

















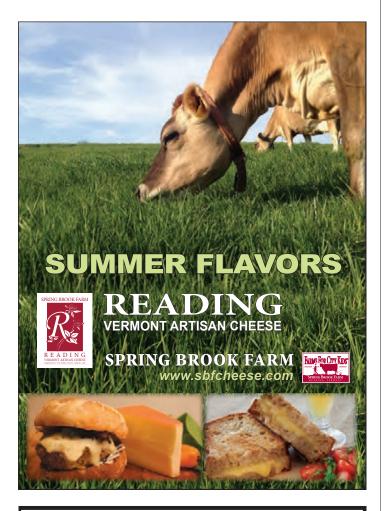






**(** 







Our Swiss is always Gluten-Free, Lactose-Free, an Excellent Source of Calcium, with Low Sodium, and Zero Trans Fat.

# Try our delicious Swiss cheese varietals...





Baby Swiss 2011 & 2013 1st Place - U.S. 2012 3rd Place - World

15815 Nauvoo Rd., Middlefield, OH 44062 www.middlefieldcheese.com

Hours: Mon-Sat 8am - 5:30pm



122 culturecheesemag.com SUMMER 14

# Salad Days PAGE 51



# Torn Kale Salad with Crispy Bresaola and Pont-L'Évêque

The best kale salads beg for bold ingredients, ones that stand strong in a bowl already full of hearty texture and fl vor. If you can't find b esaola (cured beef), substitute prosciutto—it crisps similarly in the oven and lends the same salty crunch on the plate. Pont-l'Évêque is a soft, washed-rind cow's milk cheese from Normandy; if you can't find it, substitute Taleggio or any other cheese that's soft and stinky.

### Serves 4

TOASTED ROSEMARY-FENNEL VINAIGRETTE:

1 tablespoon fresh rosemary
leaves, from about 2 sprigs
½ teaspoon fennel seeds
½ teaspoon mustard seeds
2 tablespoons olive oil
1 teaspoon red wine vinegar
Kosher salt, to taste
Freshly ground black pepper,
to taste

### SALAD:

24 slices (about 4 ounces) thinly sliced bresaola 2 tablespoons olive oil

½ cup fresh bread crumbs, from 2 ounces stale bread Kosher salt, to taste Freshly ground black pepper, to taste

- 1 bunch Lacinato kale (10 ounces), torn into 1-inch pieces (about 5 cups)
- 4 ounces Pont-l'Évêque
- ▶ TOASTED ROSEMARY-FENNEL VINAIGRETTE: In a small heavy skillet (such as cast iron), combine rosemary, fennel, and mustard seeds. Place skillet over mediumhigh heat. Toast until rosemary and fennel seeds begin to brown, about 2 minutes. Transfer to a mortar and use pestle to coarsely grind. Stir in oil and vinegar, and season with salt and pepper to taste.
- ▶ SALAD: Heat oven to 350°F. Line two rimmed baking sheets with parchment. Arrange bresaola in a single layer on prepared baking sheets. Bake until bresaola is crispy, about 8 minutes. Break bresaola into pieces.
- ▶ In a large skillet, heat oil over medium heat. Add bread crumbs and toast, stirring often, until golden brown and fragrant, 3 to 5 minutes. Season bread crumbs with salt and pepper to taste.
- ▶ In a large serving bowl, combine kale and vinaigrette. Use hands to knead and squeeze dressing into kale leaves until wilted and tender, about 3 minutes. Add bresaola and bread crumbs to kale, and toss to combine. Cut cheese into ½-inch cubes, and toss with salad to combine.





# Tomato Salad with Potato, Egg, Manchego, and Anchovy Vinaigrette

Tomatoes in summer are ripe to be celebrated, and this salad provides a dinner-worthy opportunity. The jumble of tomatoes, peppers, potatoes, cooked egg, and cheese make this salad versatile, yet hearty enough for all palates. Use a fork to cleave the manchego into bite-size pieces; it's quick and brings a rustic texture to the recipe.

