

JULY CHEESE CLUB 2021



Summer Loving, Having A Blast!

Summer is finally upon us and what better way to celebrate the sunshine than to dive into some fromage from around the globe!

In this month's issue we will taste from our own backyard in the North Bay, to Italy, and all the way to the Canary Islands! This lineup truly shows you how diverse cheese can be - from soft and creamy, to rinds covered in pimenton or wine soaked rose petals, wow! Take this bounty and enjoy with friends over a picnic, if you feel like sharing!

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Il Nocciolo

Il Nocciolo is an artisan cheese produced by renowned dairy Caseificio dell'Alta Langa. This dairy located in Piemonte, Italy is known for preserving traditional cheese making techniques, while taking advantage of modern cheese-making technologies. While the recipes for their cheeses have a firm foothold in tradition, the production is quite modern allowing them to control the quality of their cheese ensuring a reliable and consistently delicious result.

Caseificio dell'Alta Langa works with three milk types (cow, goat, sheep) for their range of cheeses, and they collaborate closely with local farms and producers to ensure high quality milk. Milk for production is thermalized, which allows many of the milk's original characteristics to shine through.

Caseificio dell'Alta Langa makes many of the robiolas you find at Bay Area cheese counters - best-sellers like La Tur, Bosina and Rochetta. Il Nocciolo is a petite robiola-style cheese made with a blend of cow, sheep and goat milk. Robiolas come predominantly from the Piedmonte and Lombardy regions of northern Italy, from a cooler, damper climate than prevails in the south. They vary considerably, but they tend to be small, thin cheeses, round or square. Some have soft, bloomy rinds; others have a pungent, rust-colored crust from repeated washing with brine. For the most part, they are eaten young and not built for aging.

Il Nocciolo, which means "hazelnut," or "hazelnut tree" in Italian, speaks to the nut-sized nature of this cute cube and regional delicacy. Fragile in structure, gentle in flavor, and light on the tongue. Peeling back the wrapper reveals a straw-yellow, velvety rind; the paste is pale, dense and fudgy, becoming creamier as it warms. The flavor is lactic, tangy and salty, milky with hay and floral notes and a subtle yeasty flavor. At the cheese counter we refer to this delicious little gem as our "cupcake cheese" as its such a cute bloomy rind and so creamy and lactic! While the cheese is ideal as an ingredient on its own, when paired with fresh fruit, preserves or lightly dressed greens, it makes an elegant cheese course.



Regional selection:

Piemonte

Selection by milk:

Pasteurized Cow, Goat and Sheep

Aged: 1 Day

What grows together, goes together! Pairings are easy when you remember this saying. Going with items from the same region is always a safe bet, or go the complete opposite way and pair something sweet with something salty! Something high in fat with an acidic or bubbly wine is a great go to! Always make sure to leave your cheese out to get to room temperature so you can taste its full flavor profile!



Ubriaco Pinot Rose

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Wine and cheese: such a classic pairing that the Italians decided to combine the two items into one!

With its pale pink rind and crown of dried rose petals Ubriaco Pinot Rosé is a thing of beauty. This stunner from Moro Formaggi in Oderzo, Italy is more than just a pretty face. Cheesemaker and master affineur Sergio Moro—together with his wife, Susi, and sons - Giovanni and Lorenzo—produces a variety of Ubriachi, the semi-firm cow's milk cheese that is a signature of the Treviso region of the Veneto. Its name means “drunken;” the style is said to have originated during WWI, when cheesemakers put their aging wheels in barrels when they were unable to afford olive oil to preserve their cheeses, and instead began to dip wheels into fermenting fruit and wine.

To make Ubriaco Pinot Rosé, cheese wheels are soaked in La Jara Pinot Grigio rosé, a dry Italian sparkling wine from La Jara, an organic winery not far from Oderzo. After the wheels are soaked in barrels with the wine for two months, they take the dried rose petals and soak them in the same wine, later pressing them into the rind and aging them for an additional 6-9 months, making for a stunning and aromatic cheese.

