

TASTE^{BYTES}

VOLUME II ISSUE 1

SPRING 2006

TASTE

ARTISAN CHEESE & GOURMET SHOP

HOURS
Tuesday-Saturday 11am-7pm
Sunday Noon-5pm
Closed Monday

1243 1/2 University Avenue
HILLCREST
619.683.2306
www.ArtisanCheeseShop.com

HAPPY SPRING!

In San Diego, we barely notice when seasons change, but at TASTE, each new season brings new cheeses and marks the return of some old favorites. Our cheese cooler is packed and our store shelves are brimming with new items like jams and vinegars from Sonoma's venerable restaurant The Girl and the Fig, chocolate and glazed pecans from Andrea's Fine Foods, truffle oil, puree and butter from Tartuf Langhe of Italy, and lots of other tasty delights. With Passover and Easter now upon us, it's time to consider one of our favorite subjects...what's for dinner! Whether you're a traditionalist or a culinary adventurer, TASTE is sure to have something to add flair and flavor to your holiday meal. And what could be easier than a tray filled with an array of wonderful cheeses? Our selection is always changing and growing so if you've been away for a while, we hope you'll stop in soon! When you do, we'll be ready with a TASTE.

Bon Appetit,
George & Mary

TASTE these NEWflavors!

PECORINO GRAND OLD MAN Amazing Italian sheep's cheese. Starts dry like a parmesan, but finishes rich and creamy.

BUCHE CREMIER The process for making this goat is truly 'by hand' and the result is a richer cheese than traditional bucheron.

ABBAYE DE BELLOC Pyrenees sheep's milk cheese made by Benedictine monks. Luscious!

ROGUE OREGON BLUE Our newest blue comes from the Great Northwest. Tangy with a perfect balance of salt.

QUEBEC VINTAGE SYR CHEDDAR If you've been looking for an aged cheddar that's perfectly sharp, wait no more. (After all, 8 years is long enough.)

Happenings

- 4/16— TASTE will be closed in observance of Easter
- 4/26— Cheese101: Pairing Beer & Cheese \$30.00
7pm at TASTE
- 4/22— TASTE of HILLCREST
- 4/29— ARTWALK (in Little Italy). See past Gallery1243 artists Sinclair Stratton and Victoria Edwards and our June/July artist Josue Castro.
- 5/10— Cheese101: Dutch Treats— Holland's Great Goudas \$35.00
7pm at TASTE
- 5/14— MOTHER'S DAY. Celebrate Mom with a gift basket filled with cheeses & chocolates from TASTE
- 5/21— Cheese101 offsite: Pairing Beer & Cheese \$30.00
2pm at O'Brien's Pub [4646 Convoy St. in Clairemont]
- Upcoming...
- June/July The Art of Josue Castro
Gallery1243
- 6/14— Cheese101: Viva Espana- Spanish Wines & Cheeses \$45.00
7pm at TASTE
- 7/12— Cheese101: Cheese Basics— Intro to Cheese \$35.00
7pm at TASTE

New Cheese101 Classes!

Cheese101, our ongoing series on the wonderful world of cheese, is growing. We've already covered topics like Cheese Basics, Classic Pairings and Building Your Own Cheese Plate, and country specific cheese and wine pairings from France, Italy and the US. We'll repeat some of these, but for now, we've got a brand new lineup of classes. First, take a detour from cheese & wine and discover cheeses best paired with beer. The demand for this class is so great that we're holding it twice—this month at TASTE, and we'll do it again in May at O'Brien's Pub in Clairemont. We've got a great lineup of beers and cheeses and expect both classes to fill quickly. We've also scheduled a class on Dutch Goudas, one on Spain's cheeses & wines, and another back to basics class. See the full schedule and plan to join us for the tastiest curriculum in town! Enroll by email or call (619) 683-2306.

EMAIL LIST EXCLUSIVE

REDEEM THIS COUPON AT TASTE FOR 10%
OFF YOUR NEXT CHEESE PURCHASE!
Thanks for your continued patronage!

—EXPIRES MAY 15, 2006—

TASTE BYTES PAGE TWO

The Girl and the Fig is a great restaurant located in Sonoma, CA. With their line of condiments, we've brought some of their magic to TASTE. With products like dried fig compote, red onion confit and lavender sea salt, it's easy to be inspired! We've been experimenting and have come up with a few winning combos that are easy and perfect for your next gathering.

Girl and the Fig Products NEW @TASTE

Try this ACCOMPANIMENT!
Quebec 8yr Vintage Cheddar w/Girl and the Fig Red Onion Confit Yum!

TASTY DESSERT IDEA...

Colston Basset Stilton w/Dried Fig Compote

2oz Stilton per serving

1 Tbs Compote per serving

Slice cheese while chilled and arrange on dessert plates. Cover until ready to serve. Spoon compote onto cheese immediately before serving.

Adapted from The Girl and the Fig Website:

Roasted Pork Tenderloin stuffed w/Dried Fig Compote

Serves 2

- 12 - 16 ounces Pork Tenderloin
- 4 Tablespoons Dried Fig Compote
- 1½ teaspoon chopped thyme
- 1 teaspoon chopped mint
- salt & pepper

Preheat oven to 400'. Trim fat from the pork tenderloin. Split meat lengthwise stopping ½ inch from the edge. Open the meat and flatten slightly with the palm of the hand. Season with salt and pepper. Stuff with compote and herbs. Fold the pork over itself and tie with kitchen twine at 1 inch intervals. Season with salt and pepper. In a sauté pan sear the pork on all sides and finish in the oven for approximately 12 - 15 minutes. Let rest for 5 - 7 minutes.

Slice and serve with your favorite seasonal vegetables and your choice of risotto, couscous, potatoes or rice.

CAVE AGED GRUYERE Although we generally have this in stock, in Spring it's sweeter and even more wonderful than usual. Get it while it lasts!

OSSAU IRATY One of our favorite sheep's milk cheeses and another Pyrenees gem. Rich and nutty... a perfect Springtime treat.

CHAORCE A triple crème we can't seem to keep in stock. Don't miss out on this special cheese!

AFFIDELICE Similar to Epoisses (another great washed-rind cheese from producer Berthaud), but washed in Chablis instead of Marc du Borgogne. Rich and lasting flavor!

TRUFFLED GOUDA We've been able to get this in more frequently, but still can't keep it in stock. Ask for a taste when you're in and you'll see why folks are buying this up by the pound.

FAVORITE FLAVORS OF SPRING

From the TASTE Test Kitchen

SCALLOPED ROQUEFORT POTATOES

Serves 6-8

5-6 Russet Potatoes (sliced 1/8in w/mandoline)

6oz Roquefort Cheese

6oz Heavy Whipping Cream

Bread Crumbs with chopped Fresh Rosemary

Softened Butter

Salt and Pepper

Preheat oven to 375degrees. In 9x13 glass baking dish, layer potatoes adding salt and pepper to each layer. In a saucepan, heat cream and cheese until well blended. Pour mixture over potatoes and cover with foil. Bake at 375 for one hour. After one hour, remove from oven and increase temperature to 450 degrees. Remove foil and sprinkle potatoes with bread crumbs and rosemary mixture. Generously dot with butter. Bake at 450 for 10 minutes. Remove from oven and let settle for 5-10 minutes before serving.

COMING SOON

The 2005 TUSCAN OLIVE OILS

Another great vintage of single cru oils will arrive at TASTE in just a few weeks!