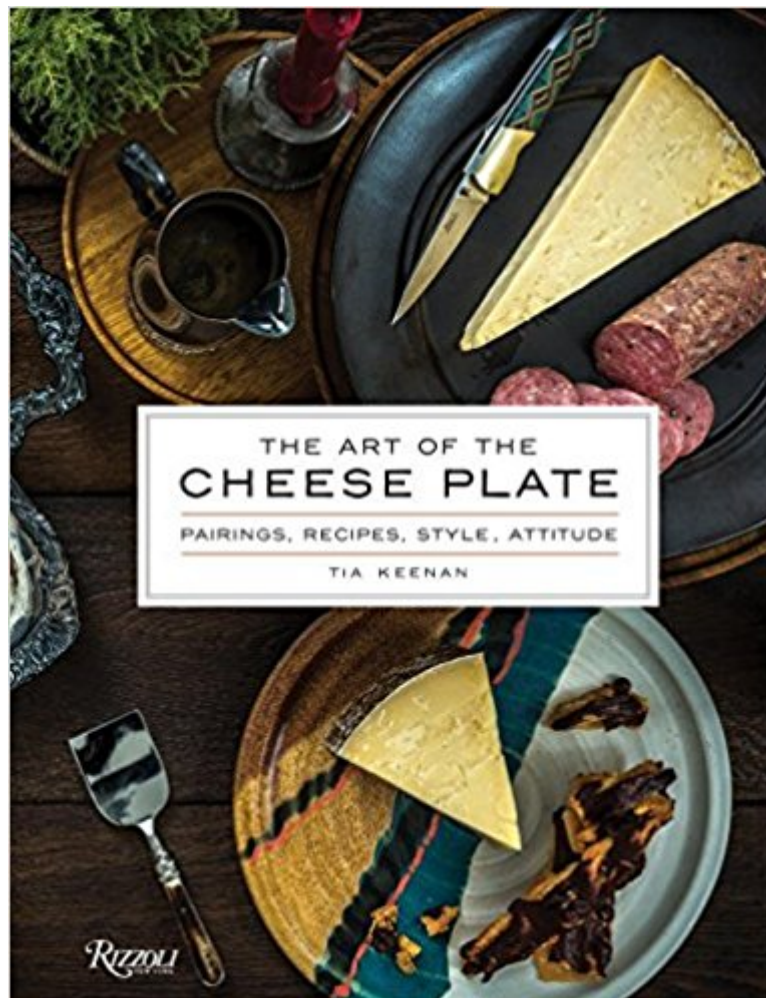




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# The Art Of The Cheese Plate: Pairings, Recipes, Style, Attitude



## Synopsis

This book succeeds by matching some of the world's greatest cheeses with unexpected, seasonally inspired flavors and textures and presents a composed cheese plate as a fun, modern, and accessible option for delicious entertaining. A Master delicious, sophisticated entertaining with acclaimed chef-fromager Tia Keenan's foolproof pairings and quick recipes for elegant cheese plates and inspired accompaniments. A perfect gift for any host or cheese lover, The Art of the Cheese Plate offers clear directions and expert tips for perfect cheese plates and creative condiments. Composed plates showcase great European and American cheeses and bespoke accompaniments for every occasion. Full provenance information and tasting notes enable the reader to find or substitute the cheeses according to availability, season, and taste. Recipes are quick and simple, utilizing a few key techniques. Delight in each unexpected combination, including BÃ»cheron with Tandoori Cashews, Lâ™Amuse Gouda Signature with Coffee-Hazelnut Crisps, Marcelli Formaggi Ricotta Pepperoncini with Basil and Preserved Lemon Pesto, and Jasper Hill Creamery Winnimere with Mosto Cotto Glazed Bacon.

## Book Information

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## Customer Reviews

"With The Art of the Cheese Plate, a delicious and thoughtful guide to enlightened entertaining, Tia [Keenan] shares her unmatched fluency with a creative spirit and versatility that lets readers make each pairing special and memorable. This book should serve as a must-have reference for professionals and home entertainers alikeâ"any way you slice it. â" Danny Meyer, CEO and founder

of Union Square Hospitality Group and author, *Setting the Table* "What an amazingly exciting, brilliantly innovative book" a must-buy for any cheese lover." "Fiona Beckett, author, *Fiona Beckett's Cheese Course* "Holy cow (and sheep, and goat, and buffalo)! Tia Keenan's masterful book is to cheese what the moon landing was to the space program in 1969" After you read this book, you'll never think of a cheese plate in the same way. *The Art of the Cheese Plate* is an incredibly fun, imaginative, taste bud-tingling, and unpretentious tour of the universe of cheese and its untold flavors. "Anne Saxelby, founder of Saxelby Cheesemongers "Tia's passion inspires you to take risks and discover the pleasures of enjoying delicious cheeses and artful pairings. The pages of this book transport readers to a table where new experiences are always deliciously abundant." "Jean-Georges Vongerichten, chef and restaurateur "Tia Keenan is an undeniable force for good and right so it's only natural that I'd eat anything she told me to. If it happens to be cheese" smart, beautiful, and delicious cheese, even better! This unique and empowering book will make you really hungry and inspire you to play, explore, and most of all