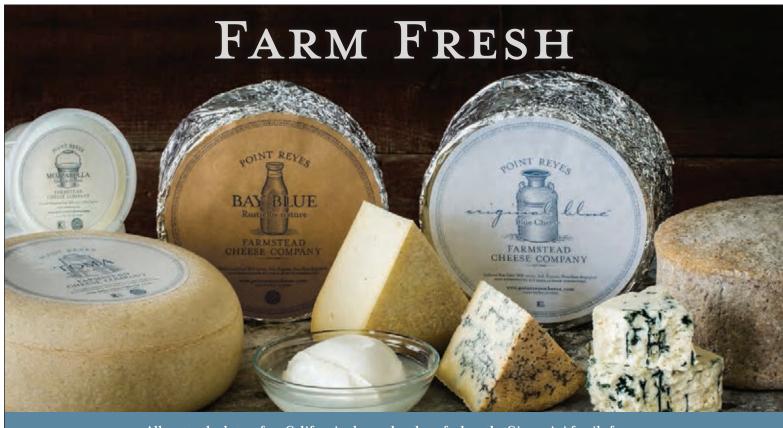
#### Serves 4

ANCHOVY VINAIGRETTE: 2 tablespoons olive oil 1 teaspoon anchovy paste 1 fine y grated garlic clove 1 tablespoon white wine vinegar

### SALAD:

- 12 red-skinned new potatoes (12 ounces), quartered
- 4 large eggs
- 4 heirloom tomatoes (1¾ pound), roughly cut into 1-inch pieces
- 1 Fresno or jalapeño pepper, sliced

- 3 ounces manchego, broken with a fork into chunks (½ cup) Kosher salt, to taste Freshly ground black pepper, to taste
- ► ANCHOVY VINAIGRETTE:
- In a small skillet, heat oil over medium-high heat. Add anchovy paste and garlic, and cook, stirring, until anchovies dissolve and garlic is fragrant, 1 minute. Whisk in vinegar. Set aside to cool to room temperature.
- SALAD: In a medium saucepan fitted with a lid, place a steamer basket over 1 inch of salted water. Bring water to a boil. Fill steamer basket with potatoes, cover, and reduce heat to medium-low. Steam potatoes until tender, 12 to 15 minutes.
- Meanwhile, in a small saucepan fitted with a lid, place eggs and add enough water to cover by 1 inch. Bring water to a simmer over medium heat, about 12 minutes. Once water begins to bubble, remove saucepan from heat and cover. Let eggs stand in hot water 8 minutes, then place under cold running water until cool enough to handle. Remove shells, and cut eggs into quarters.
- On a large serving platter, scatter tomatoes, pepper, manchego, cooked potatoes, and quartered eggs. Sprinkle with salt and pepper, and spoon dressing over the salad before serving.



All-natural, gluten-free California cheese, hand-crafted on the Giacomini family farm.

www.pointreyescheese.com | 800.591.6878

SUMMER 14 culturecheesemag.com 123





Grilled Romaine Salad with Almonds, Goat Cheese, and Caramelized Balsamic Vinaigrette

124 culturecheesemag.com SUMMER 14

Toss romaine lettuce on the grill for a quick way to bring a new layer of fl vor to any simple salad. Here, the grilled greens are paired with fresh fl vors, including a handful of parsley and young, creamy goat cheese.

