

“HAVING CHEESE AT THE END OF THE MEAL,
IS NOT A SUPPLEMENT TO THE MEAL
BUT A COMPLIMENT TO THE HOST.”

ART OF CUTTING & SERVING CHEESES

The way one cuts cheese demonstrates an art of living,
etiquette rules for good manners.

Every portion of cheese should contain some rind.

There are two reasons for this:

One, is not to take the entire center;

Two, is that the taste of cheese is not uniform throughout the cheese.

Generally it is riper near the rind, as the brine, ashes or white mold on the rind has helped to accelerate the maturing process.

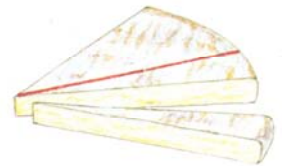
Therefore make sure a part of the rind is distributed with the cheese portions:



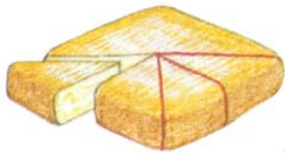
Circular and soft cheese shall be cut up like pies.
(Camembert, Reblochon)



Hard cheese shall be cut into sticks.
(Gruyère, Parmigiano)



Large circular cheese shall be cut up like pies.
(Brie, Morbier)



Cut squared sorts up like pies.
(Pont l'Évêque, Taleggio)



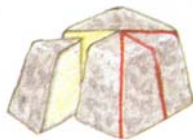
Cut up cylindrical cheese like pies.
(Crottin, Charollais)



Small wedges shall be cut into smaller wedges.
(Tomme, Manchego)



Cut up small cow or goat's cheese in two, four or more parts.
(Saint Marcellin, Cabécou)



Segment pyramidal sorts starting from the center and bevel portions with knife, in order to avoid crumbing them.



Bigger wedges shall be laid and cut into smaller wedges.
(Leyden, Roquefort)

Choose a knife with a long rigid blade. Also be prepared to use a fork.
Cut the cheese with one strong stroke, which will prevent the cheese from being crushed.

Try to make the portions of cheese equal and cleanly sliced...

Don't hesitate to pass the knife in hot water, as this will make it easier to cut, particularly the blue cheeses.

Lastly, don't forget to keep the knife clean; a piece of bread is ideal for this purpose. If this is not done, one risks affecting the taste of the various cheeses.

Bon Appétit.