

The Art of the Cheese Plate



By Ringo Firefly

SEXY CHEESE



Fromagerotica



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1). Make a Plan

- How many people are you serving?
- Is this an appetizer, dessert, dinner?
- How adventurous are your guests?
- What kind of accompaniments do you enjoy with cheese?

2). Choosing Your Cheeses

- Balance
- Flavors
- Age
- Regions
- Textures
- Types of Milk
- Amount?

Ye Olde Rule of Thumb



Something 'old'
Something 'new'
Something exciting!
Something 'goo'

3). Plate Styling

- Choose a serving device
- Arrangement
- Combine styles, textures & colors
- Determine how cheese will be cut
- Select accoutrements and garnishes
- Select your vehicle



Serving Device - Think Outside the Plate!



Or Just Slate!



Cheese Arrangement

- Place large pieces in different corners
- Keep tallest piece near the edge
- Leave voids for accoutrements



Combine Styles, Textures, & Colors



Determine Cut



- Serve fresh soft cheeses in entire form or with a missing wedge
- Semi soft cheeses should be served pre-cut
- Semi-hard cheeses should be cut into wedges or cubes
- Blue cheeses should be served in chunks created by knife

4). Select Your Accoutrements

Sweet, Salty, Savory, Spice

- **Seasonal fresh fruits** - grapes, strawberries, kiwi, honeydew, apple, pear, mandarin orange, pomegranate
- **Quality dried specialty fruits** - Turkish apricots, Black Mission figs, cranberries,
- **Veggies! (raw or marinated)** - Endive, celery, carrots
- **Spreads (sweet & savory!)** - jam, chutney, salted watermelon jelly, tapenades, pate, marmalades, apricot butter, strawberry tarragon conserves, caramel, pesto
- **Honey/Balsamic glaze** - *(for drizzle, ma shizzle!)* - orange blossom, jasmine, avocado, acacia
- **Charcuterie** - proscuitto, soppressata, wine-cured salamis, Bresaola
- **Nuts** - marcona almonds, toasted hazelnuts, pistachios
- **Olives of all kinds!!!**

Additional Garnishments and Landscaping



- Herbs - fresh rosemary, basil, thyme
- Edible flowers, peppers, sprigs of berries, white/red currants
- Seasonal items - mini pumpkins, candy corn, cupcakes, holly
- Tiny ramikins, stainless steel bowls, tealight candles, Chinese soup spoons
- Mini board atop or something to create height



Select Your Vehicle

- Artisan flavored breads
- Flatbread toasts
- Toasted Crostini
- Herbed crackers
- Scones
- Thin gingerbread snaps
- Fig and raisin crisps
- Oat or fig cake
- Shortbread cookies or vanilla wafers
- Asiago Sticks (cheese atop cheese = win win!)

**Leave cheese out at a minimum of thirty
minutes before guests arrive.
Cheese should be served at room temperature.**

COLD HINDERS FLAVORS

Cheese Plate Etiquette

No-Nos to cutting the cheese in public!

- Do not cut the nose off a wedge cheese (the pointy part of a triangle wedge of Brie). Preserve the shape of cheese.
- Do not dig at center and leave the rind behind. Take the rind and leave it on your plate (you know who you are cheese gougers!).
- Do not use same knife on two cheeses. Avoid cross contamination. Everything will taste of blue.

Happy Plating Cheesers!

