

Beach to Table Cheese/Charcuterie and Board Options

CHEESE SELECTIONS-

For a complete cheese board we are looking for varied textures and flavors so I try to incorporate condiments that I think will accentuate this and list my recommendation below each cheese. Not all the choices require an accompaniment so mix and match as like.

GOAT MILK-

The focus here is finding a 'Crottin' style goat cheese. I love this one from Vermont because it is perfectly textured- slightly chalky (which is typical) but with a creamy finish and balanced tangy acidity. There are dozens of goat cheese made in France and throughout the Mediterranean, but the US has been booming with medal winners as well.

Vermont Creamery 'Bijou' Aged Goat Cheese
"Crottin", 4 oz



Classic accompaniment- dried apricots and sultana raisins (golden raisins).

SHEEP MILK-

I love having Manchego on the board- it has a macadamia nuttiness and is slightly herbal with a dried grass finish. The producer is not as important as knowing it is a true Manchego- look for the striations on the rind from being wrapped in hay and grasses.

Classic accompaniment- Membrillo (quince paste) and Marcona Almonds (Spanish olive oil fried almonds) which can usually be found at the cheese counter.



COW MILK-

Triple Cream cheeses are so silky with a slighter firmer exterior and softer interior. Look for a piece that is almost the texture of firm whipped cream in the center with a white powdery rind. I love Delice de Bourgogne and it is usually offered year-round. Saint Andre is another excellent choice!



Classic accompaniment- bright red fruits like strawberries, raspberries or pomegranate seeds. You can make a quick condiment by cooking cored strawberries with a tblsp of sugar, pinch of salt, cracked black pepper to taste and I like to add some white balsamic vinegar as well. Cook until juices have released and become like a syrup. It's that easy!



Aged Gouda- we are talking aged, caramelly, and nutty with a crystal like crunch.

NOT smoked gouda! This is one of my favorite cheeses and adds richness and weight to the selections. Look for at least 18 month aged, but 60 months will really knock your socks off!



Classic accompaniment- toasted or raw pecans, wild flower honey.

Blue Cheese- There are so many amazing blue cheeses out there, but I find that Gorgonzola Dolce is a consistent crowd pleaser, even for those who typically do not like blue cheese. (although Dolce means sweet, this is not a 'sweet' cheese at all, just softer in pungency). A traditional Gorgonzola is just fine but look for a slightly creamy texture and good veining throughout

Classic accompaniment- sliced ripe apples and pears, figs or fig paste/jam and walnuts



SALUMI/MEATS-

Jamon Serrano, Prosciutto, Bresaola, Dry Cured salami, Finochhiono

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Set: 16 x Platter for