THE CHEESE BOARD OF THE MONTH CLUB

WHAT’S INSIDE:

Murray’s Cave Aged Gruyère
After a full 12 months of aging in our Caves, this Gruyère emerges with aromas of caramelized apples and notes of hazelnutty brown butter together in a smooth, dense paste.

Emmentaler
This is the original "Swiss“ cheese (holes and all). Murray’s selects wheels aged for 12 months for balanced sweetness, sharpness and a long, nutty finish.

Creminelli Tartufo Salami
This decadent charcuterie is the perfect example of how truffles should be incorporated into food—earthy, umami, and unbelievably smooth, this delicately marbled salami is a mouthwatering bite of luxury.

Trois Petit Cochons Cornichons
Whether you’re serving up a gourmet picnic or looking to add some crunch to your sandwich, this jar of sour baby gherkins is the perfect way to spice up any snack.

Rip Rap Bakery Sea Salt Crackers
Rip Rap’s original recipe, a simple Real Salt Bakery Cracker, is a toasty and buttery alternative to your average cracker, sprinkled with coarse kosher salt and ready for snacking.

Peppadews
Looking for some sweet heat? This pepper is a great addition to recipes that call for red peppers, and is perfect on top of burgers, kabobs, or as a bright snack.

ALPINE WEDGES
Murray's Cave Aged Gruyère & Emmentaler
1. Begin by making perpendicular cuts along the from the thinnest to the widest end of the wedge.
2. Continue by making cuts of the same width to make matchsticks with rind at either end.

CHUBB CHARCUTERIE
Creminelli Tartufo Salami
1. Begin by making a shallow cut down the long end of the chubb, being careful to only puncture the casing.
2. Starting from the seam you just made, peel away the casing to expose the meat.
3. Slice the chubb into coins of equal width.

HOW TO BUILD A BOARD TO IMPRESS

1. Begin by creating a cross-hatch pattern with matchsticks of both the Murray’s Cave Aged Gruyère and the Emmentaler on opposite ends of board.
2. Next, arrange coins of the Charlito's Cocina Black Truffle Salami in a shingled pattern on either side of both cheeses.
3. In the middle of the board, line the Rip Rap Sea Salt Crackers and fan the Fig & Olive Crisps in a similar cross-hatch pattern.
4. To either side of the crackers, arrange the Trois Petit Cochons Cornichons and the Peppadews. Enjoy!