HOW TO CUT & SERVE YOUR CHEESE

Build an expert-level cheese board with this month’s selection and our step-by-step guide to cutting and plating like a Murray’s pro.

SMALL ROUNDS
Stepladder Creamery Ragged Point

1. Cut small triangular wedges of desired portion size from the round wheel as if you were cutting a cake.

2. Depending on size, slice the triangular wedge into smaller wedges that have a piece of rind on top.

Central Coast Creamery Ewereka

1. If the wedge is thick, consider cutting it in half to 2 smaller triangular wedges.

2. Cut equal-sized perpendicular slices from the wedge.

3. Each slice should include both rind and interior paste.

3. Place a small jar/bowl in the upper left corner of your board. Mirror it by placing the Ragged Point round in the lower right corner. Arrange a fan of Ewereka slices in the center.

4. To the right of the Ewereka, arrange florets of the Campo Seco as to fill the space between the pattern of cheese to the right and the bowl to the left.

5. Fill the small jar with Cherry Rosehip Hibiscus Jam and fan the Fig & Olive Crisps around the jar.

6. Garnish the board with fresh grapes or other seasonal fruits and pairing accompaniments. Enjoy!

WHAT’S INSIDE:

Stepladder Creamery Ragged Point
Mouthwateringly creamy with a firm, velvety paste, this award-winning California cow's milk button is a mild, smooth crowd-pleaser that develops a slightly complex, peppery profile as it ages.

Central Coast Creamery Ewereka
This sheep's milk cheddar from California is similar to Manchego in its firm and elastic style, while maintaining a sweetly snackable profile with a slight crunch and a melt-in-your-mouth smoothness.

Charlito’s Cocina Campo Seco
This rustic dry cured salami from Charlito’s Cocina is a subtle, mouthwatering staple. Made from pasture-raised heritage breed pork, this hearty selection is infused with earthy, complex mineral notes.

Raincoast Crisps Fig & Olive Crisps
Made by Leslie Stowe in Vancouver, Canada, these hearty, sturdy crisps are baked in small batches and stuffed with a crunchy blend of all natural ingredients like nuts, seeds, and fruit.

V Smiley Cherry Rosehip Hibiscus Jam
We’ve found it—the ever-elusive, not-too-sweet cherry jam. Perfectly balanced, and bursting with fresh fruit, this delectable spread is naturally sweetened with honey and blended with lemon juice.

OCTOBER 2019
THE CHEESE BOARD
OF THE MONTH CLUB

Velvety / Buttery / Peppery

Aged 14 Days

Product of California

Gammy / Tangy / Sweet

Aged 4 Months

Product of California

Earthy / Robust / Sea Salt

Product of New York

Herbal / Fruity / Crunchy

Product of Canada

Bright / Floral / Mellow

Product of the U.S.A.