

the five components of a perfect cheese board

Anybody can purchase four or five cheeses from a supermarket & place them on a plate with some crackers but it will not do justice to your hospitality and style. A good cheese-board has **five components** which are easy to bring together with a little extra care and which will complement the occasion while satisfying the varied tastes of your guests.

the platter

Let the event decide what type of platter you will be using. A summer lunch on the patio / under the trees will call for a rustic looking wooden board with space for a number of cheeses & their accompaniments. Place a few green vine or spinach leaves under the cheese to complete the Mediterranean look. A spacious white porcelain platter is just the right option to place in the centre of the table after a dignified Sunday lunch. The eye-appeal of cheeses increases if they are stylishly placed on a white background. Finally, if it is one of those very posh dinners where you have to impress your guests, it will be best to place your handpicked cheeses on a stunning light coloured marble slab to substantiate the praise your cheese board is going to attract.

variety and texture

Although it is “in” to use only artisan handmade cheeses because of their novel value and rustic appearances, remember that some of your guests might be traditionalist for whom you should include a good old Vintage Cheddar or Gouda. For this reason, it is wise to **balance the board between old and new varieties**. Washed rind cheeses with their almost bright orange rind, brie with a snowy white rind and blues with their blue-green-grey moulds are just the type of eye-candy, which will make your cheese board special. Be sure to **include fresh, soft, semi-hard and brushed-rind cheeses as they all have very different textures and mouth-feel** which is exactly what you need, to satisfy all palates.

flavour

The answer is in variety but it must be a **balanced variety, one cheese should not overpower the rest**. For instance, have a milky fresh cream cheese, a mild brushed rind Raclette, a Vintage Welsh Cheddar & a perfectly ripe Pont L’ Eveque. Do not forget to include a good goat’s or sheep’s milk cheese to stretch the taste buds of the traditionalists – they need it to make the gastronomic jump to more flavourful cheeses!

shapes and colour

Different shapes and colours will add that extra dimension to your cheese board, while at the same time, complimenting one another. Do not just select wedges or blocks but be sure to **include rolls, balls, heart-shaped and oval types – they attract attention and add variety**. Your cheeseboard will be a feast if you have chosen the different shapes and colours such as pure white, creamy, straw and yellow cheeses.

see reverse for accompaniments & recipes

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