

Holiday Cheese Platter

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Chef's Notes

Please note that the platter shown is for about 25 to 50 people, depending on the amount of other foods on your buffet. Plan for 1 ½ to 2 ounces of cheese per person and scale this recipe accordingly.

If you don't know a lot about cheese, don't be afraid to ask the person at the cheese counter. We suggest finding a good local cheese shop though. Tell them you are having a party and would like a good cross-section of cheeses (a soft brie or camembert, a blue, a goat, and a hard cheese, like an aged cheddar, for example). They will be most happy to guide you. And don't be afraid to ask for samples. It's part of the business.

Make sure the cheese is brought to room temperature before presenting to guests. You can create a platter way ahead of time and keep it in the fridge. Just make sure to take it out at least an hour before serving.

Preparing the Cucumber Garnish

To create the garnish, start by cutting off the ends of the cucumber to create a stable base. Measure your paring knife to the center of the cucumber and make crown-like incisions all the way around, cutting right to the center. Make sure to connect the cuts. Once done, gently pull the cucumber apart into two pieces. Place the garnish onto the platter and begin assembling the cheese.

Step 1: Preparing the Cucumber Garnish

- 1 whole, English cucumber

Assembling and Garnishing the Platter

Start by cutting the firm types of cheese into strips. Build them up by crisscrossing them like a number sign. Then assemble each cheese with the point facing the cucumber garnish.

We recommend leaving the soft types of cheese whole, and then alternating the harder cheeses with some standing up and some lying down.

Next, add the grapes in between the each cheese so they are coming out from the centerpiece. Garnish with a few of your favorite roasted nuts and dried fruits.

Use some fresh herbs, such as thyme or rosemary, to finish off the garnish. Lastly add some fresh fruit, such as strawberries or gooseberries.

Step 2: Assembling and Garnishing the Platter

- cheddar cheese
- pecorino cheese
- brie
- camembert
- blue cheese
- stilton
- gorgonzola
- Danish blue cheese
- 1 bunch green grapes
- 1 bunch red grapes
- 1/4 cup almonds (or other nuts)
- 1/4 cup dried cranberries (or other dried fruit)
- 1 bunch fresh thyme
- 6 whole strawberries