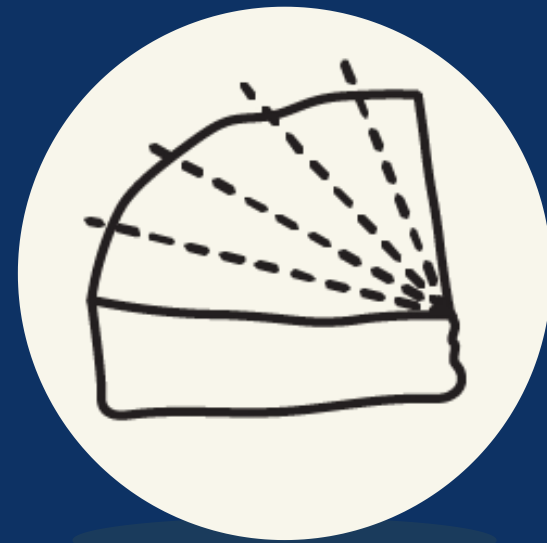
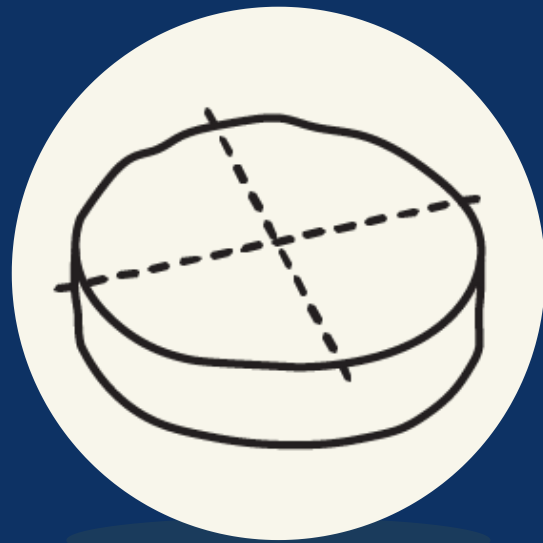


Preparing the Cheese for Tasting



It's ideal to allow cheeses you are tasting to come to room temperature. This can take 30 minutes to 1 hour. The denser and larger the cheese, the longer it will take.

Our main tip for cutting the cheese into tasting sizes: it's all about that rind to paste ratio so you can get the full experience of the cheese. Most rinds are edible (except wax or plastic), and have a distinct flavor profile. The outermost parts of the cheese will taste different than the center of the cheese paste.

