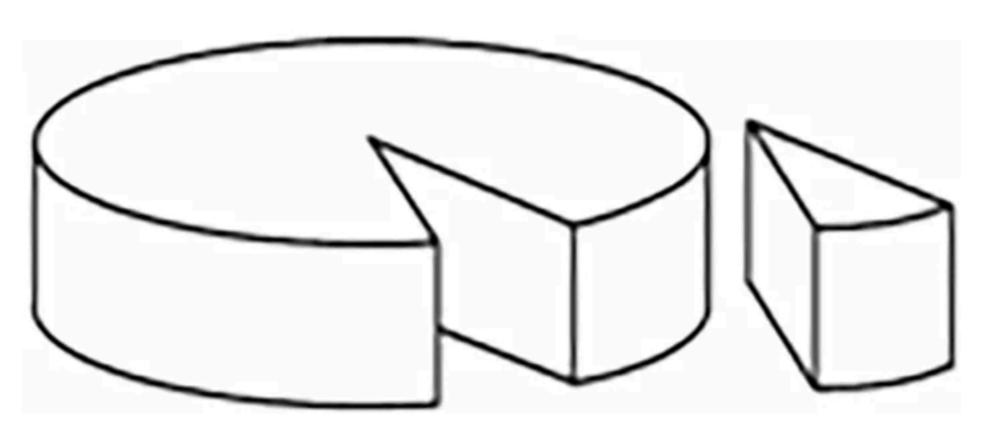
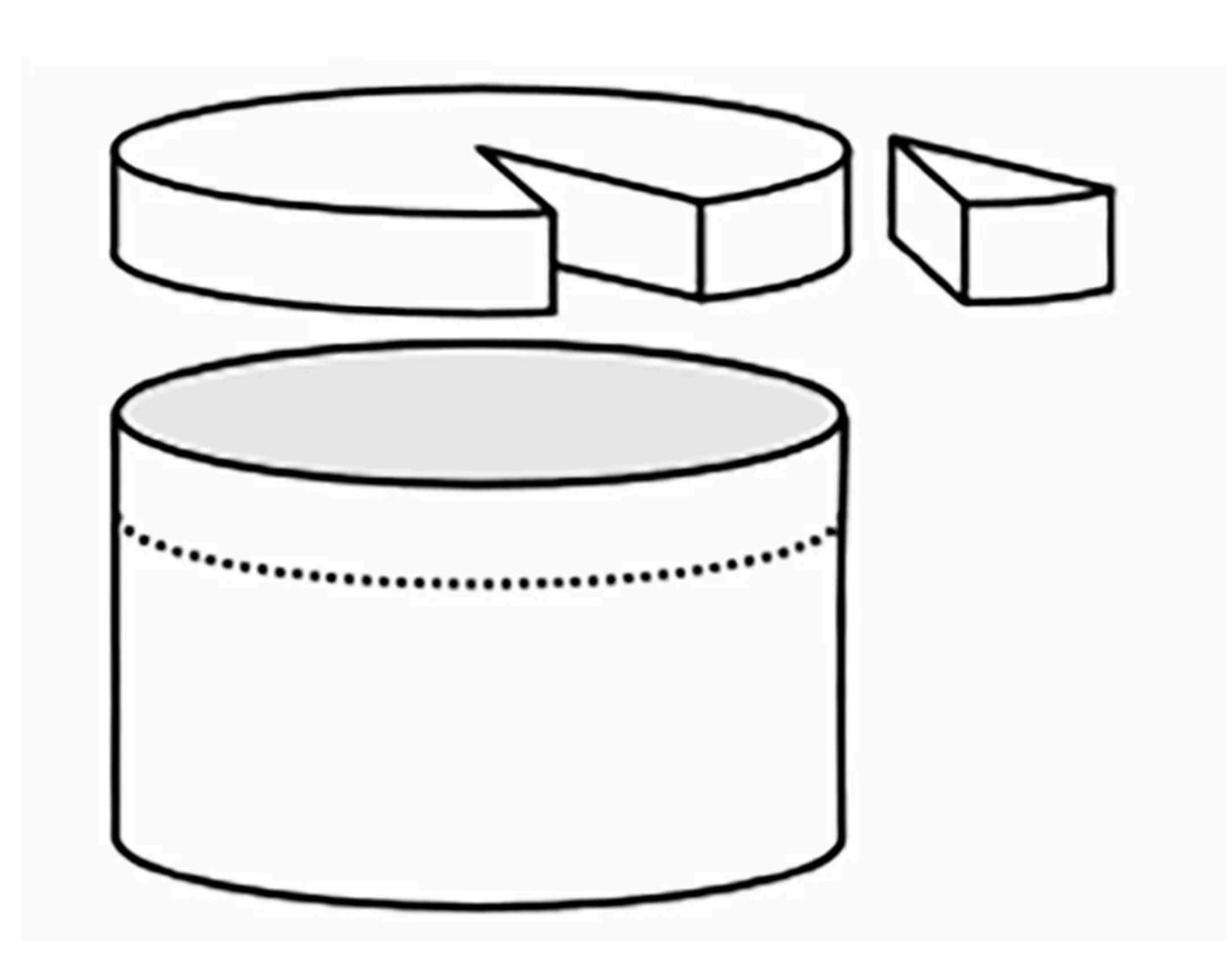
FOURME CHEESES/ CYLINDRICAL CHEESES

