

COMTÉ News



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Spring 2021



Comté Cheese
Association

The New Maison du Comté Opens!

The Maison du Comté — House of Comté — in Poligny, officially opened its doors to the public on Wednesday, May 19th, 2021, after several years of reflection, two years and a half of work and a growing impatience to welcome visitors.

The remarkable architecture of the Maison revisits, in a contemporary style, the traditional buildings of the Haut-Doubs and Haut-Jura farms. Its three distinct buildings echo the three links in this solidarity chain: Comté milk producers, cheesemakers and affineurs, united in the heart of the Jura Mountains for hundreds of years! *(Continued on page 2)*



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Through the Maison du Comté's new interpretation center, the public can live an immersive experience in the land of Comté through a scenography focused on the five senses, play and cooperation. There are also activities specially designed for children, which makes the Maison a place the whole family can enjoy. The tastiest, and most privileged part of the visit occurs when the guide conducts a tasting of two differently aged Comtés and explains how to recognize their nuances, aromas and textures. (The tasting is included in the entrance fee.)

There is also a gift shop for souvenirs and locally sourced merchandise including cookbooks, kitchen utensils, games for children, Comté accessories, and other Maison du Comté memorabilia.

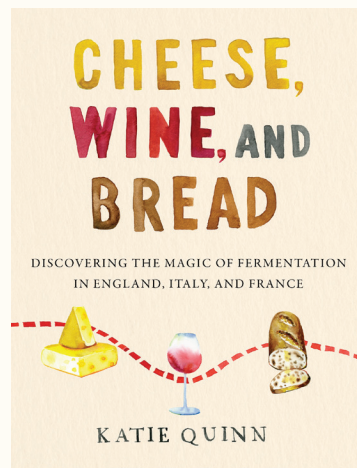
Maison du Comté is located at 10 route de Lons, 39800 Poligny (Jura). Tél. +1 (33) 03 84 37 78 40



Another Popular Comté Instagram Giveaway!

We hosted another Insta-event! With over 215 entries! This one was with Katie Quinn for a chance to win this exciting prize package!

<https://www.instagram.com/tu/CLpG8Fhpy9/>



Interview with Video Creator, Podcast Host, and Cookbook Author Katie Quinn

about her recent book *CHEESE, WINE, AND BREAD: Discovering the Magic of Fermentation in England, Italy, and France*

Q. What is the hardest part of the job?

A: When I moved to Paris, it was to work for a famous fashion publisher, and since I had little interest in fashion—I only took the job to get to Paris, I pounced on every food-related assignment I could find and eventually made it my primary subject when I became European Correspondent for the late lamented GOURMET Magazine for ten years.

Q. Why did you want to write and book and why did you think now was a good time to write a book?

A: I never wanted to write a book just for the sake of writing one. When inspiration struck to delve into the worlds of my three favorite things: cheese, wine, and bread — I felt driven to tell *that* story. I felt that people were familiar with the word “fermentation,” but that they might not realize that so many of their favorite things have that in common. In 2018, I began researching it, and in early 2019 I got the book deal; that's when I began my travels to further explore! I feel incredibly grateful that I finished traveling for the book before Covid hit in 2020.

Q. What do you hope readers will take away from this book and your gastronomic journey?

A: I think that readers will find various aspects of the book that resonate with them, depending on their interests and experiences. This book includes recipes for those who love to cook, “the science of fermentation” for those who are interested in that angle, as well as my own personal travel experiences in Europe! The reader joins me on quite the personal adventure, too! Above all, I hope they leave feeling *inspired*.

Q. Was writing this book cathartic? If so, how?

A: Writing this book was both cathartic and at times flowed out of me as easily as breath, and other times outstandingly challenging to get the words on the page. Other writers compare publishing a book to giving birth to a child. I completely understand the comparison!

Q. What role has Comté played in your journey?

A: Comté was the impetus. It was my weeklong trip to the Jura, immersed in the world of Comté, that really opened my eyes to the *craft*, the *people* and *stories* that could be told in the cheese world and beyond.

