



N<sup>o</sup> 7 of 9

Comté knife *Monaco+*  
For cheese like Comté & Alpine

N<sup>o</sup> 6 of 6

Breaking Knife Mini *Monaco+*  
For cheese like Parm & Pecorinoa

N<sup>o</sup> 4 of 6

Semi Hard Cheese Knife Mini *Monaco+*  
For cheese like Gorgonzola & young Gouda

N<sup>o</sup> 3 of 6

Semi Soft Cheese Knife Mini *Monaco+*  
For cheese like Brie & Mozzarella

N<sup>o</sup> 2 of 6

Soft Cheese Knife Mini *Monaco+*  
For cheese like Brie & Mozzarella

N<sup>o</sup> 1 of 6

Spreading Knife Mini *Monaco+*  
For butter & soft cheeses

### What cheeses should I serve on my cheese board?

Creating a cheese board is not difficult. There are an endless variety of possibilities. There is no such thing as the ideal cheese board. You should mainly focus on what best suits your taste or that of your guests. Include an assortment of tastes, structures and colors.

You can also use the five cheese families to help you on your way to creating your cheese board.

1. White mold cheeses: including Brie and Camembert
2. Goat and sheep cheeses: including Manchego or soft goat cheese
3. Hard and semi-hard cheeses: including Gouda farmer's cheese and Parmesan cheese
4. Red rind cheeses: including Époisse and Port Salut
5. Blue cheeses: including Roquefort and Gorgonzola

Have you included a cheese from each of the cheese families on your cheese board? Then that is always a safe bet!

### How do I create a cheese board?

Follow the following basic rules:

- Serve an uneven number of cheeses: 3, 5 or 7.
- Add a variety of cheese types, as mentioned above.
- Plan for around 2.5 to 3.5 oz (75 to 100 grams) of cheese per person.
- Remove the cheese from the refrigerator at least one hour in advance, allowing it to reach room temperature.
- Use a variety of shapes: cut the cheeses into different shapes.
- Add tasty garnishes. This could include seasonal fruit (fresh figs or passion fruit), grapes, olives, cashews, crackers or almond thins.
- Serve the cheese on a nice wooden board like this one.
- Last but not least: use a separate knife for each of the cheeses to prevent cross-contamination and to keep the tastes pure.

### What knife is used for each of the cheeses?

The best type of knife to use is determined by the structure of the cheese. The better the knife fits the structure of the cheese, the easier and finer the cheese can be cut or broken. The type of knife used can also affect the taste of the cheese.

Knowing what cheese knife belongs to which type of cheese is easy with this set. In fact, the type of cheese knives can be used with is engraved on the blade of each cheese knife.