



sajtna co.
BY MARTINA KLEIN

Seasonal Cheese Board Pairing Guide



Hello



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There's a special kind of magic in creating a cheese board that reflects the seasons.

Fresh fruits, herbs, and cheeses come together to tell a story of the moment - light and vibrant in **spring**, sun-kissed in **summer**, warm and earthy in **fall**, and rich, comforting in **winter**.

This guide is here to inspire you with pairings that feel natural, cozy, and irresistibly inviting, so you can create boards that taste as dreamy as they look.

Whether you're planning a simple evening snack or hosting friends around the table, let the seasons guide your flavors. A thoughtfully styled board doesn't just feed, it creates connection, memory, and joy.

With love,

Tina



Spring

Goat Cheese

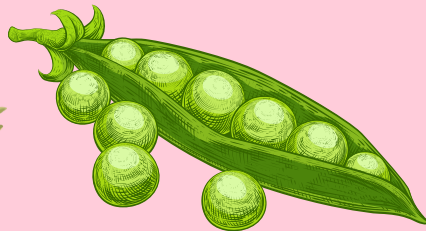


Brie Cheese



Pairings

Strawberries, peas, radishes, edible flowers, fresh mint



Tip

Add a drizzle of honey and a handful of pistachios for brightness.

Summer

Burrata



Mozzarella

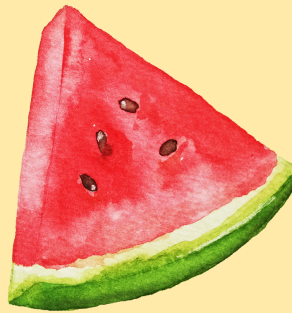
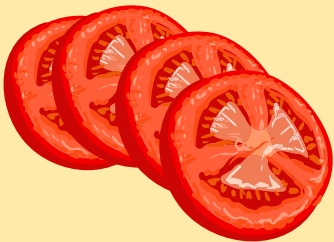


Feta



Pairings

Tomatoes, peaches, watermelon, basil, olives



Tip

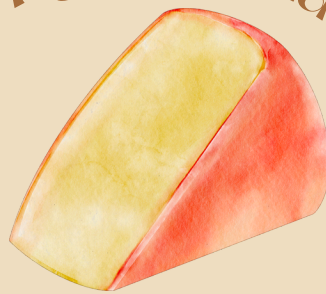
Serve with fresh bread and olive oil for a Mediterranean feel.

Fall

Camembert



Aged Gouda



Blue Cheese



Pairings

Figs, pears, grapes, roasted nuts, thyme



Tip

Bake the camembert with honey and rosemary for a cozy centerpiece.

Winter

Gruyère



Aged Cheddar

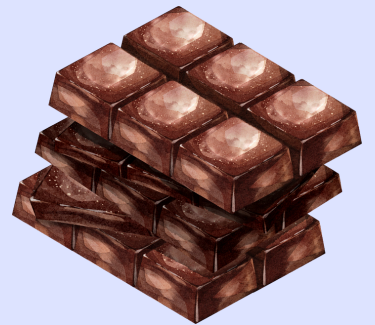
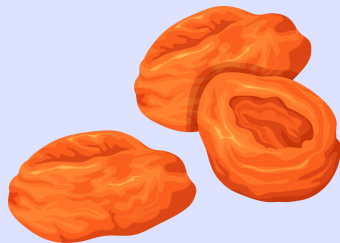


Triple-cream brie



Pairings

Pomegranate, dried apricots, walnuts, dark chocolate, rosemary



Tip

Add spiced crackers or mulled wine for a festive touch.



VISION

I believe every gathering - big or small - deserves to feel magical. Whether it's a cozy wine night or a milestone celebration, there's something special about sharing good food in beautiful ways.

On my platforms, you'll find a curated collection of my favorite boards, styling ideas, cheesy recipes, and little luxuries to make everyday moments feel like events.

I'm all about celebrating all things cheese from artful grazing to gooey baked goodness. Let's make hosting feel effortless - and always a little extra.

I would love to see your creations! Share them on Instagram and tag [@sajtina.co](https://www.instagram.com/sajtina.co) or use [#sajtina](https://www.instagram.com/sajtina.co).



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