# **Create the Perfect**

# Cheese Plate

## Step 1: Decide how much cheese you need

Three different cheeses will provide enough variety for a cheese plate that serves 6-8 people. Add more choices if you are hosting a larger party, and estimate about a pound of cheese (total) for every 5 guests.

### Step 2: Select different styles of cheese

#### Soft & Mild

- Young Gouda
- Brie or Triple Creme Butterkase
- Cheese Spread
- Goat Cheese

#### Semisoft &

#### Full-flavored

- Blue
- Gruyere
- Abergele,
- Farmer Basil
- Brick
- Colby Swiss

#### Firm & Sharp

- Aged Gouda
- Aged Cheddar
- American Grana
- Caerphilly

#### Step 3:

# Round it out with one or two of the following:

- Nuts
- Fresh Fruit, like apples, grapes or pears
- Dried Fruit, like apricots, dates or figs
- Olives
- Salami, Summer Sausage or Prosciutto
- Honey
- Fruit Preserves, like Fig or Cherry or Fruit Butter, like Cherry or Apple
- Crackers or Baguette

#### Pro-tip:

Cheeses tastes best at room temperature, so let them sit for an hour or so before serving (longer for large chunks or hard cheeses).

BrennansMarket.com

