

Tips on Serving Cheese

1. When putting together a cheese board, to be served before or after dinner, remember to limit your selection to no more than five different cheeses. Serve cheeses of different sizes, shapes, and flavor or texture profiles to create diversity and add interest to your cheese board. Strong, pungent cheeses shouldn't be placed next to delicately flavored cheeses, and try to have individual knives for each cheese.
2. Even modest cheese trays can be elegant when attention is given to the presentation. Try serving cheeses on a wooden board, marble slab, straw mat, or flat wicker basket. Do not to overcrowd the serving tray, as your guests will need room to slice the cheeses. Serve bread and/or plain crackers on a separate plate, or in a wicker basket.
3. Apples, pears, grapes, strawberries, fresh figs and melon add variety to a cheese board, especially if cheese is being served with cocktails. Additional accompaniments can include nuts, such as walnuts or Marcona almonds, fig cakes, and any manner of condiments, such as floral honeys, wine jellies, and Italian mostarda.
4. When designing a menu, consider when you want to serve cheese. Serving cheese after the main course, prior to or in place of dessert, adds an elegant touch to casual dinners. If served with cocktails, before dinner, remember that cheeses can be filling. Serve in limited quantities and variety.