

The Cheese Course Variety Board

SRP
\$13.99



SCAN ME

for more pairings
and tips to build
your cheese
board at home!



The Cheese Course variety board features a selection of four crowd-pleasing cheeses perfect for the holidays and gatherings throughout the year. Each board contains 6oz of portioned cheeses and serves 2-3 people.

No. 32071 | 12/6OZ



MIMOLETTE

A bright pop of color on any cheese board, this young French cheese has a nutty and lightly sweet flavor.

Pairings:

Drink: Brown ale, apple cider, or Port wine

Food: Stir into risotto or pair with dark chocolate



THREE CHILI GOUDA

A combination of chipotle, habanero, and jalapeno peppers brings just the right amount of heat to this gouda!

Pairings:

Drink: IPA or pineapple kombucha

Food: Pair with a sweet jam or melt over nachos



COASTAL CHEDDAR

A sweet and sharp English cheddar aged up to 15 months.

Pairings:

Drink: Pale ale or hop water

Food: Melt into a deluxe mac & cheese or pair with seasonal fruit



SMOKED GOUDA

A savory, supple gouda made in Holland and smoked over beechwood.

Pairings:

Drink: Stout, Chardonnay, or Syrah

Food: Melt over roasted veggies or add to a charcuterie board

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