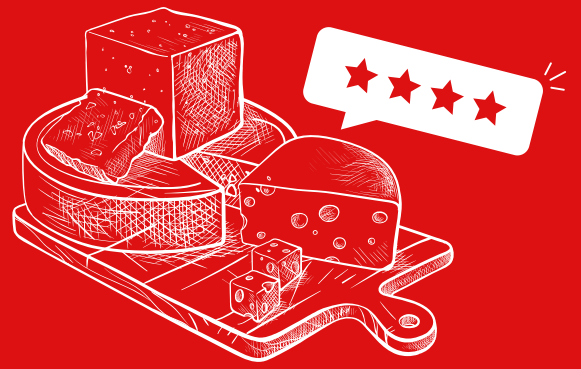


HOW TO GET THE BEST OUT OF YOUR Christmas! CHEESE



Fetacompli
RATE • REVIEW & DISCOVER CHEESE

Anthony Bourdain

"You have to be a romantic to invest yourself, your money, and your time in cheese."

1 GET THE RIGHT AMOUNT

You should aim for 125g per person on an average cheeseboard, less if it's following on from a meal, more if it's the main event.



2 GET THE RIGHT BALANCE

The classic combination includes a hard, soft, blue and a goat. Discover award-winning British cheeses like Tunworth (Raymond Blanc's favourite camembert) and Renegade Monk (not for the faint hearted!). Fetacompli can even help you find a "gateway blue" (try Ribblesdale Blue Goat or Cashel Blue) to convert a friend!



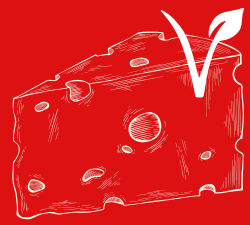
3 KNOW YOUR AUDIENCE

Aged & hard cheeses contain less lactose. Not all cheeses are vegetarian as some use animal rennet as part of the creative process. Check labelling and head to Fetacompli to choose from 410 veggie-friendly cheeses.



4 GET THE RIGHT CHEESE

Looking for an all-time favourite, or ready to try something new? Always check Fetacompli before you buy a cheese. Build your wishlist and add iconic cheeses to My Cheeseboard.



5 GET THE RIGHT ACCOMPANIMENTS

A neutral charcoal cracker lets the cheese speak for itself. Did you know cheese judges use them to cleanse the palate between cheeses? Going classic? Consider a quince paste. Feeling daring? A chilli jam really makes a robust cheese pop.



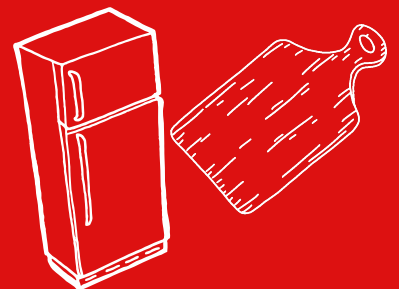
6 MIX UP YOUR PAIRINGS

Did you know a *white* wine actually goes best with an oozy roast camembert? What about a decent whiskey with aged cheddar? If that's not crazy enough for you, how's dark chocolate with your blue cheese? Fetacompli is always the place to start!



7 BOTTOMS UP

Always store your cheese at the bottom of the fridge, ensuring stronger foods below it can't affect the flavour.



8 TAKE IT OUT OF THE FRIDGE

You've checked Fetacompli, you've got the ultimate cheeseboard, selected the perfect pairings - make sure you take your cheese out of the fridge in good time. An hour or more brings it up to room temperature where your cheese is at its best.

9 DON'T WASTE YOUR LEFTOVERS

Leftovers? What are they? If you *can* restrain yourself, blue cheese is a sensational addition to a shakshuka. Aged cheddars make for a delicious Welsh rarebit, and both are great ways to use up that crusty loaf. Go wild and share your tips on Fetacompli!



10 SHARING IS CARING

Champion your local cheesemonger, promote your favourite producer - join the fastest growing cheese community and help more people enjoy better cheese. Rate & review every cheese on Fetacompli.



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