The cylindrical cheeses are to be cut in slices then sliced like any round cheese. Cut it from the center to the outside.

ROUND CHESES

Cut from the center to the outside.







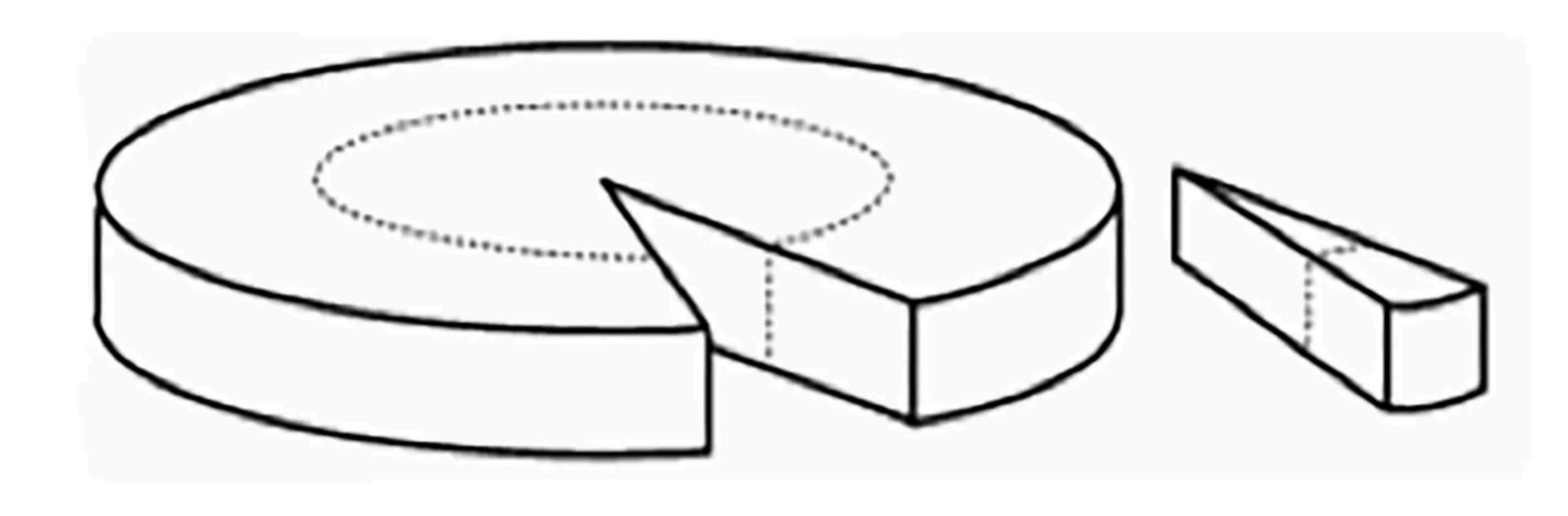
SMALL ROUND CHEESES

The small cheeses are cut in 2 or 4 depending on their size.

LARGE ROUND CHESES

2 choices: For medium large tomes: cut long and thin wedges. For large tomes: cut a long and thin