#CheeseYourOwnAdventure. "Richard Betts, master sommelier and author, *The Essential Scratch & Sniff Guide to Becoming a Wine Expert* "Tia Keenan has written the 'Sergeant Pepper' of cheese-plate books. *The Art of the Cheese Plate* raises the bar to a brave new level and will inspire everyone to new heights. Get it now and amaze yourself and your friends with the art it teaches you." "Kurt Beecher Dammeier, chef and founder of Beecher's Handmade Cheese "Wow! Tia's imaginative insight and exceptional ideas take eating cheese to entirely new heights of savory and sweet social engagement. Each page makes new matches in cheese heaven with amazing, perfectly curated, artisan cheese. The glamorous, the subtle, the sexy, smoky, surprising" all come together in one beautifully photographed, easy to read book. Its pages offer a lifetime of impressive entertaining options that will tempt your guests and take your own culinary experience to new levels. As Tia says, 'If this is wrong, let's never be right.'" "Ari Weinzewig, co-founder of Zingerman's Community of Businesses "When Forge first opened, I remember meeting Tia and thinking that I had never met anyone so passionate about cheese" and that passion shows in the pages of this gorgeous fromage" bible. The pairings and the way she breaks down the cheeses from around the world will make it easy for anyone from beginners to experts." "Marc Forgione, executive chef, Restaurant Marc Forgione "Tia's creative use of both sweet and savory pairings, articulate recipes, and precise advice on how to pick great cheeses make for scintillating reading. The magnificent photography is simply wonderful eye candy. *The Art of the Cheese Plate* is truly one of a kind, a spectacular new tome on my favorite food: Cheese."

"Jonathan Waxman, chef, Barbuto, Adele's, and Waxman's "Finally, Tia Keenan gives us

the book on how to put together sensuous, delicious, and refreshingly modern cheese plates—all with a good dose of humor and, blessedly, easy-to-follow recipes. Cheese should be, and can be, an everyday food, not just a special-occasion one. The Art of the Cheese Plate is everyone's roadmap for serving and eating cheese with inspired style. —Liz Thorpe, cheese expert and author, The Book of Cheese — "There aren't many people who know more about cheese than Tia Keenan, which is precisely why it's so impressive that she's managed to turn that knowledge into a book that's as accessible as it is whip-smart. At its core, this is a book about flavor and its building blocks. And for that alone it's an essential read for any home cook, drinker, or civilian with a passing interest in what tastes good and why." —Talia Baiocchi, editor-in-chief of PUNCH, and author, Spritz — "I collect cheese books and this is one of the best. Tia Keenan has created a treasure-chest toolbox for food lovers eager to explore the world of cheese. Her cheese knowledge is top-notch and her accompaniments are best in class, making The Art of the Cheese Plate a beautiful, intuitive guide to elevating your cheese experience." —Adam Moskowitz, founder of The Cheesemonger Invitational — "The Art of the Cheese Plate is a remarkable achievement, as practical as it is beautiful. Experienced cheese lovers will find inspiration in Tia's novel pairings and bold accompaniments, while novices will benefit from expert advice on sourcing and serving. This exciting book will change the way you think about cheese." —Marcus Glocker, chef, B&Oÿtard Tribeca — "Cheese lovers with a passion for flavor, cooking, and entertaining have found their ultimate resource. Keenan is a captivating writer with an innate ability to bring together fantasy and practicality. Follow one of her recipes and you'll soon be entertaining without realizing how much fun you're having—and how deliciously simple it is." —Thalassa Skinner, co-founder of Culture: The Word on Cheese — "There's a bit of magic in a well-made cheese pairing. But you don't have to be a food styling connoisseur to create the various colors and textures that make an arrangement so stunning the cheese then becomes bona fide art. With a little help from expert Tia Keenan—via her new book, The Art of the Cheese Plate—even the most Pinterest-fearing host can create an impressive scene, at least when it comes to cheese and accompaniments." —cheeserank.com "If the thought of arranging a perfectly composed cheese plate intimidates you, look no further than Tia Keenan's new book, The Art of the Cheese Plate. The fromage mastermind behind the cheese program at the popular The Modern restaurant in New York has published a practical guide to creating your own foolproof, delicious, and beautiful pairings." —In Style Magazine "Keenan knows her way around a cheese plate. The chef-fromager designed the cheese program for Danny Meyer's the Modern and has created pairings for Murray's Cheese, both in New York City. She offers up no-fail-but-unexpected pairings and easy recipes for elegant cheese plates and

