

Mise en Place Bulletin

1011 Upper Middle Road, Oakville

www.miseenplaceboutique.com

Quote of the Week: *Cheese has always been a food that both sophisticated and simple humans love.* - M.F.K. Fisher, **How to Cook a Wolf** (1942)

A Message from Mise en Place:

At Mise en Place, we strive to give you a variety of choices. These options now include CHEESE! It does not matter whether you are sophisticated or simple, little bit of both or neither, everyone can enjoy a delicious piece of cheese. So stop by for some great cheese and a friendly chat!

Our Cheeses

Chèvre Noir



Cheddar type of cheese that is rectangular in shape and just like cheddar, has no rind but is coated with black wax. This cheese has a *fresh aroma* with *hazelnut* and *butter overtones* and a *lingering* mouth feel. It's white body is *firm* and its texture depending on its level of ripening, varies from *supple* to *crumbly*.

It may be kept for up to 1 year.

**** Currently Available ****

Bleu Bénédicte



This is a Canadian blue cheese made by the monks at the Benedictine Abbey of Saint-Benoît-du-Lac, Quebec. This cheese is *semi-soft*, *whole milk* blue cheese *deeply veined* with the Roquefort penicillium mould. It has a *whitish-grey coating*. Aroma is reminiscent of *mushrooms* and has a *creamy, delicately salted* flavour. The middle of the cheese wheel is especially creamy.

**** Currently Available ****

Dubliner



Echoes of the Irish capital are evoked by this simple yet gourmet cheese. Dubliner is a specialty cheese with a *distinctive mature well rounded* flavour and a *natural hint of sweetness*. The cheese is typically matured over 12 months, while it is continually checked to ensure high flavour profile. Dubliner may contain naturally occurring calcium lactate crystals., which a rich source of Calcium

**** Currently Available ****

Asiago



Thornloe Asiago cheese has been developed in the tradition of cheese makers of North-eastern Italy. Cheese makers have blended a small amount of goat milk with cow milk to produce an authentic *mezzano d'Alleva* taste profile. This *hard cheese* is available in either waxed or unwaxed exterior, is creamy white in colour with compact granular body. It has a *sweet*, sometimes *nutty piquant* flavour.

**** Currently Available ****

Le Trappeur Brie



Soft cheese with a white bloomy rind that is *supple* and *creamy*. It has a *mild aroma* of *cream, butter* and *mushrooms*.

M.F. 30% Moisture 50%

How to enjoy it?
 With good crusty bread
 With fruits and nuts
 In sandwiches
 In Soups
 Grilled on bread
 To thicken sauces

**** Currently Available ****

Blackburn



A *pressed, firm-bodied* farm cheese made with *thermized* milk. Its flavour is both *subtle* and *pronounced* with hints of *spices, bread* or *salted and toasted hazelnuts*. It is from Saguenay-Lac-Saint-Jean, Quebec.

M.F.: 31% Moisture: 39%

How to enjoy it?
 With fresh fruit; in salads
 Grated on fresh pasta
 In dishes served au gratin
 In quiches and omelettes

**** Currently Available ****

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What is Cheese ?

Cheese is a generic term for a diverse group of fermented milk-based food products. Cheese consists of protein and fat from milk, usually the milk of cows, buffalo, goats or sheep. It is produced by coagulation of the milk protein casein. Typically, the milk is acidified and addition of the enzyme rennet causes coagulation. The solids are separated and pressed into final form. Some cheeses have molds on the rind or throughout.

Hundreds of types of cheese are produced. Their styles, textures and flavours depend on the origin of the milk (including animals diet), whether they have been pasteurized, the butterfat content, bacteria and mold, processing and aging. Herbs, spices, or wood smoke may be used as flavouring agents.

Our Cheeses

Double Gloucester



It is a traditional, *unpasteurized, semi-hard* cheese which has been made in Gloucestershire since the sixteenth century. The hard, natural rind has

some *gray-blue* moulds and bears the marks of the cloth in which it is matured.

The full-cream, two milking sessions milk in Double Gloucester gives it characteristic, *rich, buttery taste* and *flaky* texture. It is *firm and bitable*, like hard chocolate. The color is *pale tangerine*. Not as firm as Cheddar, it has a *mellow, nutty* character with an *orange-zest tang*.

Manchego

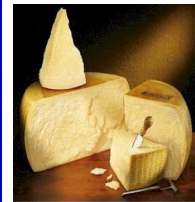


Manchego is named for the Spanish region of La Mancha, also home of Don Quixote.

This historic cheese is produced in the La Mancha region from *pasteurized sheep's milk*. It has a *black gray* or *buff* coloured rind with a crosshatch pattern, the interior ranges from *stark white* to *yellowish*, depending on age. The aroma should suggest *lanolin* and *roast lamb*. There is a *peppery bite* to cheeses that have reached a great age.

** Currently Available **

Grana Padano



Grana Padano is a traditional, co-operative, *unpasteurized, hard* cheese. The smooth, natural rind is extremely

hard and thick.

This cheese is known to many of us as simply "Parmesan". The cheese should taste *fresh fruity* and *sweet*, with a hint of *pineapple*. The *pale, yellow* interior should be *hard, grainy* and *crumbly*.

Grana Padano freezes very well. It ripens in 12 -48 months.

** Currently Available **

Brie



Brie is the best known French cheese and has a nickname "The Queen of Cheeses". Several hundred years ago, Brie was one of the tributes, which had to be paid to the French kings.

"Real" French Brie is unstabilized and the flavor is *complex* when the surface turns slightly brown. When the cheese is still pure-white, it is not matured. If cut before the maturing process is finished, it will never develop properly. Exported Brie, is stabilized and never matures. It has a much longer shelf life and is not susceptible to bacteriological infections. Brie is one of the great dessert cheeses. Must be served at *room temperature*.

** Currently Available **

Oka



Oka is a Canadian cheese named after the small village of Oka, Quebec where it originated in 1893. Oka cheese has a *pungent* aroma and *soft creamy flavour*,

sometimes described as *nutty* and *fruity*. It is covered with a *copper-orange*, hand-washed rind. The consistent high-quality of care lavished on this *distinctively fragrant* cheese options it as an excellent substitute for many semi-soft ripened cheeses in any dish.

Oka cheese was heavily influenced by the work of the monks of the Cistercian Abbey of Notre-Dame du Lac.

** Currently Available **