

COMTÉ News



Fall 2020
Part 2

COMTÉ CHEESE ASSOCIATION | WWW.COMTE-USA.COM



Comté Cheese
Association

(Comté Holiday Wreath and photo by
Jessica Laurenz @mongermoldandmilk)

Influencer Campaign Celebrates Cooking, Baking and Cheeseboard Inspiration!

To capitalize on the fact people are cooking and eating at home more, a social media influencer campaign was initiated to share more ideas on how to enjoy Comté!

Various social-stars were enlisted to help with this effort including, Lena Gladstone @lenaskitchenblog, Erika Kubik @cheesesexdeath, Erin Harris @thecheese poet, Jessica Laurenz @mongermoldandmilk, Laura Nelling @cheeseboardandchill, and Tenaya Darlington @mmefromage, among others!

Following are snaps of their culinary creations and where you can find the recipes on our website. #youregoingtolovethese!



Holiday Charcuterie Board

Lena Gladstone's "Holiday Charcuterie Board" highlights the abundant pairing combinations that can be made with Comté and recommends how to make your board extra special!

<http://www.comte-usa.com/how-to-build-a-holiday-charcuterie-board/>

Holiday Cheeseboard

Laura Nelling charmingly illustrates how to make a "Holiday Cheeseboard" the whole family will enjoy! With darling little bites of Comté for even the youngest cheese lover.

<http://www.comte-usa.com/holiday-cheese-board/>



Comté Stuffed Pumpkin

Erika Kubic's "Comté Stuffed Pumpkin" takes seductive cues from her brand, Cheese Sex Death, while embracing a fun Halloween theme.

<http://www.comte-usa.com/comte-sexy-cheese-plate/>



Comté Stuffed Poached Pears and Comté Stuffed Apple Fritters!

Erin Harris puts a decadent spin on a traditional holiday dessert and shares the recipe for a scrumptious breakfast treat!

<http://www.comte-usa.com/portfolio/comte-stuffed-apple-fritters/>



Vertical Tasting with Comté

And, for the purist, Tenaya Darlington, suggests a vertical tasting with Comté — made even more tantalizing with the perfect cocktail, an Alabazam. What better way to ramp up the festivities!

<http://www.comte-usa.com/category/news/cheese-board/>



Alabazam Cocktail Recipe

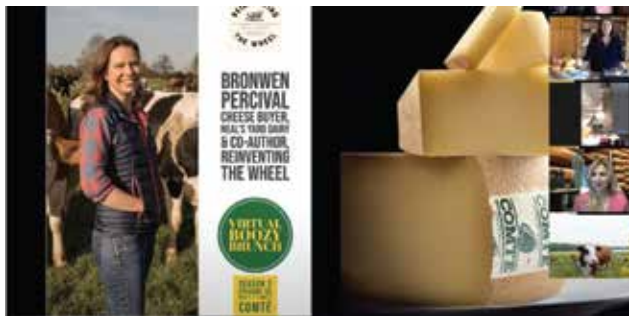


This bitters-forward cocktail can be traced back to the Criterion Bar in London, the spot where Sir Arthur Conan Doyle first imagined Sherlock Holmes. The recipe originally appeared in the book *American and Other Drinks*, by Leo Engel, in 1878.

- 1.5 ounces brandy (I used ODVI Armagnac)
- .5 ounce Orange Curaçao
- 1 teaspoon Demerara sugar
- 1 teaspoon Angostura bitters
- .25 ounce fresh lemon juice
- Orange peel, for garnish

Add sugar to a mixing glass and top with bitters and lemon juice. Stir to dissolve. Add the spirits. Stir ingredients with ice and strain into a rocks glass over a single large cube of ice. To garnish, twist the peel over the surface of the drink to express the oil. Then, run the peel around the rim of the glass and drop it into the drink.

(From Tenaya Darlington's book, *The New Cocktail Hour*)

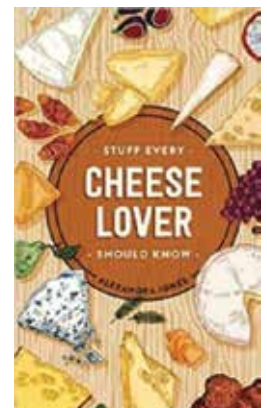
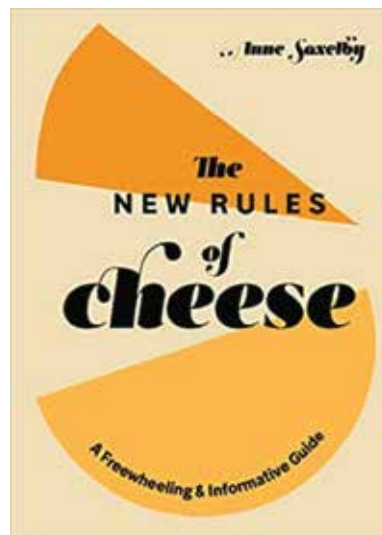


Brunch On!

