

# CHEESE PAIRING */o/*

DI BRUNO BROS.

CULINARY PIONEERS SINCE 1939

## AUTUMN EVENING

A sudden chill whips through the air, and it's fall. Feel it, taste it, embrace it. As the weather cools, reach for cinnamon and cocoa's warming flavors in a slice of smoky Coro Mole Salami. Savor a hint of Halloween nostalgia with the decadence of Cinnful Cocoa Pecans and sweet goat's milk caramel. The nuanced nuttiness of Midnight Moon brings it all together for a complete tasting of all things autumn.

### MIDNIGHT MOON

Luscious caramel-sweet goat's milk gouda crunch. Aged for six months, this is the goat cheese for people who think they don't like goat cheese. Brown butter tones carry on and on and on, before leaving the palate with a clean finish.



### CORO MOLE SALAME

Cocoa and chipotle come together in this smoky, sultry salami stick. Seasoned with cinnamon for an extra hint of spice that makes for perfect fall flavor.



### FAT TOAD ORIGINAL GOAT'S MILK CARAMEL

Silky-smooth caramel sauce made with goat's milk for an extra tangy taste of chevre. It's uniquely sweet with just the right goo-factor to make you want to drizzle it on everything. Be sure to do exactly that over some Midnight Moon.



### CINNFUL COCOA PECANS

Buttery pecans are tossed in Dutch Cocoa and sprinkled with cinnamon sugar just before being popped in the oven. The result is crunchy, irresistible bites with heavenly sweetness.



### BEVERAGE PAIRING

Bring the fall flavors full circle by sipping a Belgian Triple, like Victory Golden Monkey. For those that prefer wine, a dark Syrah brings its full-bodied character to the table while highlighting the seasonal spices of cinnamon, cocoa, and caramel.



**CHEESE +  
MEAT +  
CARAMEL +  
NUTS**

### ALL TOGETHER NOW

Stack a slice of salami with a wedge of Midnight Moon and a drizzle of caramel. Alternate with cocoa pecans and sips of your Belgian Tripel, and you're in autumnal bliss.

FIND YOUR NEXT FAVORITE!

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