



Comté Cheese



Dinner in French

MY RECIPES BY WAY OF FRANCE

Melissa Clark

COOKING HAS BECOME A GREAT DISTRACTION DURING THESE CHALLENGING TIMES.

Just ask *The New York Times* food columnist and author, Melissa Clark, who's already working on her next book. Here is a Q&A with her regarding her last book, *Dinner in French*, which was released earlier this year.

> **Why did you think now was the right time to pen *Dinner in French*?**

Dinner in French is the book I've long wanted to write. It's more personal than many of my other books, and looks at a time in my childhood that I haven't written about extensively before. I also think that people are ready to embrace French cooking again, after cooking their way around the world.

> **How did you decide which recipes to include?**

My goal was to divide the book between recipes that were French classics with my Brooklyn spin on them (an omelet with tahini sauce instead of cheese, soufflé with Harissa) and also recipes that had an American starting point, to which I added some French flair (truffled mac and cheese, icebox cake stacks with chestnut mousse). I wanted to balance out those two elements.

> **What is your favorite recipe in the book? And how long did it take you to write the book?**

I can't choose one favorite, but the ones I make over and over include the rustic apple buckwheat cake, the Campari cake, and the French chocolate rye cake with spiced crème

Anglaise (can you tell I like cake?). On the savory side, there's the ratatouille sheet pan chicken, and the asparagus, goat cheese tart (the cover recipe, it's so pretty and so easy), and the Comté cocktail cookies, which are like cheddar pennies, but with Comté so they are extra special.

> **The background and personal stories you share around each recipe are a lovely touch. Do you have any personal stories you'd like to share about Comté by chance?**

Comté was one of the few French cheeses that we always tried to have in the house even when we were in Brooklyn, and back in the 80s it wasn't easy to find. I remember my dad going to fancy shops like Dean & DeLuca to find it. It often wasn't available, when he did score some, it was always a big deal in our house. We ate it after dinner, with salad, which was not at all American. I remember my school friends thinking it was strange to eat cheese and salad at the end of the meal instead of the beginning. But that's how my parents learned to do it in France.

> **Is there anything else you'd like to add?**

Can't wait to eat Comté in France, just as soon as I can get there again!

Melissa's recipe

Comté Cocktail Crackers

Serving: 4 dozen crackers

This recipe comes from Melissa Clark's cook book, Dinner in French. According to Melissa, "For grown-ups, these are the perfect savory snack to serve with cocktails. They're pleasantly piquant, deeply buttery, have just the right crunch."

Ingredients:

- 1 ½ cups (915 grams) all-purpose flour, plus more for rolling
- 1 ½ cups (6 ounces) finely grated Comté, divided
- 1 tablespoon cornstarch
- 1 teaspoon sugar
- ¼ teaspoon fine sea salt
- ½ teaspoon hot smoked paprika, plus more for sprinkling
- 10 tablespoons (1 ¼ sticks/141 grams) cold unsalted butter, cubed
- Flakey sea salt, to taste

Instructions:

1. In a food processor, pulse to combine the flour, 1 cup (4 ounces) of the Comté, the cornstarch, sugar, fine sea salt, and paprika. Add the butter and continue to process until the dough forms a ball. Or, combine everything in a large bowl and use a pastry cutter or two knives to cut the butter and cheese into the flour mixture. Be thorough so the dough is mostly smooth (though a few small butter chunks are okay).
2. Place the dough between two pieces of parchment paper or wax paper and roll it out to ¼-inch thickness. Slide the whole think onto a baking sheet and chill until firm 30 minutes.
3. Heat the oven to 350° F. Line two baking sheets with parchment paper.
4. Use a 1-inch round cookie cutter to cut the dough into disks, and transfer them to the prepared baking sheets. Reroll the scraps between the parchment paper and cut out more discs.
5. Sprinkle the crackers with the remaining ½ cup Comté, flaky sea salt, and paprika. Bake until golden, 15 to 18 minutes, rotating the baking sheets halfway through. Serve warm or at room temperature.

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Instagram TV, Heritage Radio & Comté!

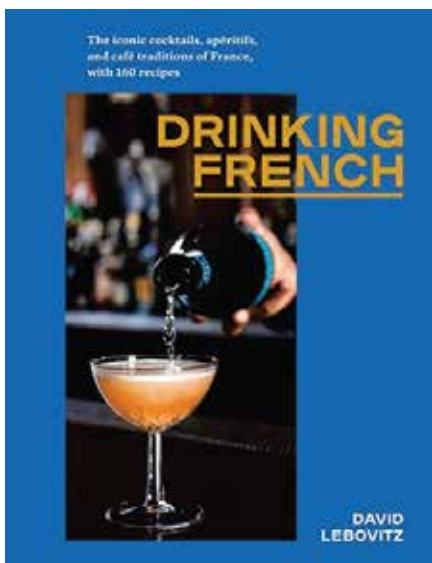
Comté has renewed its sponsorship of “Cutting the Curd” on Heritage Radio Network for the second year. As part of this initiative, we are also developing video spots to run on their Instagram TV channel. The first of which features the brothers Anaël and Quentin Michaud, who have a cow farm which produces milk for Comté in Reculfoz, France.



Here is David Lebovitz’s recipe for the Boulevardier cocktail. Serve it with Comté Gougères or Melissa’s Comté Cocktail Crackers!

The recipe was published in David's new book, *Drinking French* (published by Penguin Random House). À votre santé!

“Frequently billed as the “French Negroni,” the Boulevardier may be my very favorite cocktail. It was the creation of another American in Paris, Erskine Gwynne, a bon vivant who published a magazine called *The Boulevardier* in the 1920s, whose title refers to someone who strolls along the boulevards of the city. Like the Negroni, a classic Boulevardier calls for its three ingredients in equal parts, but I found that doubling upon the whiskey puts it on equal footing flavor-wise with the decidedly bitter Campari. Some people serve Boulevardiers with one large ice cube, Negroni-style, but I prefer mine served in another direction: up. Add the rye, vermouth, and Campari to a cocktail mixing glass. Add ice and stir until well chilled. Strain into a chilled coupe glass. Garnish with the orange twist.



Boulevardier

Makes 1 cocktail

- 2 ounces (60ml) rye or bourbon whiskey
- 1 ounce (30ml) sweet vermouth
- 1 ounce (30ml) Campari
- Orange twist or candied amarena or maraschino cherry, for garnish

More Comté recipes and more Comté on Social Media!!

Since people are cooking more than ever, we are loading up our website and Instagram with enticing turn-key recipes. Through partnering with social influencers we’re bringing light picnic fare such as Roasted Brussel Sprouts & Comté salad and classic French sandwiches to summer squash pizza and Comté & apple donuts!

Feel free to send us your favourite recipes with Comté or to accompany Comté.