

Cheese CONNOISSEUR

WINTER 09/10 \$5.95

MY TABLE TO YOURS

A selection of American cheesemaking gems



PARMA, 'TI AMO

BRINGING HOME
THE BACON

OLIVE-MANIA

CHOCOLATE...
MEET CHEESE



GOING CRACKERS

NO CHEESE PLATE OR CHEESE COURSE IS COMPLETE WITHOUT ACCOMPANIMENTS THAT COMPLEMENT THE CREAMY OR CRUMBLY RICHNESS OF ITS STAR PLAYERS.



1. DAELIA'S BISCUITS FOR CHEESE, Cincinnati, Ohio. Made in the USA and based on an old Mediterranean recipe, these biscuits are designed to go with all types of cheese, bringing out their natural flavors but never overwhelming them. Currently available in almond flavor, they're all natural and kosher pareve. www.daeliasbiscuitsforcheese.com



2. 34° CRISPBREAD, Denver, Colorado. Wafer-thin crackers created with cheese pairing in mind, they also play well with dips, spreads, pâté, charcuterie, tuna tartare and more. Available in Natural, Sesame, Cracked Pepper, Rosemary and Lemon Zest. One serving is 19 crackers — all for 1 gram of fat and 130 calories. www.34-degrees.com



3. RUSTIC BAKERY, Larkspur, California. Pan Forte Crostini are made from 100 percent whole-wheat flour, sweetened with agave nectar and contain an abundance of dried fruits, nuts and seeds. Available in Hazelnut & Sultana; Cranberry, Rosemary & Pecan; Walnut & 3 Seed; and Cherry, Cacao Nib & Almond. www.rusticbakery.com



4. LA PANZANELLA, Tukwila, Washington. Croccantini are made with all-natural ingredients and certified kosher pareve. Ideal accompaniment to cheese, dips, spread and soups. Available in Rosemary, Sesame, Original, Fennel, Garlic, Whole Wheat, Black Pepper, Onion, and Tomato/Oregano. www.lapanzanella.com



5. LESLEY STOWE FINE FOODS, Vancouver, British Columbia. Raincoast Crisps are great to nibble on their own, but they really shine when topped with cheese, dip, pâté or antipasto. Available in Original, Fig and Olive, Rosemary Raisin Pecan, Cranberry Hazelnut and Salty Date and Almond. Cinnamon Raisin is available only in Canada. www.lesleystowe.com