



Welcome to Pairing Perfection!

Step 1

Portion your cheese like a pro with our attached **Cutting Guide (PG. 2)**. Make sure to include all parts of the cheese from the rind to the paste so that your instructor can walk you through all of the wonderful components of cheese!

Step 2

Follow along with your **Plating Guide (PG. 2)** to create your perfect cheese board. You will be plating 'mild to wild' as we will taste in that order for class. Make sure to place your rind facing away from you and the paste of the cheese closest to you.

Step 3

Plate each paired condiment from the **Plating Guide (PG. 2)** with your cut of cheese. Here is where you get creative! You can place the condiment below, next to, or even on top to create a whole new experience.

Step 4

Take a picture of your board and tag **@murrayscheese** with the **#murraysathome** for a chance to be reposted!

Step 5

Open your streaming device and get ready to share cheese and knowledge with us! Follow along on **Pairing Perfection (PG. 3)**.

Cutting Guide

Use this guide to cut your cheeses like a pro!

Cheese: Fresh | Cut: Log

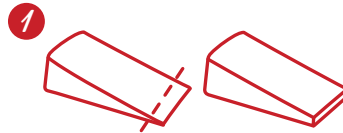


1
Cut coin-shaped pieces by cutting perpendicular to the long side of the cheese log.



2
Depending on the desired serving size, you can cut the round coins further in half for a moon shape or in quarters for a triangular wedge shape.

Cheese: Semi Firm | Cut: Alpine Wedge



1
Make a perpendicular cut along the smallest edge of the cheese, cutting off the triangular end piece and removing it.



2
Make perpendicular cuts moving closer to the rind, creating rectangular slices of cheese. As the slices get larger, they can be cut in half for size purposes. Each rectangular slice should have a piece of the rind on each end.

Cheese: Firm | Cut: Triangular Wedge



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



2
Cut the triangular rind pieces off one side of the wedge.

Cheese: Blue | Cut: Soft Wedge



1
Cut the triangular-shaped rind from the side of the wedge by using a chef's knife.



2
Continue to cut triangular serving size wedges using the knife. Make the cut in one swift motion, cleaning the blade after each cut.

Plating Guide

Place your cheeses in the order below

FRESH
PAIRING 1

SEMI-FIRM
PAIRING 2

FIRM
PAIRING 3

BLUE
PAIRING 4

Mild -----> Wild

The 4 Types of Cheese

1 FRESH CHEESE

What exactly is fresh cheese? (And no, we're not talking about cheese that just came out of the fridge.) "Fresh" is the word that's used to describe cheeses that are made from fresh milk curds that haven't been pressed or aged. Known for their white, rindless appearance, fresh cheeses are typically mild, tangy, and creamy—think Mozzarella or Feta! We like to organize fresh cheeses with their creamy cousin chevre, which is the French word for goat cheese. Similarly bright and lactic, these cheeses are delightfully velvety and often have gorgeous wrinkled rinds, making them stand out from other variations of goat's milk cheeses.

2 SEMI-FIRM

What's the difference between semi-firm and semi-soft cheeses? Not a whole lot—there's no right answer for how to categorize cheese by texture, but we've rounded up the ones we think lean towards the firm end of the spectrum. Softer than the supple, elastic cheeses we love, but denser and more toothsome than some of the creamier, more gooey varieties, semi-firm cheeses fall into a category that encompasses all styles of flavors, milk type, and origin. Some of our favorite semi-firm stunners? Cavemaster creations like Rose Hopper and Mistoia are at the top of our list.

3 FIRM

From supple and elastic to hard and crunchy, this category is home to all of your firm favorites. What gives these snackable cheeses their noteworthy consistency is the way they're made—typically, these types of cheese include those that are made by the curds being pressed, resulting in a paste with a denser texture and less moisture than softer cheeses. One cheese that dominates this category? Cheddar—smooth, crumbly, or satisfyingly crunchy, this cheese is one firm variation we can't get enough of.

