

PREPARING A CHEESEBOARD

A cheeseboard does not have to be formal and can be adapted to suit the setting or occasion. It can be served as an appetiser, a desert or on its own at any gathering for people to enjoy. The following offers some guidance on how to select the best range of cheeses for the occasion and how best to present them for maximum appeal and enjoyment.

HOW MUCH CHEESE

Offer a choice but don't confuse things by offering too many options. Allow approx. 50grms per person which can be adapted according to the size of the group, when it is being served and the accompaniments.

SELECTING CHEESE

Use your senses – sight, scent and taste - when selecting cheese for your cheeseboard.

CHEESEBOARD OPTIONS

- Three to five cheeses from different cheese categories
- Three to five cheese from different countries
- Cheeses of the same type – eg three semi-soft
- Cheeses of different milk types – cow, sheep, goat
- One single large wedge cut from a big truckle or a whole or half large wheel.

PRESENTATION

Presentation is key. All cheese must look appealing. The board must be big enough to take all the cheese and any garnish or accompaniments. Sprigs of grapes or fresh figs, dates or green foliage can enhance any cheeseboard. Semi dried apricots and dried apple or pear pieces also work well along with Balsamic vinegar and honey. Depending on the size and mix of the group, labels or flags can be used to indicate the cheese name, milk type and country of origin. This can be tastefully incorporated into the visual presentation of the cheeseboard.

SERVING

- Remove cheese from the fridge at least an hour before serving to allow it come to room temperature and allow flavours and aromas to be at their most intense.
- Use decent sized wedges of hard or blue cheeses to look more appealing and inviting
- Whole wheels of smaller soft or semi-soft cheese
- Serve either a whole small log or a big portion cut from a large log of goat's cheese
- Serve waxed cheeses with the wax still on
- Use a proper cheese cutting knife or two if serving both hard and soft cheeses.

ACCOMPANIMENTS

Offer fruity chutney or quince jelly as an accompaniment to the cheeseboard as they are very compatible with cheese. Olives have strong flavours which can override the natural flavours of the cheeses.

Bread: Sliced crusty baguette, Rye or Toasts

Crackers: Makes eating the cheese easier and won't detract from the flavours. They are suitable for an after-dinner cheeseboard as they are light but Oatcakes also work well.

Relish: A great accompaniment to cheese. The taste and smell of the *Just for Cheese* range of sauces are perfectly balanced to enhance the sensual characteristics of cheese.

	Ireland	England	France	Italy
Hard Cheese	Vintage cheddar	Red Leicester	Comte	Piave
Soft Cheese	Cooleeney		Brie de Meaux Brie Pays	
Blue Cheese	Cashel Blue Bellingham Blue Wicklow Blue	Stilton	Blue d'Auvergne Roquefort	Gorgonzola
Speciality Flavoured	Ballintubber Knockanore	Wensleydale Cranberry		
Goats	Gortnamona Killeen			
Washed Rind	Gubbeen Durrus			Taleggio