

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 AMERICAN ARTISAN CHEESE

NEW! OLD CHATHAM CREAMERY

Old Chatham Creamery is an artisanal creamery from NY. We brought in two of their most popular, Hudson Valley Camembert and Kinderhook Creek.

Hudson Valley Camembert

This is their Flagship Bloomy cheese - Hudson Valley Camembert is a unique soft-ripened cheese made from a blend of sheep milk, cow milk, and cream, with a rich creamy buttery texture and mild flavor.

Kinderhook Creek

With a soft and runny texture when mature, and clean, grassy flavor, Kinderhook Creek stands alone in the soft-ripened section of a high-end cheese shop. This gorgeous cheese is made with 100% sheep milk.

Pair with:

Hudson Valley Camembert – Bubbly, dry whites or IPA

Kinderhook Creek – Merlot, Burgundy

HANDCRAFTED CHEESE

NEW! SWEET GRASS DAIRY

Sweet Grass Dairy makes handcrafted cheese out of Thomasville, Georgia. We picked up two of our favorites, Green Hill and Griffin. Green Hill is a double cream, soft-ripened cheese. It has a subtle mushroom flavor and a silky texture. Griffin is unpasteurized and aged for a minimum of 120 days, producing a crumbly texture and malty flavors. The curds are soaked in an entire keg of Terminus Porter from Gate City Brewing, this gives the cheese the malty flavor.

Pair with:

Green Hill – Cider, Champagne, Chardonnay

Griffin – Porter, Syrah, Rhone White Blends

VERMONT CREAMERY

We have three wonderful items from Vermont Creamery, the Bonne Buche, Coupole and the Bijou. The Bonne Buche is a hand ladled, ash ripened goat's milk cheese that is creamy and becomes more robust with age. The Coupole is an aged goats' milk cheese with a wrinkly edible rind and bright, fresh cheese taste. The Bijou are cute little buttons of goodness that have a dense center with the infamous wrinkled Geotrichum rind.

Pairings:

Bonne Buche – Pinot, Sour Beer

Bijou – Rose, Amber Cider

Coupole – Riesling

NEW! COWGIRL CREAMERY CHIMNEY ROCK

Cowgirl Creamery's fall seasonal cheese, Chimney Rock is here! This rich, bloomy rind wheels are spritzed with Quady Winery's muscat wine, Essensia, then dusted with ground organic shiitake mushrooms, summer savory and black pepper.

Flavor notes: Piquant, earthy undertones balanced by high notes of orange blossom and apricot.

Pair with: Chardonnay, Champagne

POINT REYES TOMA PROVENCE AND TOMA TRUFFLE

Point Reyes Toma Provence and Toma Truffle

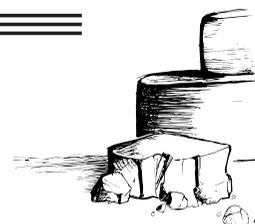
Toma Provence is full of flavor! Creamy, buttery notes from the Toma and savory Herbs de Provence are a match made in heaven.

Toma Truffle is also creamy and buttery with the addition of Italian Black Truffles. Both of these Tomas are worth trying, they are amazing alone with bread or they will melt nicely in any dish.

Pair with:

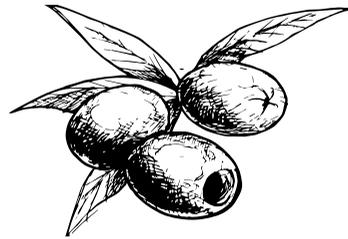
Toma Provence – Buttery Chardonnay

Toma Truffle – Sparkling Wine



WORTH A MENTION...

Did you know our Burrata mozzarella is made locally, here in LA? It's true! This wonderful, creamy, gooey cheese pairs beautifully with tomatoes and basil for a simple appetizer or peaches and honey for a decadent dessert. You can dress this cheese up anyway you want; it is a very versatile cheese and can be used in any dish.



DONT MISS OUT!

**Celebrate the full moon on September 1st with
30% off Cypress Grove Midnight Moon!**

(One day only, September 1st, while supplies last)

BIJOU CREME BRULEE WITH RHUBARB COMPOTE

SERVINGS: 4

PREP TIME: 20 Minutes

TOTAL TIME: 50 Minutes

INGREDIENTS:

- 3 Vermont Creamery Bijou
- 1 quart milk
- 1/2 quart heavy cream
- Salt and white pepper to taste
- 10 egg yolks
- 3 whole eggs
- Half bunch fresh thyme, chopped
- 1 pound rhubarb, peeled
- 1 pound strawberries, stemmed
- 1 cup granulated sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon lemon juice
- 6 tablespoons raw sugar for caramelizing the brûlée

COOKING DIRECTIONS

- 1) Heat oven to 275°F.
- 2) Cut Bijou in pieces. Place into saucepan. Add milk, cream, salt, and pepper. Heat until warm, but not to the point of boiling. Put aside.
- 3) Place egg yolks and whole eggs in bowl; mix together. Add chopped fresh thyme.
- 4) Carefully combine both mixtures, slowly mixing together using a hand blender. Season to taste. Pour custard into crème brûlée containers. Bake in the oven in a water bath at 275°F for 30 minutes until firm.
- 5) Dice rhubarb and strawberries and put in a pot with 1 cup sugar, vanilla, and lemon juice. Cook for 10 minutes until it has a compote thick consistency. Cool and serve at room temperature over crème brûlée.
- 6) Just before serving crème brûlée, burn with raw sugar under the broiler or with a torch.

Recipe by Vermont Creamery



Bristol Farms
GOOD • FOOD • MARKET