Q. What's next?

A: We will see how *Cheese, Wine and Bread* is received! My hope is that it resonates with enough people that I might have the opportunity to do another deep-dive travel excursion in the worlds of other fermented foods.

Q. Do you have anything else you would like to add?

A: The greatest pleasure for me in writing this book was *following my curiosity* into the things on my daily dinner table. Learning more about these daily treasures has truly enriched my life, and I hope my writing can offer the same for readers.

Cheese, Wine and Bread can be found on [Amazon](#), your favorite independent bookseller or digitally at [Bookshop](#) or [Indiebound](#).

Comté Sales are Up in France!

No big surprise. Cheese is the ultimate comfort food! Especially when all the restaurants are closed. According to FranceAgriMer-Kantar every type of cheese has benefited in France from the lockdown due to the pandemic. To that end, cow's milk cheese is up 8.5% for the year. While Comté sales are up 8.2%.

Comté Cheese Fondue Recipe from La Petite Echelle in the Haut-Doubs region

By Katie Quinn:

Norbert, a shy French man with his gray hair in an old-timey bowl cut, made this fondue for me. I met Norbert at his rural, rustic little inn and restaurant in the Haut-Doubs region of France, La Petite Echelle, when I was traveling with the Comté Cheese Association.

La Petite Echelle is nestled in the mountains, with goats munching grass just outside. Much like his establishment, Norbert's fondue recipe is incredibly

simple but satisfying in a way that makes you promise you'll return to it. Norbert used two different vintages of Comté—he sliced off a wedge from a younger Comté wheel and then moved to a more aged wheel for another wedge.

Typically, younger Comté has a more subtle, sweet milk taste and is creamier and more pliable in texture, whereas an aged Comté will be slightly more brittle, its amino acid crystals giving it an addicting slight crunch, and overall stronger, sharper flavor. A good Comté is always a bit nutty in flavor, and it's fun to do a taste test comparing the different vintages before you chuck it into the pot to melt together.

The two white wines Norbert used, a no-name dry white wine and a splash of Vin Jaune, offer a similar “the same but not entirely” experience (the use of expensive Vin Jaune wine in this recipe is entirely optional). Since I was introduced to Norbert during my Comté adventure, I suppose it's no surprise that this dish very much highlights the usability of Comté in its various stages of maturation.

Comté Cheese Fondue



Serves 4 people

- 1 diced garlic clove
- 9 ounces (255 grams) Comté, aged 10 months, shredded.
- 9 ounces (255 grams) Comté, aged 18 months, shredded
- 1 cup (200 milliliters) dry white wine (such as Sauvignon Blanc)
- 2 tablespoons Vin Jaune (optional; it's prohibitively expensive for my wallet outside of France so I usually substitute this with more of whatever white wine I'm using, above)
- 1/2 teaspoon baking soda
- dried herbs, such as dried thyme or dried sage, to top (optional)
- bread (stale bread works best), cut into cubes (for dipping)

Instructions:

1. Add the diced garlic, shredded Comté (both ages), wine and Vin Jaune straight into your fondue pot set over its flame (or, if you don't have a fondue pot, to a medium pot set over a very low heat on the stove).
2. Stir until it all melts together. At this point, stir in the baking soda.
3. Take off the heat and top with a few shakes of black pepper. Top with a few dried herbs, such as sage and thyme. Serve with the bread cubes, for dipping!

Fondue Etiquette Notes:

1. Don't let your fondue fork go in your mouth, we're not at the dentist's office. Pull the bread off the fondue fork with your teeth or move the bread to a plate using a table fork and use that fork to eat the dipped bread.
2. Proper dipping method is to scrape the bread in a slow figure 8 on the bottom of the pot, then lift, and let drip (to prevent wasting cheese while allowing it to cool before eating), then move it to your plate (or mouth).
3. The film of hardened cheese on the bottom of the pot, which you'll discover once you've eaten most of the cheese, is known as “la courte” or “la religieuse.” It's considered a treat. Don't wash it away in the sink! Scrape it from the bottom and munch it; your fondue experience is now complete.