

Cocktails with
Cheese p. 99



A GREEK VISIT
p. 78



SOUFFLÉ REVIVAL
p. 36

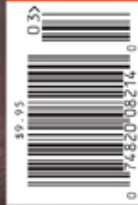


the word on cheese culture

Fall for it
a cheese come true



AUTUMN 10



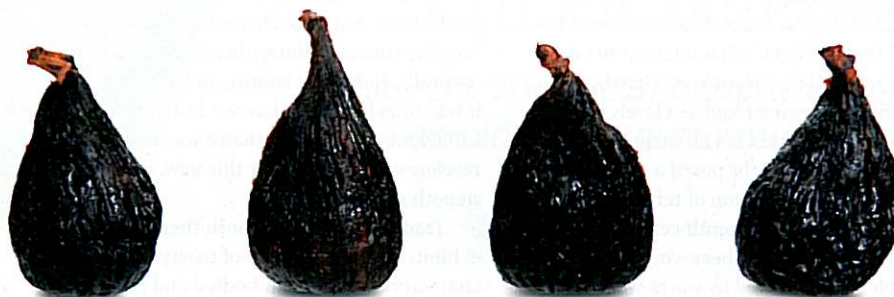
www.culturecheesemag.com

DISCOVER
Heavenly
MONASTIC CHEESES
p. 90

*"My parents buy fresh cheddar cheese and make macaroni and cheese from scratch.
This helped me become a cheese person."* —ANYA FIRISEN, AGE 10, p. 83

Dig the Fig

This age-old fruit is a timeless match for cheese



Whether fresh or dried, figs have long been prized for their promise of sweetness. Of all fruits, they contain the most sugar, which may explain why the ancients honored the naturally sweet fig and its seeds as aphrodisiacs and symbols of abundance, understanding, and love. Can we say the same about a raspberry? In reverence for the fig's history and perennial friendship with cheese, we've assembled an array of products that reveal another reason why we're big on the fig: versatility. Baked, roasted, stewed, dipped, or stuffed, this fruit can take many forms, each one a perfect fit with cheese.



Glazed & Roasted Figs

These glossy figs, bathed in dark syrup, have a flavor reminiscent of a great mince pie—moist, sweet, and spicy with clove and citrus. A little of this fig treat goes a long way when pairing with cheese. (It's also wonderful with ice cream.) Be sure to save the leftover syrup for a little culinary flourish of your own.

Mt. Vikos, 8 ounces, \$9.99; mtvikos.com



Daelia's Hazelnut Biscuits with Figs

Studded with chewy bits of dried fig and crunchy toasted hazelnut, these ultra-slim baked biscuits are somewhere between a cookie and a cracker. Just sweet enough, with a snappy texture and earthy malted flavor, they're ideal for serving with most any cheese. Daelia's Biscuits for Cheese, 4 ounces, \$5.50; daeliasbiscuitsforcheese.com



Doce Extra de Figo (Extra Fig Jam)

From the Douro Valley region of Portugal, this amber preserve flecked with tender, crunchy fig seeds is made from hand-harvested fruit, picked at the peak of ripeness. The result is an earthy-sweet jam with bright fruit character and a hint of citrus. It's a natural to pair with the aged sheep's milk cheeses that also originate in this fertile Portuguese valley. Quinta Nova, 280 grams, \$15.95; quintanova.com