

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.

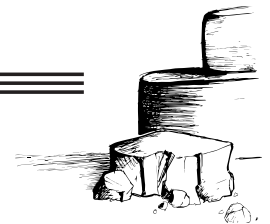


FOR THE LOVE OF MOM

Saint Angel Triple Cream Brie

Show mom how much you love her with this decadent triple cream brie from the Cotes du Rhone region of France. She will fall in love with the creamy, rich flavor and velvety texture. This brie pairs well with Champagne, or sparkling Prosecco wine and fresh berries. The bubbles of the Champagne cut through the creamy brie and helps to cleanse the palate for the next bite. Add a little sweetness try with some of our Toschi Amarena Cherries, you will not be disappointed.

Pair with Champagne, Sparkling Prosecco wine, Toschi Cherries, and Dark Chocolate.



SUMMERTIME TREATS

NEW! ABBEY FARMS WELSH CHEDDAR

Abbey Farms Welsh Cheddar is a premium extra sharp cheddar made from the finest Welsh cow's milk. The flavor is sweet, and slightly salty. The texture is smooth yet crumbly. This Welsh cheddar would make a great addition to any cheeseboard.

Pair with – your favorite English Ale.

NEW! LAURA CHENEL MANGO HABANERO GOAT LOGS

Laura Chenel has paired their famous fresh goat cheese with sweet mangos and spicy habanero peppers. The result is a perfect balance of creamy goat cheese and sweet heat. This is wonderful spread on a cracker, or take your fish tacos to a new level by crumbling some of this goat cheese on top.

Pair with – Mexican style lager.

STRACCIATELLA

What is Stracciatella? Stracciatella is shreds of Fresh Mozzarella soaked in sweet cream, or the filling to your favorite Burrata. Stracciatella has become increasingly popular as a topping for pizzas, pastas and salads or served as an appetizer with fresh bread. One of our favorite ways to serve this is on an open faced sandwich loaded with heirloom tomatoes, basil and a balsamic glaze.

Pair with – Light, fruity white wines.

CAVE AGED MANCHEGO

Our Cave Aged Manchego is crafted with regulated milk that has a higher fat and protein content than the traditional PDO Manchego. The rind is formed naturally and brushed by hand; the rinds ashy color is a result of the cheese's fatty acid content. Herbs like lavender and thyme are added to the caves atmosphere to infuse the cheese with subtle, nuanced flavors while it ages.

Pair with - Rioja Reserva, Cabernet Sauvignon.

WORTH A MENTION...

Divina Spreads

Divina Spreads are a wonderful addition to any cheese board, however we thought we would provide some additional uses for these unique items.

Peruvian Pepper Jam – Sweet from Piquillo peppers and spicy from Limo peppers.

Great on a grilled cheese!

New! Calabrian Chili Orange Spread – Sweet, tart, spicy. Use as a glaze for grilled meats, veggies and seafood.

Chili Fig Spread – Sweet and spicy. Spread on meats or veggies before roasting.

Caramelized Onion Jam – Savory and sweet. Great on burgers, roasted meats, grilled veggies.

New! Date Spread – Sweet. Spread on toast with almond butter

Welsh Cheddar Cheese and Mushroom Tart

INGREDIENTS:

- Premade short crust pastry roll
- 1/2 onion chopped
- 2 cloves of garlic chopped
- 50g butter
- 130g mushrooms sliced
- 120g potatoes sliced thin
- 1tbsp plain flour
- 300ml whole milk
- Salt & pepper
- 3 large eggs
- Handful of chopped parsley
- 2 large handfuls of grated Welsh cheddar

DIRECTIONS:

To make the tart you want to start by baking the pastry. Grease up a tart or quiche tin and roll out the pastry into the tin. Prick with a fork, cover with greaseproof paper and fill with baking beans. Bake at 180c for 25 minutes. Remove from the oven and remove the paper and beans carefully.

Heat up the butter in a large pan and add in the onions and garlic. Cook for 5 mins. Add in the mushrooms and thin potato slices and cook for 5 mins.

Season well and add the salt and pepper. Add the flour and stir through well. Cook for a few minutes.

Pour the milk into a jug and whisk in the eggs. Pour into the pan with the vegetables and pour everything into the prebaked tart.

Sprinkle the handfuls of cheddar cheese on the top and add the parsley. Mix through gently. Bake in the oven at 180c for approx 40-50 minutes or until firm. Add a little tin foil to the top halfway through to avoid burning the cheese.

Serve with some seasonal salad or freshly baked root vegetables.

Bristol Farms

GOOD • FOOD • MARKET