

Murray's



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YOUR PERFECT PAIRS

"THE BLUE VALENTINE"



Chiriboga Blue + Rustic Bakery Mini Hearts

Use a crunchy baked bite like a cracker base for a buttery, gently spiced blue

"THE SPRING BLOOM"



Mitica Cherry Blossom Honey + Murray's Delice

Sweet, tart honey is the perfect topping for a soft wedge of cool, rich cream.

PAIRING PRINCIPLES 101

LIKE + LIKE

Items with similar flavor profiles typically make for tasty pairs.

OPPOSITES ATTRACT

Try pairing items with totally contrasting flavors, like sweet with salty.

ALL ABOUT TERROIR

If they come from the same region, it's likely they'll go well together.

FEBRUARY 2020

THE PERFECT PAIR

OF THE MONTH CLUB

This month, we've rounded up four incredible selections to create two original and delicious bites. Use sweet shortbread cookies as the base for a buttery blue, and top off a wedge of bright cream with tart, fruity honey.

WHAT'S INSIDE:

Murray's Delice

This pasteurized triple creme marries full-fat cow's milk with fresh cream, producing an unapologetically rich, whipped delight, with a thin, pungent rind that imparts straw and mushroom aromas, complementing the buttery yellow, sweet cream interior.

Sweet Cream / Mushrooms / Fresh Hay



Chiriboga Blue

Ecuadorian man falls in love with Bavarian woman. Cheesemaking ensues--not the typical fairytale ending, but a pretty delicious one, resulting in a cheese that resembles rich, cultured butter more than a peppery, assertive blue.

Creamy / Buttery / Umami



Mitica Cherry Blossom Honey

This all-natural honey is the perfect balance of sweet and tart. With notes of summer fruit and sun-ripened cherries, it's a smooth spread that's made for drizzling over bright, fresh cheeses.

Tart / Fruity / Sweet



Rustic Bakery Mini Mixed Hearts

Highly snackable and baked to perfection, these chocolate and vanilla hearts take inspiration from your favorite sugar cookie and add a distinct, sweet crunch that make it impossible to eat just one.

Crunchy / Sugary / Toasty



HOW TO CUT & SERVE YOUR CHEESE

Create eye-catching pairs with this month's selection and our step-by-step guide to cutting and plating like a Murray's expert.

SMALL ROUNDS

Murray's Delice

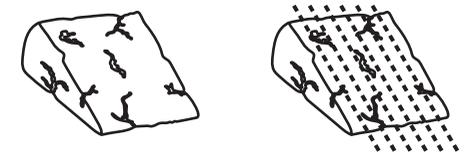


1. Cut small triangular wedges of desired portion size from the round wheel as if you were cutting a cake.

2. Depending on the ripeness and softness of the cheese, you may wish to use a spoon to scoop portions.

SOFT WEDGES

Chiriboga Blue



1. Begin by laying the wedge flat on a surface to expose the paste.

2. Using a cheese harp or soft cheese knife, make parallel cuts across the entire wedge.



3. Ensure that each slice is of even thickness and includes interior-most paste, creamline and outer rind.