Country Italy

Region Veneto

Milk Type

Pasteurized Cow

Aged 10 Months



The rosé wine gives this cheese a distinctive violet-colored rind. As you would expect, it has a mild pleasant floral aroma. The rosé notes also translate into its mild, fruity and sweet flavor profile, one that lacks the sharp bite that some alcohol-soaked wines present.

We suggest pairing it with -- well naturally rose! San Danielle prosciutto also makes for a great coupling.



Point Reyes Farmstead Gouda

As farmers and ranchers, the Giacomini family have had a presence in Point Reyes, CA for many decades. A descendant of Italian mountain dairy producers, Bob Giacomini began milking cows on his Point Reyes dairy in 1959.

The dairy is near Point Reyes Station, just an hour north of San Francisco on America's west coast. It is a stunningly beautiful location with a temperate climate, influenced by the salty air that comes straight off the Point Reyes National Seashore and the Pacific ocean

Over the years, Bob and his wife Dean, together with their four daughters, Karen, Diana, Lynn and Jill, developed a shared vision of producing an all-natural farmstead cheese. This dream was realized in August 2000, when they founded Point Reyes Farmstead Cheese Company and produced the first vat of their first cheese, Original Blue.

Milk for production of all the Giacomini's cheeses comes from their own closed herd of Holstein cows that graze the pastures overlooking Tomales Bay. The Bay Area weather is a huge contributor to how the milk tastes, and recently in addition to rotational grazing, the way that their herds are milked has changed.

Cows have long been milked by machine, but other parts of the process—rallying the cows to the barn for milking and sanitizing the cows to ensure the milk is clean—have all been performed manually. The work is labor-intensive and requires long hours, as the cows must be milked twice a day at set times—once in the afternoon and once in the middle of the night—365 days a year. But in November, the company began the process of converting the dairy completely to milking robots. Everything is automated—and cows are not milked en masse twice a day. Instead, they come to the milking robot when they want to be milked. (They also eat there.) While the robots are more common in Europe, where they are made, Pt Reyes Farmstead is only the third dairy in California to install them.



USES AND PAIRING SUGGESTIONS:

Pair with hazelnuts and toasted almonds.

Drizzle with artisanal honey.

Scotch, bourbon, sweeter white wines and craft beers all go well.

RECENT AWARDS:

- 2019 California State Fair - Best Cheese of the Year
- 2019 Good Food Awards - Winner
- 2018 California State Fair - Best Cheese of the Year
- 2017 American Cheese Society, 2nd Place

About two-thirds of the herd is now robotically milked, and the entire herd will be on the new system by spring 2021. Robotic milking is actually better for the animals as it makes it so the cows can be milked when they feel they need too, instead of on demand by humans. This also creates more milk

“Once they are trained, they are able to do without human intervention,” Jill one of the farm owners states. “Not only can cows be milked on demand when they feel the need to be milked...but the animal is comfortable in this environment, more comfortable than with the conventional method.”

This new approach also results in more milk. “A benefit is that, over time, as you get the herd used to the system, you have higher production of milk because they are milking more often,” They are being milked on average about 2.8 times a day, “Because they want it, not because we’re forcing them. They’re in control now.”

Most Goudas, including this one, are painted repeatedly with a waxy food-grade coating to keep the interior creamy and prevent mite damage during aging. They also rely on a technique called curd washing—draining the whey in the cheese vat and replacing it with hot water. This step removes lactose that would otherwise ferment and produce lactic acid. Curd washing yields a more mellow cheese with a higher pH and more supple texture.

Made with pasteurized milk and non-animal rennet, Point Reyes Gouda has a firm, pale gold interior speckled with crunchy white protein crystals, a pleasing feature that only develops in long-aged cheeses.

Aromas of pale caramel and cooked cream and almost a scent reminiscent of roasted pineapple; a creamy texture; and spot-on salting. This California cheese is a true monger favorite!



