

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.

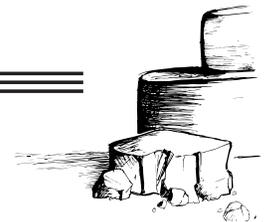


FOR THE LOVE OF MOM

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 and try with some of our Toschi Amarena Cherries, you will not be disappointed.

Pair with:
Champagne,
Sparkling Prosecco wine,
Toschi Cherries,
Dark Chocolate



SUMMERTIME TREATS

CARR VALLEY BREAD CHEESE

This summer throw something different on the grill. Carr Valley Bread cheese is made especially for warming up; this cheese will not melt through the grates creating a mess to clean up. Instead, these cheeses grill up nicely, getting slightly soft, and gooey, yet holds form. We have the original, or Garlic Bread flavors, both of which will help elevate your summer BBQ. You can enjoy them as desert, by pairing with honey or syrup, or enjoy savory with marinara or pesto.

Pair with – Beer, Lager, Ale, Pilsner, IPA

NEW! 1057 CHEDDAR

Scotland is known for rich culture, amazing whiskey, and beautiful, vintage castles. And don't forget the Loch Ness Monster! They are also known for great cheese. Their 1057 Cheddar is aged for over 14 months, giving it an intense flavor and crumbly texture. The cows who provide the milk graze on lush, green pastures resulting in a cheese whose flavor is full, creamy, and bold.

Pair with – Scottish Whiskey, Scotch Ale

NEW! ROYAAL GOUDA

Royal Gouda is brought to us by Beemster Gouda. Beemster's master cheesemakers follow traditional, secret recipes that have been handed down through generations. This Royal Gouda is a nice addition to their line. It is sweet, nutty, with a lovely creaminess that melts in your mouth and pairs perfect with our fig spread.

Pair with – IPA, Pilsner, Full-bodied Red Wine

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...

Big Picture Foods Organic Olives

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.

DONT MISS OUT!

Celebrate the full moon on May 15th
with 30% off Cypress Grove Midnight Moon!

(One day only, May 15th, while supplies last)



1057 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

1 tbsp plain flour
300ml whole milk
Salt & pepper
3 large eggs
Handful of chopped parsley
2 large handfuls of grated 1057 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.

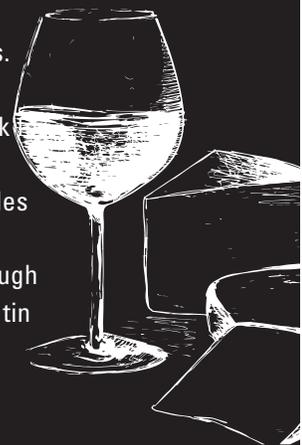
Heat up the butter in a large pan and add in the onions and garlic. Cook for 5 mins. Add in the mushrooms and thin potato slices and cook for 5 mins.

Season well and add the salt and pepper. Add the flour and stir through well. Cook 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

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