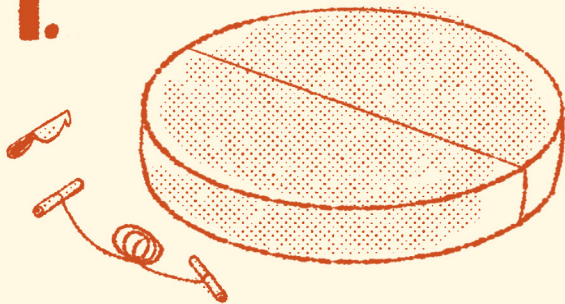


# How to Cut Comté

1.

SCORE THEN CUT WHEEL IN HALF WITH A CHEESE WIRE.

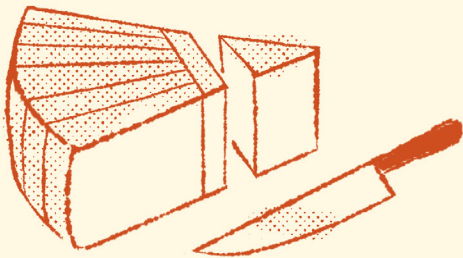
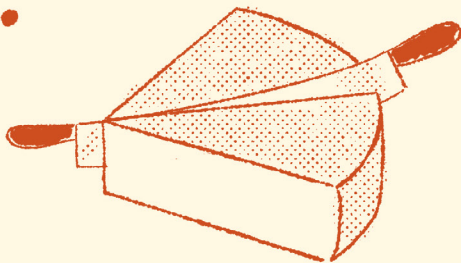


2.

DIVIDE HALF WHEEL INTO QUARTERS WITH A LONG KNIFE.

3.

SPLIT QUARTER WHEEL INTO EIGHTHS WITH A LONG KNIFE.



4.

CUT RETAIL PIECES WITH A CHEF'S KNIFE, STARTING WITH THE NOSE.

# Comté Tips & Tricks



## Let the Label Guide You

If you are looking at a wheel of Essex Comté you can use its label as a guide for making consistent cuts. Once you start cutting the eighth wheel look for the lines in the label. Cut along them to make consistent one or two pound wedges.



## Keep it Big

To keep Comté in the best condition possible keep as much of the wheel intact as possible. Leave it in quarters or eighths before cutting individual pieces.



## Cut Frequently

If you cut pieces for customers ahead of time — “pre-cuts” as we call them — try to manage your inventory so a cut piece is never waiting for more than five days before a customer takes it home.



## Score Before Serving

After you unwrap a cheese from plastic gently scrape it before offering a sample. The surface along the plastic can harbor off flavors, scraping removes them.