Sweet Potato Gratin with Pt Reyes Gouda

Serves 6-8

Ingredients

3 pounds sweet potatoes, peeled and thinly sliced (about 1/8 inch thickness)

4 tablespoons butter, divided

2 tablespoon olive oil

1 large yellow onion, chopped

1 tablespoon fresh thyme, minced

2 teaspoons fresh rosemary, minced

1 teaspoon salt

½ teaspoon pepper

2 cups heavy cream

2 cup (about 6 oz) Point Reyes Toma or other white cheddar, shredded

2 cups (about 6 oz) Point Reyes Aged Gouda, shredded & divided

Directions:

Preheat oven to 400 degrees.

Heat a sauté pan over medium heat. Add 2 tablespoons butter and the olive oil to the pan. Once the butter is melted, add onion, thyme, rosemary, salt and pepper. Sauté until the onion is soft, about 3-5 minutes. Set aside.

In a small saucepan over medium heat, add the heavy cream and remaining tablespoon of butter. Bring to a simmer, and, once bubbling, remove from heat.

Set aside 1 cup Gouda.



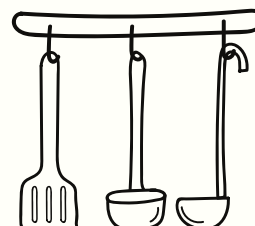
In a 9x12 baking dish, add a layer of sweet potatoes, slightly overlapping. Add ⅓ of the onion mixture. Top onion mixture with about ¼ of the of the Toma and Gouda. Repeat layering sweet potatoes, onion mixture and cheese until all ingredients are used. The last item should be the onion mixture (do not add a top layer of cheese).

Slowly pour the heavy cream sauce over the whole dish of sweet potatoes.

Bake for 40 minutes.

After 40 minutes, remove the baking dish from the oven. Sprinkle the remaining 1 cup Gouda on top of the sweet potatoes and return to oven. Bake until cheese is melted and bubbly – about 5-10 more minutes.

Allow to sit for 10-20 minutes before serving.





Country Islas
Canarias, Spain
Pasteurized
Goats Milk
Aged 4 Months



Majorero with Pimenton

Since February 1996, the Majorero cheese has been protected under the Protected Designation of Origin (DOP); it was the first cheese from the Canary Islands to obtain it and the first cheese made from goat's milk in Spain to acquire this recognition.

The Majorero cheese is a cheese made from goat's milk obtained from the Majorero breed, which has its origin in the northern part of Fuerteventura, known as Maxorata by the aborigines. These inhabitants of the Canary Islands, the Guanches, made cheese using goat's milk, as it was one of the basic products in their diet. It is known as majorero cheese because the inhabitants of Fuerteventura are called majoreros.

For its current production, Fuerteventura goat cheese follows the traditional methods using raw or pasteurized Fuerteventura goat's milk.

Majorero cheese stands out for its mild flavor in its fresh version, and for its strong flavor with a spicy touch in its cured and semi-cured versions. The main characteristics that make these cheeses a real delight to the palate are:

- High protein and fat content of Majorero goat's milk, as well as its density and aromatic quality.
- The surface of the majorero cheese can be paprika, oil or canarian gofio.
- The paste of this cheese is compact and semi-hard when cut.
- The pinta mark, characteristic of Majorero cheese, must be present on the cheese bases .

This aged Canary Island goat cheese, Queso Majorero DOP, coated in Spanish paprika is made with the whole milk of the indigenous Majorero goat. The island goats love to graze on wild marjoram, which contributes to a milk that is rich in butterfat and highly aromatic. The cheese is compact and somewhat crumbly with balanced acidity and butteriness. Its full flavor is perfectly complemented by the smoky paprika also makes for a great coupling. Awarded in 2014/15 with the prestigious Golden Prize in the World Cheese Awards and its not hard to see why.

This cheese pairs well with mineral white wines, Jamon Serrano Prosciutto, fig jams, and marcona almonds.

