

Cheese Plate Checklist

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Good to Know

Avoid flavored cheeses (no blueberry stilton or cocoa cheddar) stick with straightforward cheeses.

Pre-cut your cheese so you don't end up with gouge marks in your serving platter and a cheesy massacre at the end of the night.

Serve cheeses at room temperature (take them out an hour before serving). This allows their flavor to be fully appreciated.

Don't put the condiments on the cheese, serve them on the side so guests can assemble their own flavor profiles or eat cheeses plain.

Cheese Spectrums

When selecting types of cheeses, make sure your cheeses share similarities in at least one category and marked difference in one category.

Milk *Cow Goat Sheep*

Flavor *Mild Medium Sharp*

Texture *Soft Medium Hard*

Location *American Italian Spanish
French Etc...*

Example: You want three cheeses to serve at your party. When you're at the store you find three cow's milk cheeses from the Northern United States that are different in terms of flavor. One is mild, one is medium and one is sharp. They also differ in texture with one being soft, another semi-hard and one that is hard.

*Color and age are two additional spectrums you can consider.

Quantity

2 ounces per person for a standard dinner party

3 ounces if the party is heavy appetizers only

Select as many different cheeses as you prefer, though 2 to 5 is ideal. Too many cheeses can get confusing.

Where to Buy

Anywhere that there is a person who has specific knowledge of cheese and is able to provide input. Trust the professionals! (Trader Joe's is great for budget cheeses.)

Shopping List

Cheeses _____

Crackers/Toasts _____

Sweet (fruit) _____

Crunchy (nuts) _____

Savory spread (mustard or pepper spread)

Sweet spread (preserves or jellies)
