

culture

SPECIAL EDITION AUTUMN 2013–AUTUMN 2014

DAYS OF CHEESE

You've found your favorite cheeses; now cook with them

The award-winning cheeses in this issue are delicious when eaten alone or with accompaniments, but sometimes you're in the mood for a cooked dish. The following recipes are simple, adaptable, and versatile. Whether you're in the kitchen in January or July, trying to use a ricotta or a raclette, we guarantee you'll find a recipe here to tickle your tastebuds.

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Grilled Peaches with Cheese and Balsamic Vinegar

This dessert is perfect for summer evenings when the grill is already hot from burgers. The sweet, fresh fruit pairs perfectly with creamy, savory cheese and tangy balsamic vinegar.

SERVES 8

½ cup soft-ripened cheese (see suggestions below)
4 ripe freestone peaches
1 tablespoon olive oil
Freshly ground black pepper
2 tablespoons balsamic vinegar
Mint or Thai basil

- ▶ Place cheese in a bowl and let sit at room temperature to soften. Meanwhile, cut peaches in half through stem and remove stone. Brush cut sides lightly with olive oil.
- ▶ Place peaches on grill, cut side down, and grill for just under 1 minute. (If you like, you can rotate the peaches 90 degrees midway through cooking to create appealing grill lines.)
- ▶ Remove peaches from grill and place small portions of cheese in the indents where the peach stones used to be. Allow cheese to melt slightly, then garnish with pepper, balsamic vinegar, and fresh herbs. Serve warm.

We prefer a soft-ripened goat's or sheep's milk cheese in this recipe, but any rich, soft cheese will do. For a decadent treat, try using a blue goat cheese.

WE RECOMMEND

Caractère de Chèvre by Soignon • Bermuda Triangle by Cypress Grove Chevre
Coach Farm Triple Cream by Coach Farm • Cremont by Vermont Creamery
Valentine by Ancient Heritage Dairy • Chèvre in Blue by Montchevré