

GUASTELLO'S VILLAGE MARKET

Autumn Cheese Plate

Ingredients

Step 1: Choose your Cheeses

My method of attack is to choose two or three cheeses of varying types:

Aged: Havarti, Sharp Cheddar, Swiss

Soft: Brie, Chevre, Camembert

Blue: Blue Cheese, Roquefort, Gorgonzola

Firm: Mimolette, Manchego, Parmesan, Pecorino

Step 2: Add your Accompaniments

Crackers or Bread. I love to serve up my cheeses with some artisanal crackers and crusty baguette.

Fresh Fruit. Grab whatever looks great from the Village Market. During the fall season, you'll find some spectacular pears, apples, and grapes. I love Honeycrisp apples for this!

Charcuterie. Thinly sliced prosciutto and salami were my meats of choice here.

Olives. Kalamata and Castelvetrano olives are two of my favorites.

Nuts. Walnuts, hazelnuts, pistachios, Marcona almonds, even candied nuts. Pumpkin seeds would also make a nice accompaniment.

Honey. Honey pairs so well with fresh cheese. Try it with soft goat cheese or pungent blue cheese.

Apple Butter. As a special touch for this Harvest Cheese Board, I decided on a homemade Apple Butter. I thought it would be the perfect way to tie in the flavors that just call out "fall" to me – Cinnamon, nutmeg, cloves and allspice. But you can take a shortcut here and just purchase a jar ;)

Step 3: Garnish for the Season

Grab a big board or platter and start arranging. I like to place my cheeses first and then I'll gather some greenery like apple leaves, orange leaves, dried corn husks, fresh herbs (I used sage here) and edible flowers. Slice up some of the fruit and arrange them on your platter along with the charcuterie, small dishes of olives, and your honey and apple butter spread. Be sure to have separate serving utensils for each of the cheeses and spreads, as well as a small dish for olive pits.

Step 4: Open the Wine

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Choose two or three different types of wine, based on the number of cheeses you choose. Some of my favorite wines for pairing with cheese are Cabernet Sauvignon, Zinfandel, Pinot Noir, Merlot, Chardonnay and Sauvignon Blanc.

Credit: delish.com