

CURD NEWS

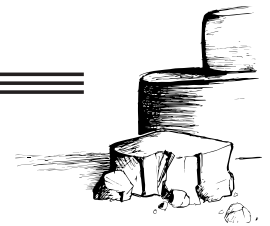
Curd News is a fun way for us to share our world of cheese with our cheese loving customers. This monthly article will introduce you to cheese and cheesemakers from across the globe, new and old products and cheese tastings in our stores. We will share tips on entertaining with cheese, cheese pairings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



INDULGE

Treat yourself and your family this season with a ready to re-heat baked brie. Bake these at 350 for 15 minutes for the warmest, gooiest Brie you could ever dream of. We have three wonderful flavors to choose from – plain, fig or walnut. All go well with sliced baguettes or crackers and can be served sweet or savory. For a savory appetizer, serve the plain brie with pesto or roasted tomatoes. If you want a sweet appetizer or even desert, try honey, preserves or your favorite pie filling!

Pair with Sparkling wine.



TREAT YOURSELF

CACIO DI BOSCO AL TARTUFO

Cacio Di Bosco comes to us from Tuscany, Italy. This pecorino is made from sheep's milk and has flakes of truffles throughout its paste. Sweet, nutty and earthy, this cheese is perfect to grate over pasta, mashed potatoes and even popcorn

SOTTOCENERE WITH TRUFFLES

Sottocenera is a pasteurized cow's milk cheese from the northern Italian Region of Veneto. This cheese is made with slivers of black truffles then rubbed with a coating of nutmeg, coriander, cinnamon, licorice, cloves, fennel and truffle oil before being aged for 4-6 months.

Pair with – Lambrusco Wine

TRUFFLE GOUDA

Each wheel of Artikaas Gouda is made by individual family farms right outside the village of Gouda. Gouda cheese itself is milky and creamy when younger, as it ages it can become sweeter almost candy like. Our truffle Gouda is more on the savory side. The mouthfeel is creamy while the truffle give the cheese a special earthiness you can't get with anything but truffles. Artikaas uses shavings of Italian black truffles which they sprinkle into the curds before forming the wheels. The cheese is then aged allowing the truffle to permeate the entire cheese. This special cheese is a must for any holiday cheese platter – or up your game on your mashed potatoes for a very special holiday meal. Pair with – Cabernet Sauvignon Wine

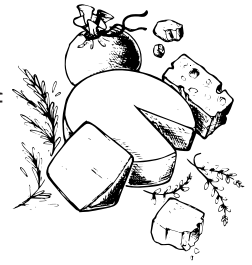
TRUFFLE TREMOR

Truffle Tremor is brought to us by Cypress Grove Chevre, the makers of the popular Humboldt Fog, in Arcata, Ca. Truffle Tremor is similar in the way that is it a soft-ripened goat's milk cheese, only this is infused with truffles. This cheese is lovely, it ripens from the outside in, giving it two different textures, both with a distinct mouth feel and taste.

Pair with - Beer – Belgian Dark, Stout, Trippel
Wine – Gewurztraminer, Moscato, Riesling
Having it for dessert? Pair with Port wine.

WORTH A MENTION...

Did you know olives have great health benefits? They play an important role in maintaining a healthy immune system, especially during times of stress and chronic viral disease. They are nutritious and rich in mineral content such as sodium, potassium, magnesium, iron, phosphorus and iodine. They also provide essential amino acids. Stop on by our cheese departments to pick up some of these wonderful little treats.



Having a party this holiday season? See below for our serving tips:

- For each person, you should plan on 1 ½- 2 ounces of each cheese, if serving 5 cheeses. Decrease the amount if tasting more cheese and increase the amount if serving fewer cheeses.
- Bring cheese to room temperature before serving.
 - o This usually takes approximately 1 hour.
 - o This will help in developing the flavor and aroma.
- Use separate knives for different varieties of soft cheeses and blues.
- Suggest that guests sample the cheeses from mildest to the strongest flavor, if possible, arrange them in order.

What to serve your cheese on

- Slate, Marble or Stone:
 - Slate, Marble and Stone tiles not only look beautiful, but they help keep the cheese cool as well. These can be picked up from your local hardware store.
- Platters:
 - You can use any flat surface as a platter, cover it with linen napkins or grape leaves to enhance the look.
- Straw Mats and Wicker Trays:
 - Give your display an authentic look with Straw Mats and Wicker Trays. These are usually inexpensive, beautiful and functional. The Straw or Wicker allows the cheese to breathe and prevents condensation.



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