amber, mold-dappled rind lies an ivory paste that is both slightly granular and very rich, boasting toasted wheat aromas and nutty, grassy-sweet flavors.

*Fresh Wheat / Toasted Nuts / Sweet Grass*



### 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.

*Bright / Crunchy / Sweet*



### 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.

*Spicy / Savory / Smoky*



### 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.

*Earthy / Sweet / Crunchy*



### Classic Taralli

It's a timeless duo baked into one crispy, delicate bite--these classic Italian crackers embody the perfect pair of bread and olive oil. Similar to mini bagels, Taralli are boiled and then baked, giving them a breadstick-like texture and a satisfying crunch.

*Crispy / Delicate / Savory*



### 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.

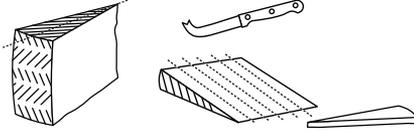
*Fruity / Floral / Bright*



# HOW TO CUT & SERVE YOUR CHEESE

## TRIANGULAR WEDGE

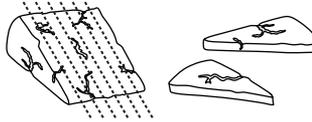
Ossau Iraty



*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

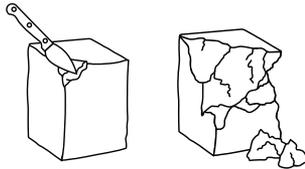
Fromager D’Affinois, Champignon Cambozola Black Label & Taleggio



*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](https://murrayscheese.com/cheese-boards)

or more tips and tricks on building a cheese board that’s sure to please!



# MURRAY'S MAD LIB

1. Past tense verb \_\_\_\_\_
2. Adjective \_\_\_\_\_
3. Number > 1 \_\_\_\_\_
4. Adjective \_\_\_\_\_
5. Animal \_\_\_\_\_
6. Country \_\_\_\_\_
7. Number \_\_\_\_\_
8. Color \_\_\_\_\_
9. Food \_\_\_\_\_
10. Snack \_\_\_\_\_
11. Food \_\_\_\_\_
12. Adjective \_\_\_\_\_
13. Noun \_\_\_\_\_

Today I \_\_\_\_\_ to my local Murray's for some cheese  
past tense verb  
and artisanal snacks. The \_\_\_\_\_ cheesemonger let me  
adjective  
taste \_\_\_\_\_ cheeses. I enjoyed them all, but there was  
number > 1  
one in particular I fell in love with. It's a \_\_\_\_\_,  
adjective  
\_\_\_\_\_ milk cheese from \_\_\_\_\_. After being aged  
animal country  
for \_\_\_\_\_ days, the rind develops a \_\_\_\_\_ color.  
number color  
It tastes like \_\_\_\_\_ and when paired with \_\_\_\_\_,  
food snack/accompaniment  
it tastes like \_\_\_\_\_. It may be hard to believe, but you  
food  
just have to try it for yourself! Its name is \_\_\_\_\_  
adjective  
\_\_\_\_\_. I highly recommend!  
noun