

COMTÉ News



Fall/Winter
2022

COMTÉ CHEESE ASSOCIATION | WWW.COMTE-USA.COM



(Lee Anderson with Marc Janin MOF)

2019 Comté Scholarship Winner, Lee Anderson's essay on his experience in Comté-land!

"When you start an essay for a contest to win a trip to France with the words **"Boy Howdy"** — you're not expecting a life changing visit to the Jura Massif. They say good things come to those who wait. And because of Covid, I got to wait two years for this trip. However, it proved to be worth it!

Now this will be preaching to the newsletter choir. The vast amount of Comté produced would lead most people to believe that this cheese is mass produced somewhere. The PDO designation absolutely prevents this from happening. So, you get dairy farmers, fruitières, and affineurs who "religiously" produce a wonderful cheese the same way it has been made for hundreds of years.

(Continued on page 2)

Making Comté is obviously a lot of hard work, yet every person we visited really seemed to enjoy what they did. Call it a labor of love and I don't think you're far off the mark. When you realize the folks making Comté don't look at it as "a job," it's easy to see there should be one more description on the Comté flavor wheel – Passion. You see it in every facet of the production of Comté – that's what makes it a cheese that is enjoyed around the world.

Our first stop was at Fromagerie Robert Janin where Marc Janin helped me answer one of my essay questions. There, I was able to try three different Comtés. So now I can explain why this 15-month Comté tasted different from the last 15-month Comté. It's terroir baby.

And in the future my customers at the store, will learn about three different Comtés I tasted, even if I am unable to supply them.

At Fort Saint-Antoine, I went to Comté heaven. So many wheels of Comté and to think that there are more caves in the Jura aging even more wheels! This Nebraska boy was blown away.

My wife thought this trip might not live up to my expectations after having had to wait so long to go. Comté, the folks I met, the Jura itself all exceeded my wildest expectations. Every time I visit with a customer at the store, they will have no choice but to experience the passion and excitement I feel for Comté. And the people who make it. Merci Comté. Merci France. "

Lee Anderson works as a cheese specialist
at a Hy-Vee store in Omaha, NE. ►



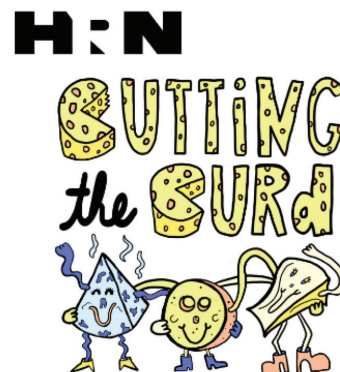
(Lee Anderson in affinage cellar)

The 10th annual Comté Scholarship Invites Applications from all CCP's

On the footsteps of Lee Anderson, Zach Berg and many others, here's your chance to win a trip to the Jura Mountains to see where Comté is made! Along with a \$750 stipend which can be put toward CCP conference fees or anything you like! Go to comte-usa.com for your application and enter today! The deadline is Midnight, Friday December 9th, 2022.

"Cutting the Curd" interviews Aurélia Chimier, Director of Communications at the Comité Interprofessionnel de Gestion du Comté (CIGC)!

On Monday October 31, st Aurélia Chimier, Director of Communications at the Comité Interprofessionnel de Gestion du Comté (CIGC), was interviewed by Jessica Kesselman, host of Heritage Radio Network's "Cutting the Curd." To tune into this episode, entitled "La Maison du Comté," go to <https://heritageradionetwork.com/episode/la-maison-du-comte> (hotlink)





Cheesemonger's Corner – “Best Practices”

With Emilia D'Albero, Cheese Department Manager & Buyer, Greene Grape Provisions, Brooklyn, NY

Q. How did you initially get into the cheese world?

- A. I worked as an event manager for a few years and I became bored with sending emails and jealous of my coworkers who taught culinary classes. They had so much knowledge and talent. I decided I wanted to learn a craft and work with my hands. I had observed a few wine and cheese pairing classes and was immediately fascinated by all of the wonderful and unique cheese I tasted. I decided I wanted to be a cheesemonger. So I applied at the Eataly Flatiron counter and immediately fell in love with mongering. That was about five years ago and the rest is history! Now I run my own cheese counter in Brooklyn. And I still fall in love with cheesemongering every day.