What better way to lift your spirits than a “boozy brunch”? Or a ...virtual boozy brunch. In case you missed it, a boozy brunch that celebrated Comté Cheese and Belgium Lambic Beer took place on November 1st. (Feel free to catch the video here if you missed it, <http://www.comte-usa.com/events/>). The brunch was hosted by Belinda Chang, an event planner and James Beard award-winning sommelier along with special guests: Lambic Expert, Adam Vaurick, Award-winning Chef Michelle Gayer and Author Bronwen Percival.

New & Notable

On the culinary front, two recent books might make for the perfect gift this holiday season: *Stuff Every Cheese Lover Should Know*, a pocket-sized manual by Alexandra Jones and *The New Rules of Cheese: A Freewheeling and Informative Guide*, by Anne Saxelby.



Anne is the owner of Saxelby Cheesemongers, New York City's first all-American cheese shop. Its aim is “to know and celebrate the how and why behind each cheese in every season, and share that knowledge with cheese lovers everywhere.” Below is a Q&A with Anne regarding her publishing venture.

Q: Why did you decide to write a book?

A: I always wanted to write a book, but could never quite settle on a subject! Ten Speed Press approached me about this 'New Rules' series they were working on, and it was a perfect fit! They wanted 50-ish short essays on anything cheese-related, I wanted to teach. So, it was a great vehicle for me to communicate all of the tidbits I've learned over the years.

Q: The New Rules of Cheese covers a surprising amount of material how long did it take you to write it?

A: It took about 6 months.

Q: You've been exposed to so many different cheeses during your time in the industry, what is your favorite and have your tastes changed over the years?

A: That's such a hard question! I'm not being biased, but of course Comté is right up there at the top for me... it's such a classic, delicious, all-around cheese.

I am also partial to little lactic set goat cheeses - cheeses from the Poitou and Loire region in France or cheeses like Coupole from Vermont Creamery or Oriskany Mini from Cochran Farm upstate NY. My tastes have definitely changed over the years. When I first started selling cheese, some of the funkier Alpine-style cheeses like Vacherin Fribourgeois eluded me, but over the years having had the opportunity to taste so many cheeses you come to love the nuances in all of them.

Q: Do you think Americans understand P.D.O. cheese?

A: I don't think most Americans understand PDO cheese because our culture of cheese appreciation is still in a more nascent phase. In Europe, these cheeses have been made for centuries or even millennia, and everyone understands them as part of their gastronomic patrimony. But Americans' desire to learn, taste, and appreciate is there in a BIG way. I think that once people learn about PDO cheeses, a lightbulb goes on and they understand why, say, Camembert PDO (made in Normandy) is a mind-blowing cheese while generic camembert is not as exciting.

Q: What do you think is the greatest obstacle, when it comes to trying new cheeses? Ultimately, how many new cheeses would you recommend people try?

A: I think the biggest obstacle to trying new cheeses is not knowing where to start... That's where it really helps to go to an independent cheese shop, or a grocery store where there is a dedicated cheese specialist to help explain the options to you and encourage you to try new things.

When making a cheese board I recommend including three or five cheeses. And try something new each time! Over time you'll build up a mental 'taste library' and discover new favorites.

Q: Is there anything else you'd like to add?

A: I think that people should understand that by eating PDO and artisan cheese made by small

producers, they're not only eating something that is delicious and good for them - they're also supporting sustainable and regenerative agriculture, rural economies, and the tradition of crafting cheese. It's a virtuous cycle!!

The New Rules of Cheese: A Freewheeling and Informative Guide is available through your local independent bookseller or may be purchased on saxelbycheese.com, if you desire a signed copy!

Comté (“con – TAY”) cheese ID General information:

Origin: Jura Mountains (Massif du Jura), France

Milk Type: Raw cow's milk

Cheese Style: Artisanal, pressed, cooked, with natural brushed rind.

French AOC (Appellation d'Origine Contrôlée) since 1958 and European Union Protected Designation of Origin (PDO) Certification.

- Delimited area of production: Doubs, Jura, Ain, elevation 650-5000 ft.
- Milk must be produced by local cows of the Montbéliarde (95%) and Simmental (5%) breeds. There are approximately 150,000 Comté cows.
- Minimum of 2.5 acres of natural pasture for each animal.
- Cattle feed must be natural and free of fermented products and GMOs.
- Each fruitière must collect milk from dairy farms within a 16-mile diameter maximum.
- Milk must be made into cheese within 24 hours maximum of the earliest milking.
- Only natural starters must be used to transform the milk into curds.
- Wheels must be aged on spruce boards. Minimum aging is 4 months, generally 6-18 months and sometimes even longer.