

Live in the Golden State Cheese Board



Real California Cheddar cheese
 Mini Real California Brie cheeses
 Real California Swiss-style cheese
 Yellow and orange bell pepper strips
 Kumquats
 Clementines
 Honeycomb
 Golden raisins
 Dried apricots
 Dried carrot chips
 Dried pears
 Dried candied ginger
 Fresh sage
 Edible flowers

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LOOK FOR THE SEAL.

California Milk Advisory Board



Beyond the

BOARD

A *cheese board, plate or course* is a delightful, satisfying addition to any meal or celebration.

A typical cheese course contains just a few ounces of cheese per person, accompanied by another food, often seasonal fresh fruit, dried fruit and nuts or even chocolate along with thin slices of handmade bread or artisan crackers, cured meats, olives and more.

When selecting cheeses, choose three to five cheeses of varying flavors and texture—from soft to hard and mild to sharp, even pungent varieties—to create interest. Many prefer three because it doesn't challenge the palate with too many flavors yet provides good variety and contrast.

- A bloomy rind cheese such as Brie, Camembert or Formagella.
- A soft or washed-rind cheese such as Teleme or Crescenza.
- A semi-firm hard cheese such as Raw Milk Cheddar,
- Gouda, St. George or Toma.
- A very hard aged cheese such as Dry Jack, Aged Gouda or Estero Gold.
- A highly flavorful or pungent cheese such as Blue, Schloss or flavored and spiced cheeses.

Red, White and Blue Cheese Board

**AS SHOWN
 LEFT TO RIGHT:**

Real California Mushroom Jack
 Real California Blue and Aged Cheddar cheeses
 Dried cranberries
 Candied walnuts
 Crackers
 Fresh apples



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Hearts Desire Cheese Board

AS SHOWN, CLOCKWISE STARTING UPPER LEFT:

Real California Toma-Style cheese
 Salumi roses
 Chocolate-covered almonds
 Dried pears
 Grapes
 Real California Triple Crème Brie with sour cherry spread (Heart Cutout)
 Dragonfruit
 Radishes
 Figs
 Pistachios
 Real California Wine-Soaked Cheddar cheese
 Cherries
 Fruit & Nut crisps
 Dried cranberries
 Pinkglow pineapple
 Lemonquat
 Herbs and food-safe/edible flowers

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California Cheese and Chocolate Pairing Board

INGREDIENTS

Real California Mini Brie/Breakfast cheese
 Real California Wine-Soaked Cheddar cheese
 2 cups Real California Whole Milk Ricotta cheese, drained (one, 15-ounce container)
 1 cup Real California Mascarpone cheese (one, 8-ounce package)

1 cup mini semi-sweet chocolate chips
 70% dark chocolate
 Deux Cranes Strawberry and Dark Chocolate
 1 cup confectioners' sugar, sifted
 1 tsp vanilla extract
 Waffle cookies, cannoli chips or broken waffle cones

Berries (Lilly Pilly berries shown)
 Dried cranberries
 Fresh figs
 Pistachios
 Herbs and edible flowers (coconut thyme, marjoram, garlic and chive blossoms, and olive branches shown)



BOARD AS SHOWN (FROM TOP LEFT):

Chocolate Chip Cannoli Dip with waffle cookie pieces, fresh figs and olive branches, pistachios, chocolate pieces, wine-soaked Cheddar triangle (show different sides for added visual interest), dried cranberries, berries, mini brie/breakfast cheeses (sliced into thin rounds), Deux Cranes chocolates, herbs and edible flowers.

DIRECTIONS, CHOCOLATE CHIP CANNOLI DIP:

In a medium bowl, use a hand mixer to beat the drained ricotta and mascarpone cheeses until smooth.

Slowly add the confectioners' sugar and vanilla and continue to mix until the sugar is completely incorporated. With a spatula or large spoon, fold the mini chocolate chips into the cheese mixture.

Cover the bowl in plastic wrap and chill in the fridge for at least 10 minutes or up to two days.

NOTES

Draining ricotta cheese: Place mesh strainer on top of a medium bowl. Line strainer with cheese cloth. Transfer ricotta cheese to the cheese cloth and use a spatula to press the cheese against the cheese cloth and drain the liquid.

Storing cannoli dip: Store cannoli dip covered or in an airtight container in the refrigerator for 3 to 5 days.

Mascarpone substitute: Real California cream cheese may be substituted, but the dip will taste more authentic with mascarpone.

PAIRING NOTE, WINE-SOAKED CHEDDAR AND 70% DARK CHOCOLATE:

Normally cheddars are paired with milk chocolates. This lively cheddar's aromas of sweet red wine and fruity undertones from the wine soak can be tasted in each bite so it needs chocolate that can dance without getting left behind. A 70% dark chocolate is strong enough to tango but sweet enough to avoid being bitter.

PAIRING NOTE, BREAKFAST CHEESE AND STRAWBERRY AND DARK CHOCOLATE:

The slightly tart but buttery bites of the breakfast cheese plays up the strawberry flavors of this chocolate.

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