

Party at our place

TASTE + KĀPITI • PROMOTION

Elegant, yet with that mouthwatering rustic touch, a Kāpiti cheese 'cake' is the perfect match for boutique beer, good wine and great company

Amazing to look at and even more incredible to eat, it's layer upon layer of mouth-watering, award-winning cheeses! When constructing your own 'cake', the popularity of cheddar makes it a great anchor, then choose a mixture of blues and whites. Kāpiti offers something for everyone with strong, salty and creamy options.

Heavier flavoured cheeses partner well with bolder, heftier drinks. Similarly, mild and creamy cheeses pair well with something lighter. With wine, opt for slightly sweeter styles, like riesling, a light Sauternes or a Chardonnay that isn't too oaky. If it's got to be red, opt for a lighter red such

as pinot noir. Hoppy lager or pale lager goes surprisingly well with many cheeses, particularly creamy styles like Ramara or camembert. Cider also complements soft, surface-ripened cheeses like camembert and brie. If you are serving spirits, port and blue cheese get along very well. Whisky pairs with big aged cheeses and a G&T won't fight with those mild and creamy soft or washed rind cheeses.

Allow around 45g-75g of cheese per person, or 75g-125g if it's the main event. Wheels can be ordered in advance from www.tastekapiti.co.nz or call The Kāpiti Store 09 358 3835.

Cheese, glorious cheese ... Introducing the Kāpiti cheese 'cake'

Ready in 30 minutes Serves 45 people as the main event
(many more if other food is provided)

1kg Kāpiti Aorangi brie wheel, whole
2.3kg Kāpiti Tuteremoana cheddar, cut to order
880g Kāpiti Kikorangi, sliced from a 1kg wheel
1 x 170g Kāpiti Port Wine cheddar, sliced in half diagonally
1 x 170g Kāpiti Pakiri aged cheddar, sliced in half diagonally
1 x 200g Kāpiti Ramara washed rind
1 x 125g Kāpiti Kahikatea camembert, cut into wedges
Edible flowers and fresh herbs, to decorate
Fresh fruit or berries, according to the season
Dried fruit (apricots, muscatels, dates etc)
Honey comb, to decorate

1 Remove cheese from the fridge 30 minutes prior to serving. To assemble, arrange your layers so they are aesthetically pleasing and stable. If it feels unstable, insert thin bamboo skewers into the layers to secure the stack so it won't topple when slicing.
2 Slice waxed cheeses in half and use to decorate the stack; they'll provide a flash of colour as well as displaying more of the cheese on offer.
3 Decorate with edible flowers, fresh herbs, fresh or dried fruit and pieces of honey comb. It's a good idea to cut a wedge from one or two layers so guests don't feel awkward taking the first cut.

ADVT2018 CS24263 03/18 PROPS: CITTA DESIGN, COUNTRY ROAD, SMITH & CAUGHEY'S, FATHER RABBIT

