

COMTÉ News



Spring/Summer
2023

COMTÉ CHEESE ASSOCIATION | WWW.COMTE-USA.COM

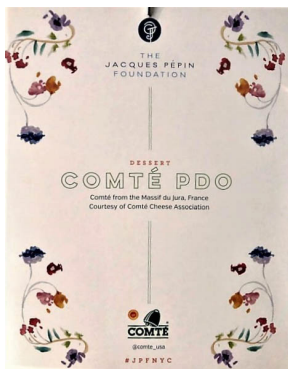


(Photo Credit: Eric Vitale)

Comté Cheese
Association



(Photo Credit: Ken Goodman)



Comté Sponsors the Jacques Pépin Foundation (JPF) Annual Gala

On April 13th, Comté served as a proud sponsor of the JPF's 6th Annual Gala held at The Lighthouse in New York City. There numerous culinary stars came out to show their support. JPF's mission is to help individuals detached from the workforce gain confidence, skills, and employment in the food industry. In the end, the gala successfully raised over \$750,000.00 for the foundation's community-based culinary arts training programs. While guest speaker Brandon Chrostowski, founder of EDWINS Leadership & Restaurant Institute, gave a powerful keynote speech on the value of mentorship and culinary education for disadvantaged adults. Afterwards, everyone was treated to a number of indulgent desserts, including Comté cheese.

For more information on JPF go to <https://jp.foundation/>.



Q&A with Chef, Restaurateur and the Founder of EDWINS Leadership & Restaurant Institute, Brandon Chrostowski.

EDWINS is a non-profit that operates a French restaurant, butcher shop, bakery and Edwins too (a culinary incubator, community kitchen, event and makers' space). Their mission is to give formerly incarcerated individuals a foundation in the hospitality industry while providing a support network necessary for successful re-entry.

Q. Where did the name EDWINS come from? Is it true it originates from your middle name -- courtesy of your grandfather?

A. This is true. It is my middle name and my grandfather's name – it is also an acronym for “education wins.”

Q. You were born in Detroit and worked as a chef in various top restaurants (Charlie Trotter, Tours, etc.). How did you end up in Cleveland, Ohio?

A. I wanted to create the program in a city where it was needed. Cleveland has a low high school graduation rate, so I knew the city could benefit from a second chance program.

Q. This year you've visited the Ukraine and the Comté region, were honored by the JPF and are up for a James Beard Award – what's next? Besides the EDWINS family center?

A. I want to continue to develop great leaders and to reach deeper into jails and prisons across the nation. Therefore, our program now includes a well-established author who teaches the fundamentals of leadership. And we are starting to have students take level 1 WSET certification and ACF culinary certification. I am proud to say, today our graduates have a 95% employment rate and less than 1% recidivism.

Q. You also worked as a fromager – how did that come about?

A. The love for cheese started when I worked at Chanterelle in NYC. Being introduced to a world class cheese selection to then be able to travel to France and meet the farmers sealed the deal.

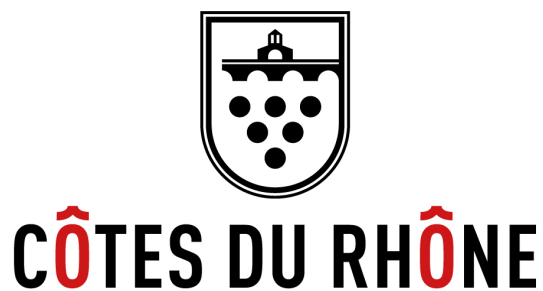
Q. What did you enjoy most from your recent trip to the Jura?

A. Cheese, wine, cuisine. In that order! 18-month Comté is my favorite.

Q. What do you think more people in the U.S. need to understand about Comté?

A. That Comté is a very versatile cheese. It can be for a special occasion a snack or for cooking. The possibilities are endless!

For more information on EDWINS go to <https://edwinsrestaurant.org/about-us/>



Comté Cheese and Côtes du Rhône Wines Partner to Launch First-Ever Joint U.S. Marketing Campaign

The Comté and Côtes du Rhône PDO's have partnered to launch a 3-year marketing campaign with support from the European Union. This campaign, named Iconic Terroirs of Europe: Comté and Côtes du Rhône, will include advertising, social media, events and public relations.