Q. What is the number one lesson you would like to share when it comes to cheese?

- A. I always encourage my customers and mongers to TASTE everything – as often as possible. Cheese is a living product and artisan cheeses will taste different from batch to batch and day-to-day, depending on a number of environmental factors. As mongers it's important to know what your cheeses taste like on any given day. So that you're better equipped to help your customers find exactly what they want. Sometimes the differences are subtle and sometimes they're not – but tasting frequently is the only way to really know.

Q. What is your favorite way to enjoy Comté?

- A. Comté is one of my top five favorite cheeses of all time and is perfect on its own. However, my favorite way to enjoy Comté is in a sandwich with smoked ham, cornichons, a little whole grain mustard, and a slather of good, salted butter on a good baguette. It's a classic pairing that I believe deserves all the hype it gets.

Q. What do you think more people need to know or should consider when it comes to a cheese like Comté?

- A. There is such a wide variety of age profiles and flavors of Comté! The variety makes it so versatile, so there's a Comté out there for everyone. I always have at least three profiles on my counter at any given time. To ensure I have something for everyone and their cooking, baking and snacking needs. I also want people to know that when they purchase Comté, they're bringing home a part of cheese history and supporting hardworking French farmers, cheesemakers, and affineurs who are keeping this authentic recipe alive for the world to enjoy.



Comté Presents and Sponsors Happy Hour at Long Island City “LIVE” Counter Culture!

On October 10th Comté participated in one of the first in-person Counter Culture education events since the pandemic. Held at Larkin Cold Storage, in Adam Moskowitz’s “Barnyard,” the event featured Jean-Louis Carbonnier speaking on “The Comté PDO, from Pasture to Plate.” As part of his talk, three different Comtés were offered for tasting. Attendees at the sold-out event were made up of mongers from Murray’s, The Third Wheel Cheese and Forever Cheese, among many others. Afterwards, everyone enjoyed a happy hour reception complete with tasty Comté “bites” (Comté rugelach, Comté crackers and Comté-apple turnovers) and French wines.

Counter Culture is an educational event that was created by Culture Cheese Magazine. It was designed to introduce cheesemakers to cheesemongers, retailers and distributors.



Apple Butter and Comté Rugelach



Author: Erin Dubuque

Makes 32 cookies

Ingredients:

For the Dough:

- 8 Tbs. unsalted butter, at room temperature
- 4 oz cream cheese, at room temperature
- ¼ cup sugar
- 1 tsp. vanilla extract
- Pinch of salt
- 1 cup all-purpose flour, plus more for rolling
- 2 oz shredded Comté cheese, divided

For the Filling:

- ½ cup unsweetened apple butter
- 2 Tbs. honey
- 2 Tbs. sugar
- ¾ tsp. ground cinnamon
- 1 large egg, beaten
- Turbinado sugar

Instructions:

1. In a stand mixer, beat the butter, cream cheese, sugar, vanilla, and salt on medium speed until fluffy, about 2 minutes. Slowly add the flour and 1 oz of Comté and beat until incorporated.
2. Roll the dough into a ball and divide the dough in half. Place each half on a piece of plastic wrap and press into a flat disk. Cover the disk completely with plastic wrap and refrigerate for 1-2 hours.
3. In a small bowl, whisk together the apple butter, honey, sugar, and cinnamon. Set aside.
4. Remove one of the disks from the refrigerator. Unwrap the disk and place on a lightly floured surface.
5. Roll the disk out to an 11-inch circle. Spoon half of the apple butter on the dough and spread evenly, leaving a ¼-inch border around the edge.
6. Sprinkle half of the remaining Comté cheese on top of the apple butter. Cut the dough into 16 equal triangles. Gently roll each triangle from the outer edge to the center.
7. Place each cookie on a parchment-lined baking sheet. Freeze the cookies for 15-20 minutes. Repeat with the remaining dough, apple butter mixture, and Comté.
8. Heat the oven to 375°F degrees. Whisk the egg with 1 Tbs. water and brush the tops of the cookies with the egg wash. Sprinkle each cookie with turbinado sugar.