



Cheese for Easy Entertaining

Delight your guests with a selection of delicious cheeses, freshly cut from the wheel for you and chosen at their peak of ripeness and flavour. We guarantee that your cheese board will be the talk of the party!

THE CROWD PLEASER

A selection of cheeses from around the world that everyone will love.

- Brie de Meaux: classic French bloomy-rind, unpasteurized cow's milk cheese
- Iles aux Grues Aged Cheddar: unpasteurized cow's milk Canadian cheddar
- St Agur: creamy, French, blue-veined cow's milk cheese
- Manchego: Spanish aged sheep's milk cheese
- Beemster XO: flavourful Dutch cow's milk cheese



CANADIAN ARTISAN CHEESE BOARD

An award-winning selection of Canadian cheeses.

- Riopelle: triple cream, bloomy-rind cow's milk cheese from Quebec
- Cape Vessey: firm, washed- rind goat's milk cheese from Ontario
- Ciel de Charlevoix: Canadian blue-veined cow's milk cheese
- Grey Owl: soft, goat's milk cheese with ash coating from Quebec
- Iles aux Grues Aged Cheddar: unpasteurized cow's milk Canadian cheddar



CHEESES FOR DESSERT

Specialty French cheeses to make the perfect finish to a feast.

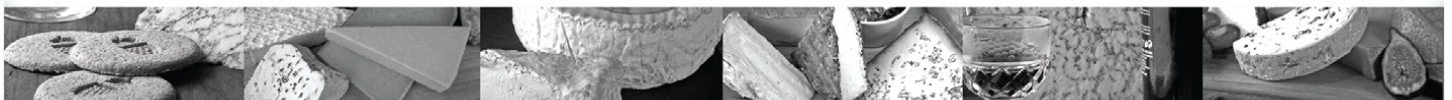
- Delice de Bourgogne: triple cream, bloomy-rind cow's milk cheese from Bourgogne
- Beaufort: firm, unpasteurized cow's milk cheese from Haute-Savoie
- Fourme d'Ambert: blue-veined, unpasteurized cow's milk cheese from Auvergne
- Valencay: ash-coated, unpasteurized goat's milk cheese from Loire valley
- Epoisses: full-flavoured, soft, washed-rind cow's milk cheese from Bourgogne



CHEESES FOR CHAMPAGNE

Creamy, young chèvres, buttery triple-crèmes, brie types and nutty mountain cheeses complement the sweet-acid flavours of the wine and the bubbles.

- Sainte-Maure: fresh, ash-coated goat's milk cheese from France
- Delice de Bourgogne: triple cream, bloomy-rind cow's milk cheese from Burgundy
- Ossau-Iraty: nutty sheep's milk cheese from the Pyrénées region
- Langres: subtle washed rind cow's milk cheese from Champagne region
- Comté Reserve: firm, cow's milk cheese from France





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CHEESES FOR RICH REDS

Cheeses to complement fruity red wines.

- Morbier: French semi-firm, washed-rind unpasteurized cow's milk cheese
- Montgomery's Aged Cheddar: Cloth-bound, unpasteurized cow's milk cheese from Britain
- Valdeon: Spanish blue-veined, cow and goat's milk cheese
- Saint-Marcellin: soft, bloomy rind cow's milk cheese from France
- Lancashire: Unpasteurized buttery cow's milk cheese from Britain

CHEESE WITH SCOTCH

Choose a Single Malt with smooth, sweet flavour and only a touch of 'peatiness' to complement a firm, salty robust cheese.

- Montgomery's Aged Cheddar: English cloth-bound unpasteurized cow's milk Cheddar
- Beaufort: firm, unpasteurized cow's milk cheese from Haute-Savoie
- Stilton: classic British blue-veined cow's milk cheese



SERVING CHEESE

For a cheese course to serve before dessert at a dinner party or as part of a buffet consider three to five cheeses that offer an interesting variety of appearance, taste (mild to strong) and texture (soft to firm).

The selection may feature cheeses made from different milks (cow, sheep or goat), cheeses from a particular country, classics from around the world or, for the adventurous, offer a tasting of a special new or unfamiliar cheese.

Allow about 1 oz (30 g) of each cheese for each person. If cheese is the feature of a lunch or party allow about 1½ oz (45 g) per person. For most varieties of cheese it requires a piece cut from the wheel of a minimum 6 oz (175 g) to make an attractive presentation. For a small party cheese board we recommend a selection of three larger pieces of cheese above offering small slices of five varieties. In the selections above the first three cheeses listed would provide an interesting, tasty variety.

Serve cheese at room temperature. Remove from the refrigerator, still wrapped, 30 to 60 minutes before serving. Present cheeses on a simple wooden board or slate or marble slab. Provide a separate knife for each cheese and a basket of breads or crackers alongside.

CHEESE ACCOMPANIMENTS

Fresh crusty bread is the perfect match for most cheeses - baguette, rustic white or fine whole wheat breads. Hearty whole grain wheat or rye breads or fruit and nut breads are delicious with some blue-veined cheeses and aged Cheddars. Plain crackers or crisp breads also work well but avoid ones that are highly seasoned that will overwhelm the cheese.

Select fruit and other accompaniments according to the cheese selection and the season. Keep them simple. Fresh sweet figs, pears, melon and grapes with toasted almonds or fresh-shelled walnuts complement salty cheeses; ripe berries are delicious with a decadent triple cream cheese; serve sweet red pepper or port wine jelly with aged cheddar, quince or fig paste with Manchego or a drizzle of honey over Parmigiano-Reggiano.

