

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.



CELEBRATE DAD

BRISTOL FARMS BURRATA

Our Burrata is handmade by local artisan cheesemakers. The outer shell is stretched over soft curds and cream which creates a velvety, milky interior. You can simply drizzle some olive oil and crack black pepper on this beauty and call it a day, you won't be disappointed. Or you can step it up a notch and serve our Burrata with sliced heirloom tomatoes, sliced fresh peaches, chopped basil, a few sprigs of mint and top with aged balsamic vinegar.

Pair with:
Champagne, White Wine

ENJOY THE OUTDOORS

SAINT ANGEL TRIPLE CREAM BRIE

Summertime is for barbeques, family gatherings and celebrations. Celebrate these special times with Saint Angel for a memorable experience for all.

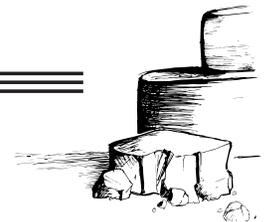
Saint Angel is a decadent triple cream that pairs wonderfully with Champagne and sparkling wines, fresh stone fruits and berries. If you want to impress your family and friends, try a slice of Saint Angel on your burger with caramelized onions and bacon jam.

Pair with – Sparkling wine, IPA

GRAND NOIR

Grand Noir blue cheese is produced by the family owned company, Käserei Champignon out of Bavaria, Germany. This luxurious cheese is made from high quality pasteurized cow's milk from Swiss Brown Cows that graze in the Allgau region of Bavaria. This cheese is hand dipped in black wax and then aged for several months. The texture is like velvet, it will melt in your mouth. The flavor is creamy, and delicate even for a blue cheese. Spread it on nice crusty bread or melt it onto your burger for a new flavor sensation.

Pair with – Bold reds, sparkling wine, Dalmatia fig jam



BEEEMSTER SMOKED GOUDA

Beemster's Smoked Gouda is naturally smoked over hickory wood giving this mild cheese a delicious smokey flavor that compliments the creaminess of the cheese. This smoked Gouda melts extremely well, and goes great with vegetable and meats, making it a very versatile food.

Pair with – Zinfandel or Chianti

TANGERINE & CHILI MARINATED GREEN OLIVES

Spicy, sweet, buttery – what is not to love? These olives from Greece start off with a mild, buttery green olive which is then marinated with tangerine slices and fiery peppers. At first bite, you get the sweetness of the tangerine, then the kick from the peppers comes into play. Even better, you can use the sweet, spicy brine to add a spicy twist to your dirty martini!

Pair with Prosecco, smoked almonds, smoked salmon

WORTH A MENTION...

Did you know we have a large selection of condiments to go with your cheese? Some of our favorites and a pairing:

Dalmatia Fig Spread – goes great with blues and aged Gouda

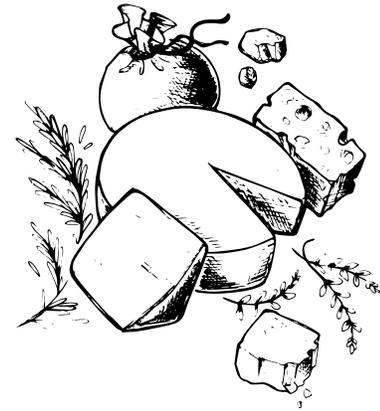
Snowdonia Pear Date Cognac – lovely with sharp cheddar

Pepperlane Sweet Heat – amazing with brie or smoked cheese

DONT MISS OUT!

Celebrate the full moon on June 14th with 30% off Cypress Grove Midnight Moon!

(One day only, June 14th, while supplies last)



Beemster Smoked Twice Baked Potatoes

INGREDIENTS

2 tbsp olive oil
4 Idaho potatoes, washed & pierced 3-4 times with fork
2 4oz (113g) pkg diced pancetta
1 small bunch chives, finely chopped
½ cup whole milk
4 tbsp butter
2 cups (200g) shredded Beemster Smoked Gouda

DIRECTIONS

1. Preheat the oven to 400°F (200°C). Rub the olive oil all over the potatoes and season with salt. Place on a baking sheet and bake until potatoes are tender, 1 hour.
2. Meanwhile, add pancetta to a skillet over medium-high heat and cook until crispy, 5 min. Drain on a paper towel and set aside 2 tbsp for garnish. Set aside 2 tbsp chives for garnish.
3. Remove potatoes from oven and let cool slightly. Slice in half lengthwise and scoop the insides into a large bowl, being careful not to tear the skin. Leave a small rim of potato around the skin to keep the shape.
4. To the bowl with the potatoes, add the milk, butter, chives, pancetta, and 1 cup shredded Beemster Smoked cheese. Mash to combine and season with salt and pepper.
5. Return potato mixture into the potato skins and top with remaining 1 cup Beemster Smoked cheese. Bake until cheese is golden brown and melted, 15–20 min. Garnish with reserved pancetta and chives.

TIP: Can't find pancetta? Crumbled bacon works just as well.

*Recipe courtesy of Beemster

Type: Side, Potato

Prep Time: 10 min.

Cook Time: 1 hour 20 min.

Ready in: 1 hour, 30min.

Servings: 8



Bristol Farms

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