

JANUARY CHEESE CLUB

MISSION BAY WINE & CHEESE ISSUE 1 2021

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Take a Bite Out of 2021

In this issue we will dive into some truly sensational treats, perfect for a delicious introduction for a brand new year! We will introduce you to our all time *cheesemonger* favorite from Australia, taste across the Alps, as well as take a deeper look into a highly awarded Bay Area Creamery that has become a counter staple all across America! Dig in and enjoy, you deserve it!



Cowgirl Creamery Mt Tam

Cowgirl Creamery is many things -highly awarded, a staple at most cheese counters, and most importantly a creamery that produces cheese with heart. Started in 1997 by two college best friends, Sue Conley and Peggy Smith, they had one mission in mind: to celebrate organic practices and spotlight the craftsmanship of local sustainable agriculture in Marin and Sonoma counties.

Both hailed from some of San Francisco's most famous kitchens: Peggy spending 17 years at Chez Panisse, and Sue co-owning Bette's Oceanview Diner in Berkeley. Peggy and Sue both had a passion for the food producers in the North Bay, seeing parallels between them and European food artisans whose products were honored and protected. Through her work at Chez Panisse, Peggy was able to taste and learn from Jean Piere Mouile and master affineurs (artisans specialized to age cheese) Jean and Pascale D'Alos as well as the dynamic team from Neal's Yard Dairy in London.

Their headquarters, a renovated hay barn in downtown Point Reyes, featured a small cheesemaking room. Their friend and mentor, Ellen Straus, matriarch of the founding family of Straus Family Creamery, convinced them to start making cheese. Using Straus milk, they began making delicious fresh cheeses: Fromage Blanc, Creme Fraiche, and Clabbered Cottage Cheese to sell at Farmers Markets, local restaurants, and eventually in specialty cheese stores.



They teamed up with Ellen Straus to form Marin Agriculture Land Trust after they saw the rapid development in Marin County begin to threaten farm and open lands. Alongside other local farmers, ranchers, and environmentalists MALT has been able to permanently protect over 44,100 acres of farmland,



Cowgirl Creamery Mt Tam

Using single source, forage-based milk from Straus Family Creamery, Mt Tam is best thought of like a more dense or firm California style brie.

We hear the term brie thrown around a lot, but authentic French brie cannot be imported into the United States because it is made with raw milk and would, therefore, need to be aged for at least 60 days to qualify for U.S. importation.

Unfortunately, that amount of time would render the brie overripe for consumption. By industry convention in this country (in France, it's a law), triple-cream cheeses contain at least 75 percent butterfat. A cheesemaker can't get there with whole milk alone so must enrich the milk with cream. Bear in mind that fat content is figured only on the dry matter, as if all the water in the cheese were evaporated. A high-moisture cheese such as Mt. Tam is probably only about one-third fat if you include the water.

Named after the iconic landmark Mount Tamalpais that rises over the San Francisco Bay in Marin County, Mt Tam is one of the most recognizable bloomy rind cheeses, and one that is a perfect crowd pleaser. A typical trip with Mt. Tam takes you from fudgy firmness to buttery softness with flavors spanning from bright creme fraiche to complex and mushroomy, evoking North Bay's lush green and gold pastures.

To get the perfect mouthfeel set your cheese out 30 mins before you want to dig into it!



PAIRS BEST WITH
Mineral Wines
Sparkling Wine
Fig Jam



Meredith Dairy Marinated Sheep & Goat Farmstead

A common first reaction to eating **Meredith Dairy Marinated Feta** is, "Oh, this is really good" and then, a few moments later: "Wait, wow. This is incredible." It is beloved by both connoisseurs and casual snackers alike - the kind of cheese that you want to eat a bunch of, and then a bunch more.

Meredith Dairy does everything "from milk to make" right there on their Australian farm, fifty miles west of Melbourne. By the early afternoon, the morning's milk has already been turned into cheese, and it is then cubed and bathed in premium olive oil alongside sprigs of herbs and spices. This results in a cheese that is both ultra-fresh and super flavorful, with a creamy, garlicky, righteously herbaceous tang.

Meredith Dairy is an on-farm family enterprise, milking year-round and processing a large range of specialty cheeses and yogurts. Meredith Dairy is located in Meredith, Victoria, Australia. The owners, Sandy and Julie Cameron, have researched both animal husbandry and cheese making techniques, and are currently the largest producers of sheep & goat milk in Australia.

Winner of more awards than any other Meredith Dairy cheese, this marinated feta is made using the best fresh ingredients. Soft textured cubes of cheese are drenched in garlic infused extra virgin olive oil, spices and fresh herbs. Serve with roasted vegetables, salads, on crusty bread or with antipasto accompanied with a crisp dry white wine.

Keep the olive oil that's left over and use it in a variety of ways -as a dressing over salads, smothered on top your favorite cut of meat, whisked into eggs. This cheese is a cheesemonger favorite and staple in the fridge! From breakfast to dinner this cheese in an amazing addition.



