

cheese platter accompaniments

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Whatever you do, do not serve the cheese with sandwich or toasted bread & butter. This is a Victorian habit which we should bury! Use, if you must, some rustic French bread or a wonderful nutty whole-wheat loaf. **The tried and trusted water biscuit remains the best, for it does not interfere with the flavour of the cheese.**

Fruits such as fresh green grapes, red apples & figs give that extra authenticity. For the traditionalist, and those not yet weaned off peanut butter and jam, add a few preserved figs but some **pistachio nuts** on the board will gain more compliments.

Carrots and mushrooms do NOT do much for cheese but small pieces of very fresh celery and olives do add to the enjoyment of cheese.

Do not serve the cheeses direct from the refrigerator but at least one hour later, when they are at around 15°C .

Have **at least three knives ready**, to make it easier for guests to help themselves and also to prevent using the same knife for the blue and the fresh chèvre.

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gourmet girls cheese ball recipe

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100gm Kefalotiri (or parmesan style cheese)
 100gm Kefalos Mature Cheddar
 100gm Feta
 100gm Cream Cheese
 2 Tablespoons Port
 Black pepper to taste

Blitz / Mix all the ingredients until just combined allowing some larger bits to remain and add texture.
 Roll into a large ball.

In a separate bowl, place any of the following items to form your desired crust (be inventive and make any other 'crust' you prefer!):

- chopped, toasted almonds
- chopped parsley
- chopped pecans
- chopped macadamia nuts
- chopped herbs of your choice with a little fresh chilli

Roll your cheese ball in the chopped ingredients and serve on your Dairy Culture Cheeseboard!



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