

TCG DOES WEDDINGS



THE CHEESE GEEK

The Modern Cheesemonger

At The Cheese Geek, there is very little we love more than a wedding...cheese being one of them. But then one of the great things about a wedding is having the chance to put together a lip-smacking, utterly delectable cheese table to wow your guests.

Here are some cracking ideas for cheeses that will make for an awesomely balanced selection, look visually great, and is also perfect for the time of year you are getting married.

SPRING

Spring is the perfect time to get back into those super fresh young cheeses that we have missed over the winter months. Goat's cheese is always a star around this time, as February March is when goat's naturally bear offspring, and their milk around March is five-star for making cheese.

Hard Cheeses

Rachel, Ribblesdale, Ticklemore, Berkswell, St Nectaire, Yarg, Caerphilly, Pecorino

Soft Cheeses

Eve, Banon, Winslade

Blue Cheeses

Crozier Blue, Beenleigh Blue, Mrs Bell's Blue, Harbourne Blue

SUMMER

Happy days, summer is a bloomin' phenomenal time for cheese! All the cows have been out grazing in their lush pastures, eating fresh grass, and breathing in the sweet summer air. As a result, cheeses that might be heavier in the winter are now lighter, and often have a floral sweetness to them. Also lovely are lighter cheddars and British territorial cheeses, as well as younger soft cheeses that have a lighter fruity zing to them.

Hard Cheeses

Beaufort, Comte (12mths or 24mths), Gruyere, Cornish Kern, Wookey Hole Cheddar, Wensleydale, Gruyere

Soft Cheeses

Winslade, Perl Wen, Wigmore, Golden Cenarth

Blue Cheeses

Mrs Bell's Blue, Cashel Blue, Beauvale

AUTUMN

As the nights start getting longer, the leaves start turning red and brown, and there is more moisture in the air, it is time to start digging in to some more hearty cheeses. I love anything that mimics that slightly damp, but still residual freshness that you get with Autumn. Any younger cheeses, or cheeses aged 12-18mths will still benefit from milk that has been produced from cow's eating fresh grass out in the fields for most of the day. So don't expect big variations in flavour from the summer milk. Although you may find as the humidity picks up, some of the younger softer cheeses may get that little bit more gooey and ripen that little bit faster. Which for many cheese fans, is a big win. I also love hard cheeses (or soft) that have that slight red or rusty tinge on the rind...it just reflects those wonderful autumn colours on the trees.

Hard Cheeses

Hafod, Coolea, Comte (12-18mths), Ossau Iraty, Lincolnshire Poacher (1yr), Cheshire, Red Leicester, Old Amsterdam

Soft Cheeses

Brie de Meaux, Baron Bigod, Camembert, Tunworth, Taleggio

Blue Cheeses

Fourme D'Ambert, Cornish Blue, Cashel Blue Mature, Perl Las



WINTER

Winter is all about focusing on those complex, hearty, comforting flavours to help get you through the cold days. Cheeses aged for 6-9 months will still have that freshness of the summer milk, but any younger cheeses and blue cheeses will have a deeper, tangy bite to them. Don't fight it...winter is a time to be bold!

Hard Cheeses

Montgomery's/Quickes/Isle of Mull Cheddar, Comte (18mths/30mths), Spenwood, Lord of the Hundreds, Old Winchester, Lancashire

Soft Cheeses

Vacherin, Epoisses, Stinking Bishop, Waterloo, Bath Soft

Blue Cheeses

Stilton, Stichelton, Bath Blue

ORDER AMOUNTS AND PRICE GUIDES

Cheese as a part of large(r) meal:

85g pp

£2.50-£3.50pp

So, for 100 people that would be around £297.50 and 8.5kg of cheese

Cheese as a major feature of the meal:

110g pp

£3.50pp - £4.20pp

So, for 100 people that would be around £385 and 11kg of cheese

Please do bear in mind, this is just an outline. Depending on choices and quantities specific to you, these amounts can change a fair amount both up and down!

CHEESE CAKES

We know that 'Cheese Cakes' are all the rage right now, and we get it...they look ch-amazing, especially if they are instead of a traditional cake (by the way, we salute anyone who chooses cheese instead of cake...you actually automatically become a life-long Cheese Geek groupy). BUT, here at Cheese Geek HQ, we are always about the cheese. No frills, no style over substance, just the awe-inspiring, drop-dead gorgeous cheese. So with that in mind, we slightly part with the trend, and recommend a Cheese Table ahead of a Cheese Cake.

Why? I hear you scream. I WANT A CAKE....MADE OF CHEESE!

Well we hear ya...it's just that there are some technical issues with a Cheese Cake. These are structural in nature, and detract from the actual functionality of serving up great cheese. You are restricted by what can stack...and you end up with TONS of the bottom cheeses, and only teeny amounts of the cheese on top. Nowhere near enough for all your cheese mad guests to guzzle.

Rather than having to figure out structurally sound combinations of cheese, we like to just pick the best cheese, and then fill a table with it...and don't worry, it still looks awesome!