seamless hosting."Â â "Holiday Gift Guide, Publishers Weekly"What is most striking, however, is how simple it can all be â " especially with a little help from your local cheese monger."Â â "The Daily Meal"She shows you how to make 37 different cheese plates, each comprised of three cheeses, along with simple recipes for accompaniments that, with a little preparation, can really elevate your cocktail party or dinner."Â â "Forbes.com"But in this book, Tia Keenan engages with the cheese by offering recipes for elegant accompaniments that will spark your palate and ennoble even a supermarket slab of cheddar."Â â "AppetiteForBooks.com"Tia went on to open Murrays Cheese Bar, and has been a kick ass cheese consultant, expert, stylist, and innovator in the years since.."Â â "New York Natives"AA bookÂ to teach you about the ~art~ of the cheese plate."â "Holiday Gift Guide for Cheese Lovers, BuzzFeed.com"Chef/fromager/cheese expert Tia Keenan presents a veritable smorgasbord of intriguing and out-of-the-box pairings."â "Oregon Wine PressÂ "Tia Keenan calls The Art Of The Cheese Plate a "doing book," as opposed to a cheese encyclopedia. She shows how to make 37 different cheese plates, each comprised of three cheeses, along with simple recipes for accompaniments that, with a little preparation, can elevate your next dinner party. "No matter where you live, you can replicate the recipes in this book," says Keenan."â "ForbesÂ

Tia Keenan is a New Yorkâ based chef-fromager and writer. She created the cheese program for Danny Meyerâ ™s The Modern and pairings for Murrayâ ™s Cheese. Her work has been featured in Food & Wine, The New Yorker, and on The Food Network.

My journey with this book has just begun and I couldn't be more excited. At first glance, it seemed a little out of my comfort zone when it comes to cheese plates... and we make a lot of cheese plates. I was surprised not to find the rustic wood pieces, the slates, the broken marble pieces. I didn't find 100 more ways to make fig jam and ways to cover my cheeses with fruit and nuts. NO WAY. Keenan takes cheese out of the barn and onto the runway with some really sexy accouterments. I am ready to pickle raisins, mix olives with white chocolate, braise rhubarb in tequila, and make bacon and ritz cracker brickle. I love the idea of stocking up on fun china plates and being bold with the mix and match. Mostly, I love that Keenan gives us great descriptions of the cheeses we love and introduces us to the ones we want to begin a relationship with. People ALWAYS ask questions about the cheese we serve at our house and now I can just hand them this beautiful book... or just recite a simple description.

This gorgeous book has my mouth watering! Keenan's sharp wit and passion for her craft pairs beautifully with the unbelievable photography and styling. The pages GLOW with rich colors and descriptions. I had initially feared this would be a book I couldn't easily execute on, as I'm a cheese admirer but no expert in cooking, but I've already tried one of the recipes and found it delicious and surprisingly easy. I loved how the tongue-in-cheek "themes" of the cheese plates provided guidance for combinations and recipes that are greater than the sum of their parts. I was also relieved to see a number of names I recognized; these cheeses are accessible, and this book points me in the right direction for further exploration!

Loved it. Beautiful photography, and that's saying a lot for a food that is mainly just white or beige. The book is also a really fun style. It's a fresh way to explore cheese and play around with flavors. Matcha marshmallows= awesome. I'd gift to people who love to throw parties and to food lovers who are eager to learn more about cheese without reading chapters about science.

This is a book for those who love cheese, beautiful photography, and prose. The in depth writing of the author, Tia Keenan, exemplifies what the TRUE cheese lover admires: textures, colors, flavours, fragrance. A must have for any cheese lover or the shelf of the true connoisseur of l'art du fromage or coffee table. Will be buying many more for the holidays.

I am a Wine Director for a Wine Spectator Grand Award and this book is providing our program with energetic and insightful cheese plate ideas. I am excited to try some of these recipes and pairings at home. I will be eating so much cheese!

It's not only Tia's genuine, impassioned writing that makes this book so wonderful--it's her culinary and artistic aesthetic. In person, Ms. Keenan's pairings are the kind that stay with you for a lifetime. In print, the images and inspired content is no less unforgettable. This book is for those in-the-know, sure, but it's also the perfect instructive tome for those just getting to know cheese. And who better to learn from than the master herself? A winner, by every stretch of the cheese imagination.

This book is so much more than I expected when I ordered it - & I expected quite a lot. It is a smartly organized, rather comprehensive cheese tutorial, in addition to a beautiful volume of artistic, sometimes eclectic presentations, complete with recipes for accompaniments. Keenan's experience in the field & fine reputation, together with her unique creative flair, make this beautifully

photographed book a real treat.

This is a beautiful book. The recipes are simple and tasteful and the pairings along with detailed descriptions are a magnificent resource! I would recommend this book for anyone who like to entertain or to others, as a creative resource.

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