

CURD NEWS

Curd News is a fun way for us to share our world of cheese with our cheese loving customers. This monthly article will introduce you to cheese and cheesemakers from across the globe, new and old products and cheese tastings in our stores. We will share tips on entertaining with cheese, cheese pairings and share our favorite recipes.



FALL IN LOVE WITH CHEESE

New! Cypress Grove Aged Goat Cheddar

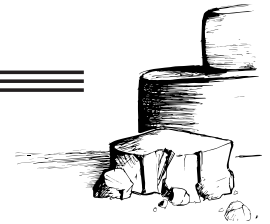
Cypress Grove Dairy has been providing wonderful goat's milk cheese to us for decades. Starting in 1983, Mary Keehn had a dream of cheese covered in ash, and Humboldt Fog was born. This passion for cheese has allowed Cypress Grove to create so many beautiful cheeses for us to enjoy. Their newest creation is an aged goat's milk cheddar. This cheddar is nutty and savory and made with 100% goat's milk. It is versatile – it melts well for cooking, and can be sliced for sandwiches. Add it to a cheese board with fresh fruits, fig jam and a nice baguette.

Pair with:

Beer – Pale Ale, Stout

Wine - Cabernet Sauvignon,
Pinot Grigio, Sparkling Wine

NEW THIS FALL!



NEW! CHAMPIGNON FIORELLA DI TOMINO

Champignon's newest creation is a triple cream, soft-ripened cheese call Fiorella di Tomino. This cheese while soft, retains its shape as you cut into it. The flavor is creamy and has a slight Crème Fraiche flavor to it. It is a nice cheese for both beginners and adventurous eaters. Dress it up with fresh herbs, fruit spreads, deli meats or enjoy on its own.

Pair with: Lager, White Wine

IT'S BACK! NAKED GOAT

Naked Goat is an aged goat's milk cheese made in Jamilla, Spain. Although aged for 6 months, the flavor is mild and sweet, making it a perfect beginner cheese for people afraid of goats milk. It pairs nicely with fresh fruit, almonds and honey.

Pair with : Crisp White Wine

NEW! TIPPERARY VINTAGE CHEDDAR AND SWISS CHEESE

The land of Tipperary is known for their lush, green pastures and mild climates. This is ideal for cheese making as the cow's produce milk that is rich and flavorful. We have Tipperary that is aged for 12 months and another aged for 2 years. These are both full flavored, sharp cheeses, with the 2 year having slightly more crystalization. Perfect to melt on potatoes or build the ultimate Irish sandwich with Tipperary and corned beef.

Pair with: Irish Whiskey

MEREDITH DAIRY MARINATED CHEESE

Big Picture Foods brings us olives grown and processed the way nature intended. The olives are grown in soil that has been cared for, ensuring the proper nutrients are there to grow healthy, olives that have real health benefits to them. These olives are slowly harvested and cured in a natural salt brine. These olives are never pasteurized, they are raw and full of natural antioxidants and probiotics.

Pair with: White Wines

WORTH A MENTION...

Big Picture Foods Organic Olives

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Penne Pasta with Meredith's Marinated Sheep and Goat Cheese

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Total Time: 25 Minutes

INGREDIENTS:

- 5 1/2 ounces goat cheese – include some of the marinade for more flavor!
- 2 cups coarsely chopped arugula, stems included
- 1 cup quartered cherry tomatoes – can also add sundried tomatoes
- 1/4 cup olive oil
- 2 teaspoons minced garlic, sautéed in olive oil.
- Pinch of red pepper flakes
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon salt
- 8 ounces penne pasta
- Top with grated parmesan or additional goat cheese as needed

COOKING DIRECTIONS:

1. Cook pasta in a large pot of boiling salted water until al dente.
2. Crumble goat cheese into a large serving bowl. Add arugula, cherry tomatoes, olive oil, garlic, and salt and pepper.
3. Drain pasta (save some pasta water), and toss with goat cheese mixture adding pasta water as needed to thin the sauce.

*Add more veggies as desired, asparagus and mushrooms would be lovely in this dish.

Bristol Farms

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