

COMTÉ

News



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COMTÉ CHEESE ASSOCIATION | WWW.COMTE-USA.COM



Q&A with Jan Louw, Banquet Chef at the Omni Frisco Hotel at the Star in Frisco, TX

Q: How did you decide to become a chef?

A: I felt it would be fun to do. I was very young, probably around 12 years old. And I never considered anything else.

Q: Given your impressive international background – working at a five-star German hotel to the Sheraton Park Hotel restaurant in Australia and Boston’s Westin Copley Place – what brought you to the Omni Frisco at the Star?

A: Simple really, it was a great opportunity for me. I was in between working at Omni Dallas and thinking I wanted something else (I did join another company but it just wasn’t the same).

I really enjoy working for Omni hotels and when the position opened up in Frisco, I joined without hesitation. I have not looked back since. I started working in the restaurant and then Covid hit. When I was called back, I joined the banquets operation as Sous Chef and after a year I assumed the role of Banquet Chef. It’s one of the best jobs I have ever had!

Q: We were delighted to see you use Comté in your recipes. Particularly since you are not French but Swedish! How do you like to use Comté and why?

A: Comté is such a wonderful cheese that just hits all the right points as far as taste, texture, user’s

friendliness are concerned. The moment you open the cheese, those wonderful aromas hit and then the first bite! I love cheese – always have – and I truly appreciate what goes into making cheese and the story behind it as well. Comté offers such versatility and we use it in our in-room VIP amenity and special menus. We have used it for presentations for larger groups interested in what we do and that gives us a chance to share our passion for the Comté cheese to many others who may not have heard or tast

Q: What was your first experience with it?

A: My first experience was just pure delight and more. I tried it in Germany first in the early 90's ...it is one of those cheeses where one bite just isn't enough. That will never change. So for as long as I am working in culinary, there will always be Comté in the kitchen.

Q: You've provided us with a recipe for Sauteed tiger shrimp with pommes dauphinoise and Comté crumbs. Is this your favorite Comté recipe? If not, what is it?

A: It is one of my recent dishes we made but I don't have a favorite dish just yet, or perhaps I should say, we haven't made it yet!

Q: Do you have anything else to add?

A: My passion for cheese, the making of cheese and the story behind each one is just amazing. The simplicity that creates a complexity is just amazing. Every time we receive a new wheel of Comté cheese we start coming up with ideas – what should we do this time?!

Comté for me is a cheese that pleases so many more people because it is not over-powering scent-wise but rather delicate and complex at the same time. It is a source of inspiration – as the drive to try and then create and then share with friends and co-workers – just makes it so much more interesting. Eating cheese is never a disappointment!

To see more of Banquet Chef Jan Loou's amazing recipes (including Pommes fondantes with Comté cheese crunch, 72-hour sous-vide short rib, pommes fondantes with panko Comté crust and Comté wafer, brie spread, coppa & basil) follow him @jloou (on Instagram) or visit him at the Omni Frisco!

Sauteed tiger shrimp with pommes dauphinoise and Comté crumbs

(Makes 4-6 servings)

Ingredients:

- 4 ounces or more comte cheese grated , more if needed
- 2 cups of panko bread crumbs
- 3 sticks of butter
- 1 pound of Yukon gold potato
- 3 cloves fresh garlic
- 1 cup of whole milk
- Salt
- Ground black pepper
- Thyme sprig
- 2 bay leaves
- 3 XL tiger shrimp or equivalent ..I use size 13/15 per pound and three of those per serving

Instructions:

1. Preheat oven to 350F
2. Melt the butter and fold breadcrumbs into it.
3. Add Comté cheese once slightly cooled. Put aside.
4. Peel potato and slice ¼ inch thick
5. Cook sliced potatoes in milk until 80% about 6-8 minutes cooked with garlic cloves, thyme and bay leaves, season with salt and pepper.
6. Once potatoes are cooked remove garlic, thyme and bay leaves place in greased serving dish... I use individual cast iron dishes (see pic) with a bit of the milk it was cooked in only to cover slightly.
7. Place a generous amount of Comté bread crumbs on top and bake in the oven until golden brown
8. In a hot skillet sautee shrimp with and season with salt and pepper.
9. Remove pommes dauphinoise once golden brown and place shrimp on top and sprinkle a little bit more of just Comté cheese on top and place back in oven to melt the cheese.
10. Garnish with some micro greens or mixed greens.



Did you know?

Comté has built its reputation on a foundation of high standards and quality, its rules have continued to evolve over the decades to adapt to new challenges. The PDO just issued its tenth version of the specifications since 1958 which reinforces this pursuit of excellence, while primarily ensuring the origin and sensory quality of the cheese.

With 170 control points, compared to 100 previously, these specifications are among the most demanding in Europe. This rigor reflects the Comté sector's commitment to ensuring consumers a natural, high-quality cheese that respects its terroir. For more details, please go to: www.calameo.com/comte/read/00225687058c40c19a180

Comté Scholarship Winner Named!

Michael Scott, a cheese specialist for Whole Foods Market in Wellesley, MA, has won the 12th annual Comté Scholarship for American Cheese Society Certified Cheese Professionals™ (ACS CCPs™)! He'll be going on an all-expenses-paid trip to the Comté region to explore the cheese and its culture first-hand. To read his prize-winning essay may go here: <https://media.comte-usa.com/essays/24-M-Scott-Essay.pdf>

Thank you to everyone for all you great entries!



An Instagram follower sent us a photo of this bag recently released by Trader Joe's.

CCPs and mongers

Please join us at Counter Culture this year!

We hope to see you on February 25th in San Francisco and April 8th in Raleigh, NC! We'll have plenty of Comté to taste!

