



# Top 10 tips

## Creating the perfect cheeseboard.

After watching the cookery program, buying the book, and then following the recipe the success of the perfect dinner party can be undermined when guests are left staring at a mediocre, bland looking cheeseboard.

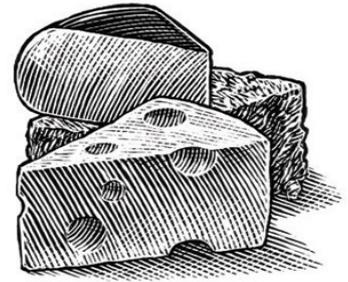
But if you follow some simple rules you too will be creating the perfect cheeseboard.

### Tip 1 – Buy from a Cheesemonger/Deli.

Buy from the experts. Avoid the temptation of the cheese aisle at your local supermarket. Seek out your local deli or a cheesemonger. Their help and guidance will reap its rewards.

### Tip 2– Make it visually appealing.

A cheeseboard looks most attractive when there are an odd number of cheeses on the board: three five or seven. Don't believe us? Just try, aesthetically it makes a difference.



### TIP 3 – Balance taste and texture.

Try to have a soft, a hard and a blue cheese; then try to have several types of milk – cow, sheep, and goat. Be playful with your combinations for example add a soft blue, or a hard ewes or goats milk. It's all about balancing the taste and texture of the various cheeses.

### TIP 4 – Buy Seasonal

Ever thought of cheese being seasonal? Artisan cheeses are handmade in small batches from the milk produced on the farm. In comparison cheeses made in the quantities needed for supermarkets are made from milk sourced from multiple dairies. Whilst this results in a consistency of texture and taste, it will lack the edge, flavour, and seasonality of an artisan cheese. Your local cheesemonger or deli can advise on what's in season and what's tasting particular good at the time of purchase.

### TIP 5 – Be creative

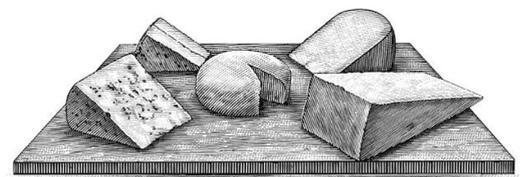
A typical cheeseboard which includes a cheddar, a brie, and a stilton is a great starting point. Add some creativity to your cheeseboard. Always include something you've never tried before. With over 700 different cheeses made in the British Isles alone the opportunity to create a unique cheeseboard is almost limitless.

### TIP 6 - Ask for advice

Nothing pleases a cheesemonger or deli owner more than being asked for advice. It gives them a chance to impress you with their knowledge. It also gives you the opportunity to try some cheese. If you don't know what a cheese tastes like, ask! They are there help you create something special. Just ask them for some advice

### TIP 7 – Buy enough

The quantity of cheese you need per person depends on the type of cheeseboard you're planning. If you're planning an end of dinner cheeseboard, you'll need about 80g (3oz) per person. For a cheese dinner served with charcuterie and nibbles, allow for about 120g (4.5 oz) per person.



### TIP 8 – Store it correctly

To store cheese, keep it in its original packaging in the vegetable box in your fridge and take it out 30 minutes before serving.

### TIP 9 – Buying the right accompaniments

Pears and grapes are perfect because their acidity cuts through the natural creaminess of the cheese. If they are out of season, then why not consider a Quince or Medlar cheese/jelly. If you prefer relish or chutney, ask the cheesemonger or deli owner for their chutney/relish suggestion. There are many wonderful locally made chutneys, often made with seasonal fruits/vegetables which will perfectly complement the cheeses on your cheeseboard.

### TIP 10 – Bread or Crackers

There is no right or wrong answer here. Whichever is your preference make sure it's the best quality bread such as a properly made sourdough or the finest crackers. Most good delis and cheesemongers should be able to help you with these too.