

# Types of trainings

## Cheeses



PICK AND TASTE

This offer presents a proposal of cooperation with the Pick and Taste company. We are ready to discuss making the offer more detailed.

In case of any questions, please contact:

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## Tasting

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We would like to emphasize that the below types of trainings are only exemplary. They aim at acquainting the participants with the tastings and helping them in choosing the appropriate one. Every tasting and offer is individually prepared for a specific Client and his/her Guests. Each of the tastings is characterized by completely different features. In order to prepare a detailed offer, we need, among others, information on: the length of the tasting, the guests' profile, their sex, the time of the tasting and, the most important, the intended budget for the tasting.

On request we can present more detailed descriptions of offered tastings and products, to confirm that the offers are complete and at the same time interesting and original. The products are carefully selected in order to keep the best relation of price and the highest quality.

Each form of tasting may be enriched with wine tasting. The wines will be specially chosen for particular cheeses. This art is not easy, but the end result can be surprisingly pleasant. During such food pairing the participants will taste delicious sweet, subtle red and refreshing white wine.

Cheese tasting may also be diversified by our Polish specialties. We will present very colourful history of the Polish hotheads and the best producers. Exquisite cheeses, produced in very limited amounts, will also be confronted with their Western equivalents.

## 1. Tasting: „French Classics”

### Theme:

The aim of the tasting is to familiarise the participants with the noblest French cheeses. There are cheeses made from cow, sheep and goat milk. Among others, we will present such legends as:

- Camembert de Normandie
- Reblochon
- Roquefort
- Munster

### Presentation:

After a short introduction, the participants will be familiarised with the history of cheese making. We will discuss the most important French cheese products. We will take up such issues as tasting methods and its course on the example of this country and the incredible diversity of regional products. Additionally, the participants will be initiated into the backstage of a competition for the best world's cheese. They will learn what actually cheese is and what are the stages of its production.

## 2. Tasting: “Italian aristocracy”

### Theme:

During this tasting the participants will be presented the best Italian cheeses and their influence on the today's cuisine will be discussed. The tasted specialties will come from different types of milk to emphasise the nuances in cheese making. Among others, we will present such products as:

- Gorgonzola
- Parmigiano Reggiano
- Mozzarella di Bufala Campana
- Pecorino

### Presentation:

The work of an “affineur” has the biggest impact on the aroma, taste and quality of cheese. This unusual profession hides a lot of interesting elements and for sure is one of the most difficult in the world, as only few are gifted with uncommon skills of smell, touch and are able to predict when the cheese is best for the consumer. The participants will be able to learn such secrets during our show. At our tasting, we will convince them of the superiority of original, traditionally made cheeses of Mozzarella or Parmesan type over their equivalents from all over the world - not only theoretically, but also practically.

### 3. Tasting: “The world’s most famous cheeses”

**Theme:**

The presentation aims to make closer the history of cheeses, which definitely were the most influential in the development of the world’s cheese making. We will present anecdotes on the origin of those cheeses, and their delicious taste will stay long in the memory of the participants. It will be a journey through such countries as: France, Italy, Spain, England, Switzerland and the Netherlands. Among others, we will present such celebrities as:

- Roquefort
- Parmigiano Reggiano
- Cheddar
- Gruyere

**Presentation:**

Specially selected cheeses, the representatives of their countries, will be discusses in detail against the background of incredibly colourful history of their making and production. During the tasting, the participants will be familiarised with storing cheese, its cutting techniques, composing plates, as well as other practical information.

### 4. Tasting: “Masters of aroma”

**Theme:**

This is the most “aromatic” tasting for those who love “fragrant sensations”. During the tasting we will present the most aromatic cheeses, which will stay long in the memories of the participants. Among others, we will present such delicacies as:

- Munster
- Livarot
- Langres
- Pont L’Eveque

**Presentation:**

The participants will take part in “blind tasting”, whose aim will be to differentiate original cheeses from their popular equivalents. Those who are anxious for knowledge will be familiarised with the issues of the cheese consumption influence on our health and the position of our Polish cheeses against the background of the legends. The meeting will be diversified with curiosities on best Polish cheeses and their makers.

## 5. Tasting: “Goat vs. Sheep”

### Theme:

This presentation will allow to learn about differences and similarities between cheeses produced from goat and sheep’s milk. Unusually sophisticated tastes and aromas will let our participants set off for an uncommon journey to the best representatives of their types. Among others, we will present such products as:

- Roquefort
- Manchego
- Rocinante
- Chevre du Poitou

### Presentation:

During the tasting of each cheese, the participants will get familiarised with the colourful and vivid history of every producer. In the end, we will present some practical advice to make the choice of proper cheese easier in the future. The tasting will include exchanging impressions, discussion with the presenter and answering questions and doubts.

## 6. Tasting: “Noble Mould”

### Theme:

Noble mould has its fantastic history. Cheese maturation in deep caves, specific microclimate and unusual skills and technique of cheese-making masters make us deal with sophisticated products, which make our mouth watering. Among others, we will present such legends as:

- Camembert de Normandie
- Brie de Meaux
- Gorgonzola
- Roquefort

### Presentation:

The lovers of mould cheeses will be introduced into the secrets of these original products. They will discover where the mould comes from and why sometimes it is blue and sometimes green. Additionally, they will learn why Camembert from Normandy is so unique and why the best Brie comes from Meaux.

## About the company

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We conduct professional tastings and trainings on noble spirits and cigars. We possess specialist and very broad knowledge. What is more, sophisticated and exquisite spirits, as well as tobacco of the highest rate, is our real passion. Events organized by us guarantee the best quality, unforgettable entertainment and a form adapted to individual needs of our Clients.