

NEW YORK

THE KEEPER

FIFTY CHEESES

From Adegger to Zimbro, the current cheesescape defined.

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Photo: John J. Doherty

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CATEGORY VII

CELEBRITY-AFFINEUR CHEESES

Some cheese agers have become more famous than the cheesemakers.



41.

Küntener Reblochon
(Switzerland)

This Swiss riff on Reblochon can be astoundingly pungent, but that's why people like it. The barnyard-y washed-rind disk is a personal passion of Rolf Beeler, the Swiss cheese avenger whose life mission is sourcing and advocating for his nation's hidden treasures, often collaborating with their makers on production and flavor profile. \$40 a pound at Bedford Cheese Shop.



42.

Casa Madaio Calcagno
(Italy)

A terrific Pecorino, handmade on small Sardinian farms. Wheels are shipped to natural aging caves outside Salerno, where they're ripened by the Madaio family, a fourth-generation affineur. Long aging concentrates the cheese's sharpness, brings out its sweet, herby flavors, and builds a dense-but-not-too-dry texture. \$29 a pound at Bklyn Larder.



43.

Hervé Mons Camembert
(France)

One of the best Camemberts you're likely to find—and it's made from pasteurized milk. Produced in Normandy under the supervision of affineur Hervé Mons, it's full of earthy, truffle, sweet buttery flavor, and the paste is properly sticky-soft as opposed to runny; according to aficionados, a loose texture equals less flavor. \$11 for a wheel at Whole Foods.



44.

Cabot Clothbound Cheddar
Cabot Creamery (Vermont)

The success of this muslin-wrapped, lard-coated collaboration between the supermarket stalwart and Jasper Hill Farm is what facilitated construction of the Cellars at Jasper Hill. After 12 to 14 months in the underground vaults, the wheels acquire the crystalline texture of a proper English Cheddar. \$22 a pound at Saxelby Cheesemongers.



45.

Le Meunier Roquefort
(France)

The Roquefort that French affineur Rodolphe Le Meunier ships to the United States is intensely salty and sweet, but in such perfect balance that the overall flavor seems almost delicate. The texture is wet and cool, like some molecular-gastronomist ice cream that won't melt at room temperature. \$32 a pound at Gastronomie 491.



46.

Tome d'Aquitaine
(France)

The goat-cheese wheels are produced by a Loire Valley dairy cooperative, then transported to master affineur Jean d'Alos's facilities in Bordeaux, where they're washed in brines of Jurançon and Sauternes. After four months, they turn semi-firm, silky, and almost milky-sweet. \$26 a pound at Gastronomie 491.



47.

Torus
Vermont Creamery (Vermont)

A special strain of mold called *Geotrichum candidum* gives this doughnut-shaped goat's-milk cheese its powdery appearance and sweet, mineral flavor. A collaboration between Murray's and Vermont Creamery, it's aged in Murray's caves, 15 feet below Bleeker Street. \$11 each at Murray's Cheese.



48.

L'Amuse Gouda
(Netherlands)

Dutch-cheese renegade Betty Koster buys Gouda young and ages it herself, at higher temperatures and humidity levels than usual, and sells it under the name of her cheese shop. After two years, the so-called cheese candy is hard but creamy, dotted with crunchy protein crystals, and as sweet as salted caramel. \$28 a pound at Bklyn Larder.

From top, Valtio Creamery's Miranda, Hervé Mons's Camembert, and Jasper Hill Farm's Wynnmore.

