



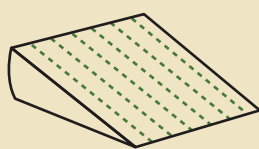
Holiday Cheese Cheer



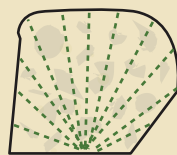
You don't have to be a certified cheese professional to create a beautiful board for entertaining. Here are some helpful suggestions to get you started!

Types of Cuts

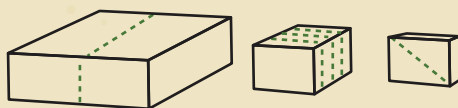
Certain cuts complement certain textures of cheeses, making them easier to process (and eat!)



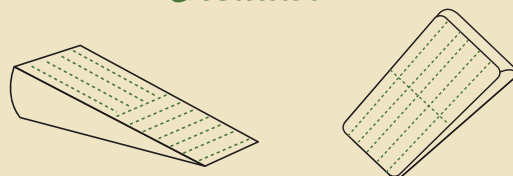
Alpine Style



Blue



Cheddar



Firm/Semi-Firm Semi-Soft

Types of Tools



Cheese Plane: shave off thin slices that are consistent in thickness; great for those aged cheeses. (You might recognize the same thing on your four-sided box grater!)



Chisel or Flat Knife: wide surface with a short blade is great for dispatching hard cheeses without disturbing the rest of the cheese board. Use with straight downward force.



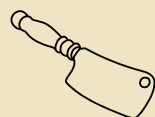
Narrow Plane Knife: a long blade creates even slices when breaking down blocks of medium-soft cheese.



Heart or Spade Knife: jack-of-all-spades! The point makes short work of dry or crumbly cheeses, the blade slices semi-soft cheese, and the curved side can spread soft cheeses.



Cheese Fork: hold cheese in place while you cut with a knife, or for maneuvering individual pieces without breaking up the shape more. Can also be used to spear additional accompaniments like pickles or dried fruits.



Cheese Cleaver: wide blade is designed for processing firm or semi-firm cheeses that require downward force. Cube away!

Where to Begin?

An easy-to-remember starting place is 3x3: 3 cheeses, 3 accompaniments.

If expanding from a cheese board to a charcuterie board, consider adding 3 meats (such as prosciutto, salami, and chorizo) and 3 starches (such as crackers and crostini).

Perfect Pairings

- Nuts (try candied or roasted!)
- Fruits (dried apricots and figs work well)
- Jams, chutneys, compotes, and tapenades
- Honey (try hot, lavender, or orange blossom)
- Mustard (try whole-grain for added texture)
- Olives (green complements a variety of flavors, Kalamata often do well with creamy cheeses)
- Cornichons (those tiny tart pickles!)

Balancing Acts

Flavors: some sweet, some savory, some salty

Textures: some crunch, and some soft/spreadable items

Colors: consider reds, greens, and purples for accompaniments and garnishes to balance the whites, creams, and oranges of cheeses

See Which Vermont Cheesemakers Sell or Ship for the Holidays Here: vtcheese.com/holidaycheeseguide