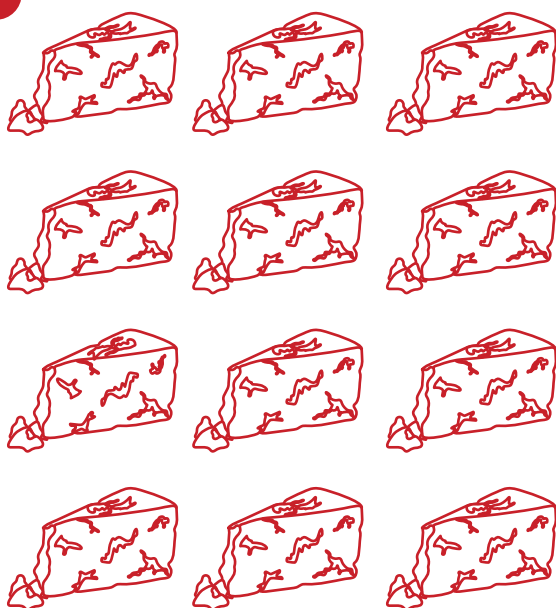
4 BLUE

What makes blue cheese blue? From Roquefort to Stilton to Gorgonzola and on, blue cheese's distinctive appearance (and taste!) comes from the addition of a mold called penicillium. But that alone is not enough. Once the penicillium has been added, the cheese is formed and then pierced with needles, allowing air into the cheese. These airways enable the spread of those trademark blue veins. The paste of a blue cheese is typically thick and fudgy, with the veining bringing a zippy quality that can range anywhere from mildly earthy to considerably peppery

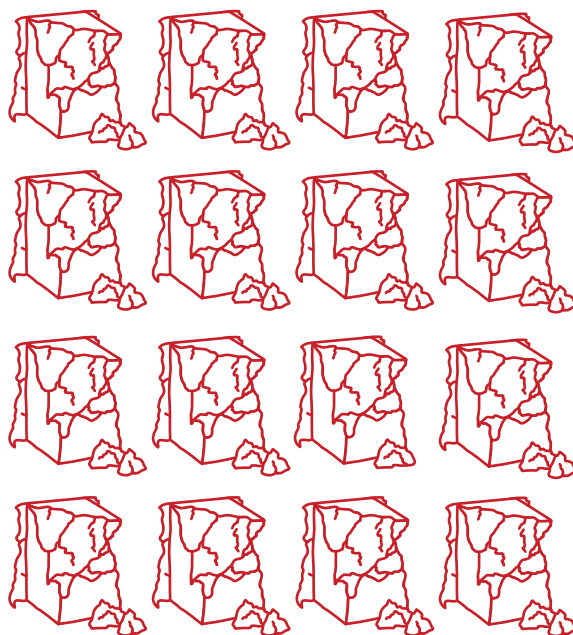
Thanks for joining us!
Enjoy some extra cheesy fun.

Can you spot the 1 cheese that's different?

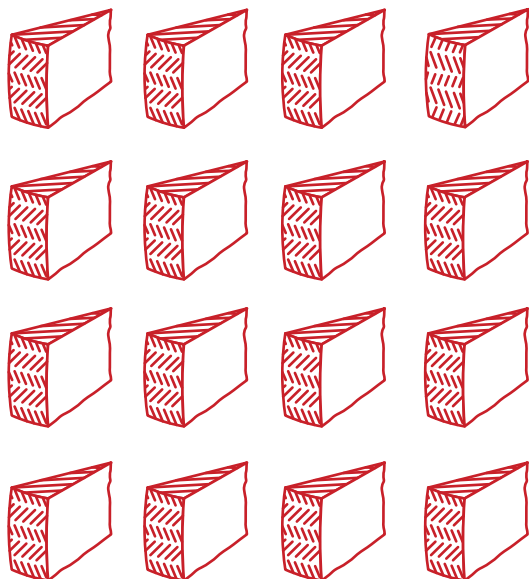
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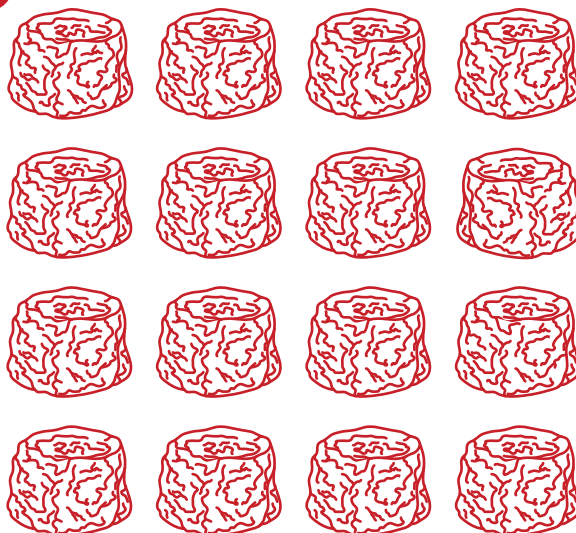
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3



4



Reading grid left to right, top to bottom: 1. Cheese 7, 2. Cheese 11, 3. Cheese 4, 4. Cheese 8