



Président Cheese. Perfectly paired with life.™

# THE PERFECT CHEESE BOARD



DESIGNED BY

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A delicious & beautifully built cheese board is an excellent addition to just about any entertaining occasion. Follow these basics and you'll discover how easy, elegant, and virtually effortless it is:

## MIX IT UP.

Choose at least three to five cheeses of varying milk sources, colors, and textures, from the following categories:

**Fresh:** Président Fresh Goat Cheese

**Semi-soft:** P'tit Basque

**Bloomy:** Président Brie or Camembert

**Hard:** Madrigal French Baby Swiss

**Blue:** Société Roquefort

## ALL IN GOOD MEASURE.

The general rule is one to two ounces of each cheese per person.

## TIMING IS EVERYTHING.

The textures, tastes and aromas of specialty cheeses are at their finest at room temperature, so set out your cheese at least 30 minutes before serving.

## LET THE CHEESE BE THE STAR.

Choose breads with little or no extra ingredients, like baguettes, plain crackers, and breadsticks.

## THINK OUTSIDE THE BREADBOX.

Accompaniments can include fresh fruit slices, olives (both green and black), fruit chutneys or preserves, or even cured meats.

## START MILD, FINISH STRONG.

When serving a cheese flight or a cheese plate, begin at the six o'clock position and go clockwise, from mildest to strongest. For example, start with a fresh goat's milk cheese, progress to semi-soft P'tit Basque, then to a Brie, a hard Swiss, and finally, blue cheeses.

## SLICE IT UP RIGHT.

Each cheese portion should have part of the rind. Softer cheeses should be sliced lengthwise or into wedges, while harder cheeses can be paper-thin. Spoon runny, spreadable cheeses into small containers. Use a different knife for each to avoid mixing tastes.