The objectives of this campaign are:

- to generate greater awareness for European Protected Designations of Origin (PDO) among American thought leaders and the general public;
- to encourage decision makers and consumers to discover Côtes du Rhône wines and Comté cheese;
- and to increase visibility for Comté cheese and Côtes du Rhône wines in the U.S. market by encouraging easy food and wine pairing possibilities.



Comté Cheese and Côtes du Rhône Wines Kick Off Event- the FOOD & WINE CLASSIC!

The Comté Cheese and Côtes du Rhône Wines will kick off their U.S. campaign by hosting a Grand Tasting Exhibitor Booth & Guest Experience at the FOOD & WINE CLASSIC in Aspen, scheduled from June 16th to June 18th. This premiere culinary event, celebrating its 40th year, is led by world-class chefs and beverage makers and attracts over 5,000 attendees annually. Making it an ideal platform to launch the Iconic Terroirs of Europe: Comté and Côtes du Rhône campaign.

The booth of the Iconic Terroirs of Europe will highlight the shared values of these two PDOs, including their love for terroir, commitment to sustainable practices, and passion for craftsmanship. Additionally, guests will have the opportunity to taste several Comtés and Côtes du Rhône and engage personally with producers and representatives from France. The booth will also provide a respite from the chaos of the festival.

Furthermore, on Sunday, June 18th, an expert panel made up of Erik Segelbaum (moderator), Tas (Jean-François Marmier, Comté milk producer), and Raphael Pommier (wine-grower) will present a special wine and cheese pairing seminar at The Little Nell.



Comté and Almond Fig Cake Recipe!

The fresh fig season is upon us. So here's a fabulous easy-to-make cake with fresh figs, almonds and of course Comté!

Author: Kirstin Jackson | **Serves:** 5-6

As unusual as it is to see grated cheese in a cake recipe, this is one of my favorite Comté dishes around. The cheese provides subtle nutty and rich caramel notes that you would ordinarily only get by caramelizing sugar. Together with the almonds and figs, you have the perfect dessert, coffee, or breakfast cake. Fig color morphs during baking, so just grab whatever figs look good to you when selecting. If feeling especially decadent, you can use up to 4 ounces of Comté for a much richer cake. Note the recipe asks for almond flour, not meal.

Ingredients:

- 135 grams almond flour (4.75 ounces)
- 200 grams sugar (7 ounces)
- ¼ teaspoon salt
- ½ teaspoon almond extract
- 3 large eggs
- 86 grams unsalted butter, room temperature (3 ounces)
- 86 grams Comté, grated, at room temperature (3 ounces)
- ¼ teaspoon baking powder
- 45 grams all-purpose flour (1.5 ounces)
- 6 small figs, tops cut out and quartered vertically

Instructions:

1. Preheat the oven to 350°F. Butter an 8-inch cake pan and line the bottom of the round with a circle of parchment.
2. Put the almond flour, sugar, salt, and extract in a food processor and pulse until well combined. (If you don't have a food processor, use a whisk and vigorously stir the ingredients together in a medium-sized bowl.) Add the eggs and butter, and pulse again until the mixture is smooth and a touch fluffy. Add the Comté, baking powder, and flour and pulse until flour is no longer visible.
3. Scrape the batter into the cake pan with a spatula and tap the filled pan against the counter to help even out and get rid of any air bubbles.
4. Bake the cake for 40 minutes in the center of the oven. After 40 minutes, take the cake from the oven and gently place the sliced fig quarters, face up, on top. Return the cake to the oven and bake for 25 to 40 minutes more, or until the top of the cake gives when pressed and when inserted into the center, a toothpick comes out clean. Keep in mind that this is a rich, dense cake and may take longer to bake than you think. Set aside to cool.
5. Using a thin paring knife, trace the inside wall of the pan to un-mold the cake. Remove the parchment and flip the cake over to serve fig-side up.