

*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

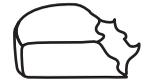
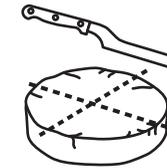


## HOW TO CUT & SERVE YOUR CHEESE

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

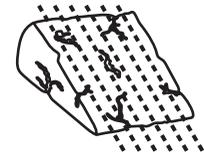


1. Cut small triangular wedges of desired portion size from the round wheel as if you were cutting a cake.

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.