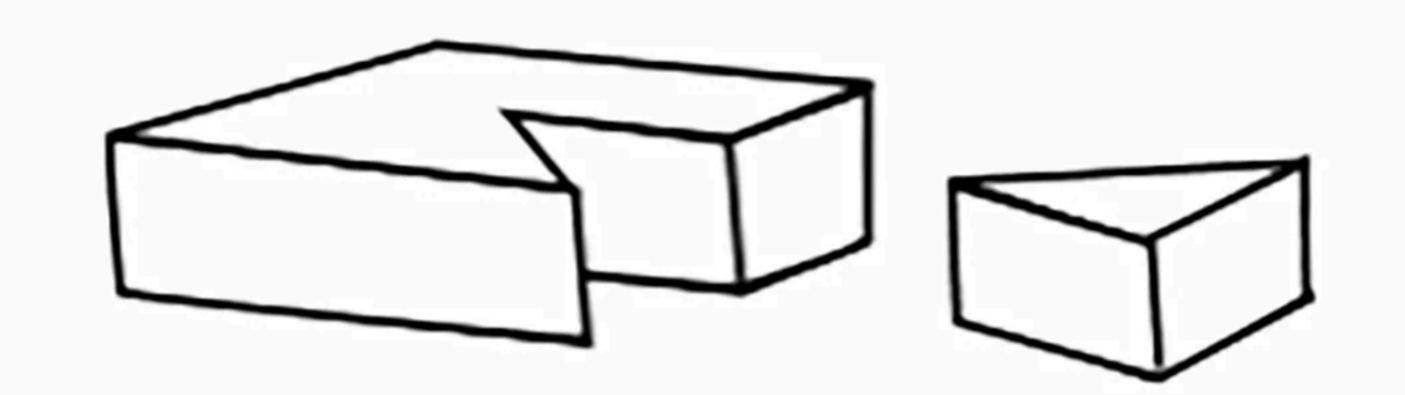
wedge then cut it in half.



SPOONABLE CHESES

SQUARE CHESES

Cut from the center to the outside.

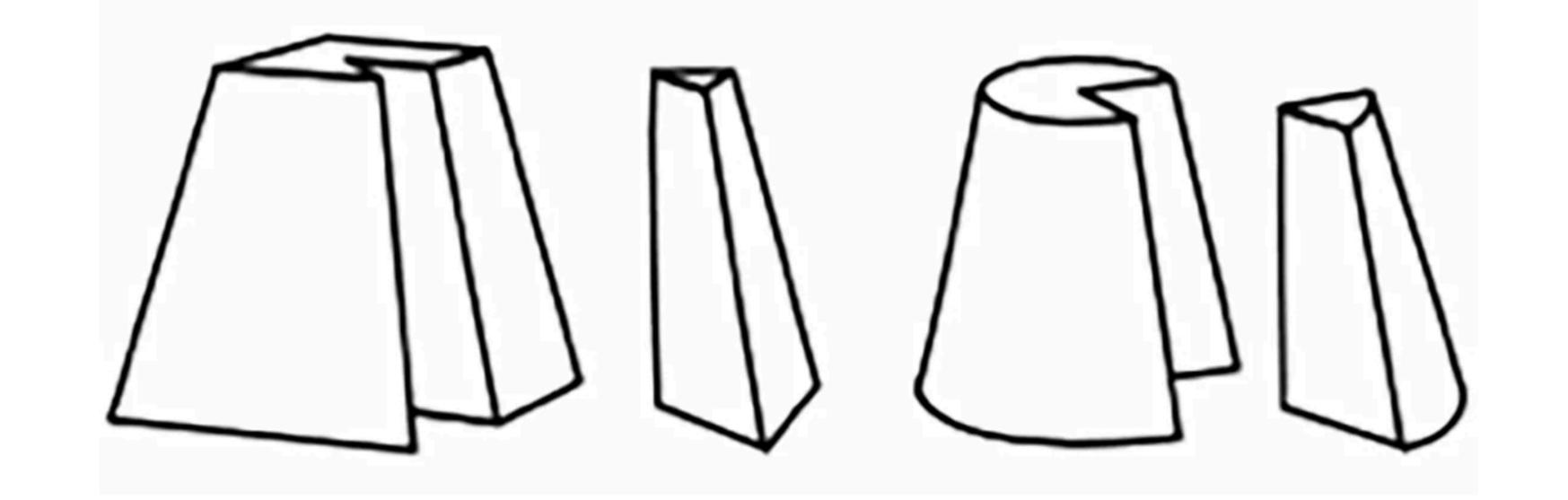


LARGE WEDGE CHEESES

Cut as shown, in pieces and wedges to distribute the rind evenly.



Cut in wedges from the center to the outside. You can cut 8 slices from each piece of cheese.



LOG CHESES

The log shape cheeses are cut in slices. If any cheese has a straw in its center, like the Saint Maure cut the straw with your sharp knife.

Do not slice slide on the straw.





A few cheeses are served with a spoon. For

this type, make an incision over the top 90%

of the cheese. Then lift the top off like a lid.

