

# COMTÉ News



Fall 2024

COMTÉ CHEESE ASSOCIATION | [WWW.COMTE-USA.COM](http://WWW.COMTE-USA.COM)



Justin Chapple, Raphaël Pommier, J Marmier



Comté Cheese Association

## Iconic Terroirs of Europe: Comté and Côtes du Rhône returns to FOOD & WINE Classic!

The 3-year marketing campaign, Iconic Terroirs of Europe: Comté and Côtes du Rhône, returned for their second year at the FOOD & WINE Classic in Aspen, CO, June 14-16th. The cornerstone of this European Union (EU) sponsored campaign once again was their Grand Tasting Exhibitor Booth and Guest Experience at this premier culinary event.

In addition, a first-ever gastronomic demonstration entitled "Iconic Terroirs of Europe Presents: Cooking with Comté and Côtes du Rhône," was led by Culinary Director at Large for Food & Wine, Justin Chapple. He presented how to make a Comté & Apple Tartare and a Rustic Squash Tart with Comté. Attendees enjoyed tasting samples of two different Comtés, Comté gougères and an individual version of the Rustic Tart which they could try and pair with four different Côtes du Rhône wines. The seminar was rounded out with insights on wine and cheese from Côtes du Rhône winemaker Raphaël Pommier and Comté farmer JF "Taz" Marmier.



## Scholarship Alert for ACS CCP's!

Stay tuned to our social pages and website as we will be announcing our annual Comté Scholarship in the coming weeks! It's your chance to win an all-expenses-paid trip to the Comté region to explore the cheese and its culture first-hand, and a \$750 cash stipend!



### Comté & Apple Tartare

**Author: CIGC/recipe created by Margaux ILLY, winner of Challenge Comté 2011, adapted by Chef Justin Chapple**

**Total time: 40 minutes**

**Servings: 4**

#### Ingredients:

- 1 cup grated Comté cheese (aged 6 months)
- 2 tablespoons unsalted butter
- 2 Granny Smith apples, peeled, cored, and cut into ¼-inch dice
- 1 teaspoon Madras curry powder
- Kosher salt and freshly ground black pepper
- 2 tablespoons walnut oil
- 2 tablespoons white wine vinegar
- 2 Honeycrisp apples, cored, and cut into ¼-inch dice
- 4 ounces Comté cheese (aged 18 months\*)
- 2 ounces skinned and roasted hazelnuts, coarsely crushed
- 1 shallot, minced
- 1 tablespoon minced chives

#### Instructions:

1. Preheat oven to 425°F. Line a large-rimmed baking sheet with parchment paper. Arrange 4 (1/4-cup) mounds of the 6-month Comté on the prepared baking sheet spaced 3 inches apart and 1 1/2 inches from the edges. Flatten each mound into a 3-inch circle. Bake in the preheated oven just until edges of cheese rounds look dry and lacy, 6 to 8 minutes. Remove from oven and let cool until crisp.
2. In a large skillet, melt the butter over medium. Add the Granny Smith apples and cook, stirring, until just softened but not falling apart, 3 to 5 minutes. Add the Madras curry powder and a pinch each of salt and pepper. Cook, stirring, until fragrant, about 1 minute more. Transfer to a plate to cool.
3. In a medium bowl, whisk the walnut oil with the white vinegar; season with salt and pepper. Add the Honeycrisp apples, 18-month Comté, hazelnuts, shallot, chives, and cooled Granny Smith apples; toss well.
4. Place a ring mold on a plate. Spoon one-fourth of the tartare into the mold and gently press it into shape with the back of a spoon. Remove the ring mold and place one Comté tuile against the mound. Repeat to make 4 more plates. Serve.

Pair with a bright Côtes du Rhône Blanc. Its light acidity, floral notes, and refreshing character will complement the tartare. Alternatively, try an easy drinking young Côtes du Rhône redolent of red fruit, wild herbs and spices.

(\*Note: If this age Comté cannot be found another age may be substituted.)





## Celebrating with Comté!

Gide Loyrette Nouel, a prestigious international law firm based in Paris, celebrated their 40th anniversary on June 5th. For the special occasion, held at New York City's Morgan Library, they treated everyone to Comté! Even more popular with guests was the option to take a wedge in a goody bag – “to go”!



We want to thank all the mongers for joining us at Counter Culture Chicago! We hope you enjoyed the Comté!