



Cheese Grazing Platter

Nothing is better than pairing your drink with a good cheese grazing platter!

CASA Fine Foods has some great tips and tricks to help you create your own!



Tip 1: Make sure you select cheeses and items that you & your friends will like when entertaining

We have many requests to omit blue cheese, hence we generally don't use it unless requested. So if you do have a favourite smelly fromage that isn't for everyone, just have a small piece on the side and don't make it the focus of the platter. Always go for a crowd pleaser as a centre piece.

Tip 2: Variety is your number one goal

Aim for 4-5 cheeses, 4-5 meats and 4-5 condiments. Add on fresh and dried fruits and then load up with different crackers and breads.

Tip 3: Experiment a little

There should always be something that you haven't tried before and that pushes the boundaries of your taste buds. Our brains love to be stimulated so new sensations bring great feelings. Your new product will also be a good talking point.

Tip 4: Buy quality products

At CASA Fine Foods we always aim for quality so make sure whatever you buy is the best you can find. Find a quality provider and speak to the owner, they will always advise you on their best products for your occasion. Make sure you have the right wine to complete the night. If it's just the 2 of you, grab your favourite wine and make sure you're not going to be disturbed!! Quality time together is normally hard to find ;)

Of course, if you rather bring the drinks and have someone else bring the cheese, you can easily order one of **CASA Fine Food's Grazing Box** online right [HERE!](#)