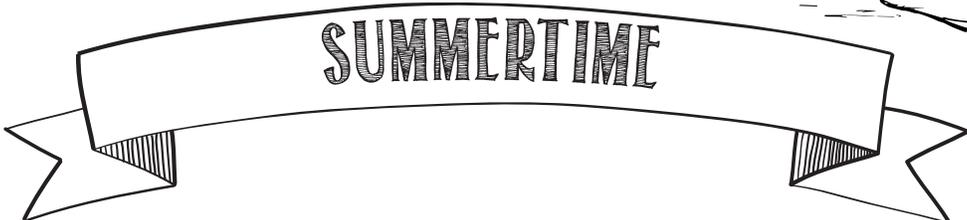


CURD NEWS

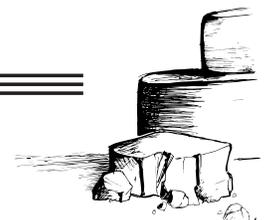
Curd News is a fun way for us to share our world of cheese with our cheese loving customers. This monthly article will introduce you to cheese and cheesemakers from across the globe, new and old products and cheese tastings in our stores. We will share tips on entertaining with cheese, cheese pairings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



FRESH BURRATA MOZZARELLA

If you are looking for a refreshing appetizer or main dish, Burrata is the perfect match. Originally from Italy, burrata is a cow's milk cheese made from mozzarella and fresh cream. The outer shell is solid and holds in the strands of Stracciatella and cream. The flavor is fresh and buttery, the texture is soft and melts in your mouth. It is milky, fresh, and creamy, perfect for the warmer weather. For a quick appetizer, drizzle with olive oil and top with freshly cracked black pepper. From here you can add grilled peaches, balsamic vinegar, basil, tomatoes or leave it as is and enjoy with a baguette. You may also top your warm pasta with the burrata.

Pair with:
Sparkling Wine, White Wine,
Rosé, Grilled Peaches, Tomatoes



NEW AND UNIQUE ITEMS

HALLOUMI

Halloumi is a P.D.O. (Protected Designation of Origin) cheese from Cyprus. This means Halloumi can only be produced in Cyprus under specific guidelines and no other product can be marketed as Halloumi. Halloumi is made with both goat and sheep's milk cheese. Its flavor is both briny and salty and the texture is chewy and squeaky. This cheese is made to grill or fry and is a great protein source for vegetarians. Enjoy a grilled Halloumi pita sandwich with onions, tomatoes, olive oil, lemon, and oregano. You can also enjoy this cheese with grilled fruit and honey or maple syrup for a salty/sweet snack.

Pair with – White Wine, Lager, Grilled Fruit

FRESH RICOTTA

Ricotta isn't just for cooking anymore. Our fresh ricotta is made locally, so it is as fresh as it gets. This cheese is creamy and sweet, not grainy like some ricottas can be. You can eat it right out of the tub as is, or for a different take on breakfast, add honey, sliced peaches and granola or nuts.

Pair with – Grilled Fruit, Honey, Granola

RAINCOAST CRISPS

Lesley Stowe is a Parisian-trained chef, who began her own catering company more than 25 years ago in Vancouver. Frustrated with the lack of specialty foods, she created her own. Raincoast Crisps are handcrafted in small batches, the artisan way. Made with Non-GMO, fresh, quality ingredients, these crackers offer unique tastes that are great for cheese platters.

PIAVE VECCHIO

Piave is a sweet and nutty pasteurized cow's milk cheese from the Veneto in northern Italy. The paste has wonderful little crystals in it to give it a distinctive crunch. Our Piave is aged for twelve months and can be served as a table cheese or shave it on grilled vegetables or fresh salad.

Pair with – Red or White Wine

WORTH A MENTION...

Have left over burrata?

Add them to your scrambled eggs for a decadent treat in the morning!



DONT MISS OUT!

Celebrate the full moon on
July 13th with 30% off
Cypress Grove Midnight Moon!

(One day only, July 13th,
while supplies last)

Burrata & Peach Heirloom Tomato Salad

Serves: 4

INGREDIENTS

2 heirloom tomatoes, sliced ¼ inch thick
1 package fresh BF Burrata
1-2 large peaches, sliced
3-4 tablespoons BF Italian Balsamic Vinegar
3 tablespoons fresh basil, chopped
3-4 sprigs fresh mint, chopped

DIRECTIONS

1. Layer heirloom tomatoes and sliced peaches, top with Burrata mozzarella, basil, and mint
2. Drizzle with balsamic vinegar

*Try grilling the peaches before slicing to add another dimension of flavor!



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