DO ME A FLAVOR

What to serve on a cheese board

Six cheeses, their accompaniments, and an easy shopping list.

A small board for four

For a snack, buy about 250–300 g (9–11 oz) of cheese in total. Choose Brie for softness, aged Gouda for crunch and Stilton for a stronger finish. One firm pear, one crisp apple, a handful of walnuts, a small pot of cranberry preserve and a packet of plain crackers will serve all three.

For an all-savory board, swap the fruit preserve for green olives and the Brie for fresh goat cheese with chives. Keep the nuts in a separate bowl.

Brie Crisp apple + Tart cranberry preserve	Set apple slices beside a cold wedge. For warm Brie, spoon on a thick, tart cranberry preserve and add plain crackers for crunch.
Aged Gouda Firm pear + Toasted hazelnuts	Break the cheese into small shards. Cut the pear just before serving so each piece is juicy beside the grainy Gouda.
Fresh goat cheese Dates + Almonds	Split the dates and fill them with chèvre. Press an almond into each for a crunchy center. Try fresh figs for a less sweet bite.
Stilton Crisp apple + Toasted walnuts	Serve small pieces of blue cheese, with the fruit and nuts apart so guests can try each. For a sweeter bite, offer a little mango chutney.
Manchego Quince paste + Green olives	Cut the quince paste thinner than the cheese. For a savory alternative, serve a green olive and a toasted almond with each wedge.
Burrata Ripe tomatoes + Toasted bread	Tear open the burrata over tomatoes and basil and use the toast to catch the juices. In summer, peaches can take the place of tomatoes.