



# CHEESE KNIVES THE PRÉSIDENT GUIDE

YOUR CHEESE COURSE IS AN OCCASION IN ITSELF, WORTHY OF THE RIGHT KNIFE. IMPRESS GUESTS WITH YOUR CHEESE KNIFE KNOWLEDGE, COURTESY OF PRÉSIDENT.



## SOFT CHEESE KNIFE

Sharp, serrated, with cut-outs in the blade to prevent sticking. Perfect for Président Double Brie and Camembert.



## CLEAVER

Hard cheese knives are heavy and sturdy, often shaped like a mini cleaver.



## SPREADERS

Curved spreaders are perfect for serving soft, spreadable cheeses such as Président Rondelé as well as dips and accompaniments

## SLICER

A cheese slicer or cheese plane shaves thin, even slices from semi-hard and hard cheeses such as Président Comté.



## CHEESE FORK

This can be used for serving cheese that has already been cut.



## BLUE CHEESE KNIFE

A smaller surface area prevents the cheese from sticking to the knife, which maintains the integrity of the slice.