THE FACTS

Country: Australia
Region: Victoria
Milk Type: Goat,
Sheep
Pasteurized
Aged Less than 2
weeks



Shakshuka with Kidney Beans and Marinated Goat Cheese

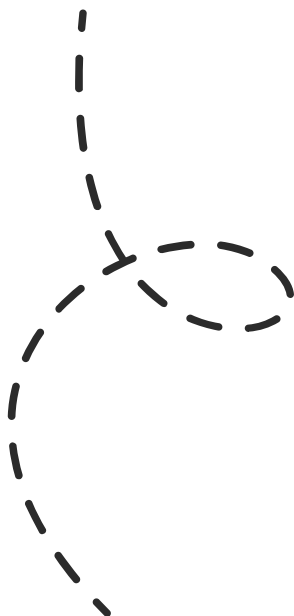
- **Step 1** Preheat oven to 356 °F
- **Step 2** In a large oven-proof skillet add olive oil over a medium heat gently cook the onion until soft. Add the garlic and capsicum (if using chorizo, add now), and cook for 5 minutes.
- **Step 3** Add smoked paprika, brown sugar, half the fresh oregano, tomatoes, water, and simmer for 8 minutes.
- **Step 4** Add the English spinach and kidney beans and cook for a couple of minutes.
- **Step 5** Make 4 little wells in the sauce, and crack the eggs into each well.
- **Step 6** Scatter the marinated goat cheese over the top and place in the oven for 10 minutes, or until the egg whites have set.

This is a Turkish/Tunisian favorite that makes a brilliant inter-season meal for the whole family. And, the good news is you can have it for breakfast, lunch or dinner.

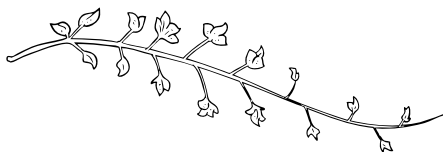


Ingredients

- 1-2tbsp Olive Oil
- 1 Onion sliced
- 2 Chorizo chopped
- 2 Bell Peppers, seeded cut into strips
- 2 Cloves Garlic sliced
- 2 Tins Chopped Tomatoes
- 1 Can Kidney Beans, drained
- 1/2 Cup Water
- 1/2tsp Smoked Paprika
- 2tbsp Brown Sugar
- 1/2 Bunch Fresh Oregano leaves chopped
- 1 Bunch Spinach
- 4 Free Range Eggs
- 1 Jar Meredith Dairy Marinated Goat Cheese



Alp Blossom



Alp Blossom is almost too beautiful to eat...almost.

Golden with festive dashes of periwinkle, the Alpine wheel's breathtaking rind is coated in herbs and flowers including cornflower, lavender, marjoram, lovage, and chervil. All foliage is edible, so take a bite of the rind! Even its pale yellow paste, with widespread holes, is a pleasure to look at. With flavors of Biscoff cookies, savory herbs, and rose petals, you'll be glad to give in to this cheese.

Alp Blossom is reminiscent of Gruyère: nutty, a bit beefy, and with savory hits from the rind—but its herbaceous smell and pastoral sweetness are all its own. Made by Sennerei Huban, Austria's first cheese school, the recipe is one copied generations over.

Alp Blossom is hand-crafted into wheels that are aged for six months. In a celebration of local flora, the wheels are coated in a mixture of dried flowers and herbs from Alpine meadows. Milk from Brown Swiss cows, known for its high butterfat content, yields a rich flavor and a dense, creamy finish.



Serve Alp Blossom with a dry Riesling, Gewurztraminer or Grüner Veltliner. Beer fans, open a malty brew, like a brown ale, porter or doppelbock.



Challerhocker

Among the game-changing Swiss cheeses that have appeared in the U.S. market in recent years is Chällerhocker, a traditional aged cow's milk cheese from a small creamery in Lütisburg, Switzerland, near Zurich. The name, pronounced "holler-hocker," can be roughly translated as "sitting in the cellar." And cellar-aging is one of the things, in fact, that differentiates the cheese from its regional cousin, Appenzeller. Unlike Appenzeller, which is often put on the market after just a few months,

Chällerhocker spends at least 10 months on wooden planks, each wheel carefully turned and brushed with a simple salt water brine. Made by cheesemaker Walter Räss. Its milk is delivered twice daily from 13 family farms, each within about a mile's radius of the dairy. The diverse flavor, which is directly influenced by the mix of flowers, herbs and grasses unique to the Alpine pastures on which the cows graze, offers up vegetal notes like sun-drenched hay and leeks, along with browned butter and a hint of caramel sweetness on the cheese's finish.

Chällerhocker's texture, which is immodestly silky and a bit like fresh fudge, makes it spectacular for eating out of hand. Smoother and less grainy than Gruyère and less waxy than Appenzeller, its flavor is deep and lingering, making it an ideal cheese for noshing during the winter months. It has no need for overpowering accompaniments, though Chällerhocker is a lovely addition to cheese plates, where it dances well with sweets like figs or dates, and pickled items, including cornichons and plums. It also shines when served with caramelized onions. Because it melts beautifully, it's an indulgent addition to macaroni and cheese, rösti or cauliflower gratin.

Chällerhocker also provides a delightful way to elevate a humble grilled cheese sandwich into something worth remembering.



THE FACTS

Country:
Switzerland
Region: St Gallen
Milk Type:
Pasteurized Cow
Aged : Min 1 year

