

Cheese Care

HOW TO LOVE YOUR CHEESE AT HOME

♥ HOW TO WRAP AND STORE CHEESE IN THE REFRIGERATOR

We wrap your piece of cheese in food grade plastic film. If you consume the entire piece in one sitting, then you have nothing to worry about. If you have leftovers, wrap your cheese in a new piece of plastic film, wax paper, aluminum foil, or specialty cheese paper. Opened soft and/or fresh cheeses should be consumed within 1-2 weeks of purchasing and hard, aged cheeses within 3-6 weeks of purchasing.

You can put your wrapped piece of cheese in a Zip-lock bag or plastic container to keep it from drying out.

Store your cheese in the produce drawer of the refrigerator. Cheese surprisingly likes warmer and more humid air than you would think!

Keep various wedges away from each other; especially stinky, pungent blues or washed rinds. Aromas can start to permeate the flavors of other neighboring cheeses.

Do not freeze cheese! Freezing cheese alters the delicate nature of the cheese's structure.

♥ HOW TO SERVE CHEESE

All cheeses are best enjoyed at room temperature. The complex flavors and aromas release as the cheese warms up.

Remove the cheese from its packaging and let it sit out for at least 30 minutes prior to serving.

Respect the geometry of the cheese when you slice it. Make sure the rind-to-interior paste ratio is consistent with each slice.

Use sharp knives or thin wires to cut the cheese. Do not impair it's integrity. Also use a different knife for each cheese so you do not cross-contaminate flavors.

Eat the rind! Some cheeses have inedible rinds...we will inform you of that. Just never leave behind a hollow shell of Brie, please!

Be adventurous with pairing! Look up the cheese on our website (spreadct.com) to find what pairs well with it.

♥ HOW TO KNOW WHEN YOUR CHEESE IS PAST DUE

It smells overwhelmingly of ammonia or leaves a hot, bitter sensation in your mouth.

The rind looks unhealthy. For a bloomy rind cheese, like Brie, that means brown/yellow in color or slimy to the touch. For firm, aged cheese that means broken down and mushy to the touch. Keep in mind, some rinds might look funky on purpose ... it's individualistic.

The mold cannot be cut out. Most mold can just be scraped off or cut out but, if mold has taken over most of the cheese, it's probably best to just toss it and head to the shop for a new piece. We would love to see you again.



SPREAD CHEESE CO.