

Brennan's Cheese Platter Ideas

A cheese platter is a great addition to any party and there are endless combinations to create. Here are just a few cheese combinations from Brennan's team of cheese gurus.

1. Wisconsin Traditional

- **Soft**- President Brie (Wisconsin-made)
- **Semi-soft**- Colby (Plain or Colby Jack) or Cheddar (mild or medium) or Swiss (Baby or mild)
- **Semi-firm**- Medium, Sharp Cheddar or Medium, Aged Swiss
- **Blue**- Wisconsin Blue or Wisconsin Gorgonzola.

2. Wisconsin Class Act

- **Soft**- Wisconsin-made Chevre or Triple Cream Havarti (Plain or Dill)
- **Semi-Soft**- Wild Morel Mushroom and Leek Jack or Premium Gouda
- **Semi-firm**- Roth Kase Gruyere
- **Firm**- 3 Year Aged Cheddar or Asiago or Emmentaler
- **Blue**- Hook's Blue or Wisconsin Gorgonzola

3. Wisconsin Cheese Aficionado

- **Soft**- Petit Frere
- **Semi-Soft**- Lemonweir (medium body goat's milk) or Italiceo (earthy, Fontina- Style)
- **Semi-firm**- Pleasant Ridge Reserve or 5,6, or 7 Year Aged Cheddar
- **Firm**- American Grana or 10 Year Aged Cheddar
- **Blue**- Blue Ribbon Blue or Rock 'n Rolla Gorgonzola

4. Brennan's Best Sellers

- **Soft**- Belltoile Triple Cream Brie or Chevre
- **Semi-Soft**- Full Cream Havarti or Triple Cream Butterkase
- **Semi-Firm**- Sweet Swiss or Premium Gouda
- **Firm**- Aged Gouda, 3 or 4 Year Aged Cheddar
- **Blue**- Blue Ribbon Blue or Rock'n Rolla Gorgonzola

Here are a few tips for creating your own cheese platter masterpiece:

- Serve cheeses at room temperature!
- For soft or semi-soft cheeses, leave out of refrigeration for at least ½ hour.
- For semi-firm to firm cheeses, leave out for at least one hour.

Accompaniments:

- **Crackers and breads:** use mild flavored crackers and bread for mild cheeses and stronger flavored, heartier breads for stronger cheeses.
- **Olives:** Try Island Grove Olives from Tasmania, Australia
- **Dried Fruits :** figs, dates, berries, raisins and apricots
- **Nuts:** Almonds work very well to bring out cheese flavors. Toasted hazelnuts and walnuts. Try Pecans with sweet cheeses.
- **Sausages and Prosciutto**
- **Fresh Fruit:** Try apples with cheddar and pears with blue cheeses.
- **Wine:** see Brennan's Wine Selectors for tips
- **Beer:** see Brennan's Beer selectors for great ideas

Most importantly...have Fun and enjoy the aromas and tastes of cheese!