#### Serves 10

CARAMELIZED BALSAMIC
VINAIGRETTE:

1/4 cup balsamic vinegar
2 tablespoons olive oil
Kosher salt, to taste
Freshly ground black pepper,
to taste

### SALAD:

4 romaine hearts (12 ounces), halved lengthwise 1 tablespoon olive oil Kosher salt, to taste

- Freshly ground black pepper, to taste
- ½ cup Marcona almonds
- ½ cup green olives, such as Gerignola or Castelvetrano, pitted
- 1 cup parsley leaves
- 2 crottin (soft, young goat cheese buttons), about 3 ounces each, crumbled
- ▶ CARAMELIZED BALSAMIC

  VINAIGRETTE: In a medium

  skillet, bring vinegar to a boil

  over medium-high heat. Boil

  vinegar until reduced by half,

  3 minutes. Whisk in olive oil,

  and season with salt and

  pepper. Set aside to cool to

  room temperature. Dressing

  can be stored, refrigerated in an

  airtight container, up to 2 weeks.
- ▶ SALAD: Heat grill (or grill pan) over medium-high heat. Brush cut sides of romaine with olive oil, and season with salt and pepper. Grill romaine just until charred, 2 minutes. Transfer lettuce to a cutting board, and slice crosswise into 1-inch pieces.
- In a large bowl, toss together sliced lettuce, almonds, olives, and parsley. Divide salad among serving bowls, and scatter with crumbled crottin. Drizzle salads with dressing, and serve immediately.









# Chopped Arugula Salad with Chicken, Capers, Aged Gouda, and Grilled Lemons

Bright, tangy fl vors rule this fresh salad, from grilled lemons to the tiny, briny caper. Grated aged gouda lends a crumbly richness to these sharp fl vors, though a pecorino or Parmigiano Reggiano would work well in its place. For added crunch, try serving a small portion of this salad on a piece of grilled bread.

### Serves 4

LEMON-DIJON VINAIGRETTE: 2 tablespoons olive oil 1 tablespoon lemon juice 2 teaspoons Dijon mustard Kosher salt, to taste Freshly ground black pepper, to taste

## SALAD:

Oil for grill grates

4 chicken cutlets (approximately 3 ounces each), about ¼-inch thick

Kosher salt Freshly ground black pepper 2 lemons, halved

- 4 cups arugula, chopped
  3 ounces 3- to 4-year-aged
  gouda, coarsely grated (1 cup)
- 2 tablespoons capers

LEMON-DIJON VINAIGRETTE: In a small bowl, whisk together olive oil, lemon juice, and mustard. Season with salt and pepper to taste. Set dressing aside. Dressing can be stored, refrigerated in an airtight container, up to 2 weeks.

- b SALAD: Heat grill (or grill pan) to medium-high. Lightly oil grill grates. Meanwhile, season chicken with salt and pepper. Grill chicken until charred and cooked through, 3 minutes per side. Grill lemon halves, cut side down, until charred, 2 minutes. Set chicken and lemons on a cutting board to rest and cool, 5 minutes. Slice chicken into thin strips.
- In a large bowl, combine arugula, gouda, capers, and chicken. Drizzle with dressing, and toss to coat. Serve lemon halves alongside.



# Farro Salad with Grilled Vegetables and Comté

This farro salad—a mix of summer's best vegetables that have been grilled, chopped, and mixed with a handful of grated Comté—makes for great leftovers. The fresh and bright fl vors of this salad only intensify and blend as it marinates, so set aside a portion to look forward to the next day at lunchtime.

#### Serves 4

HONEY-SHERRY VINAIGRETTE:

1 tablespoon sherry vinegar

1 tablespoon olive oil

2 teaspoons honey

Kosher salt, to taste

Freshly ground black pepper,

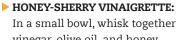
to taste

#### SALAD:

- 2 sweet peppers (5 ounces), cut into 3-inch strips
- 1/2 medium eggplant (7 ounces), sliced crosswise into 1-inch rounds
- 1 medium zucchini (7 ounces), sliced into 1-inch planks
- 3 scallions
- 2 tablespoons olive oil Kosher salt

Freshly ground black pepper ½ cup farro, cooked according to package directions and cooled 2 ounces Comté, coarsely grated

2 ounces Comté, coarsely grate (% cup)



vinegar, olive oil, and honey until combined. Season to taste with salt and pepper.

- ▶ SALAD: Heat grill to mediumhigh. Meanwhile, on a large, rimmed baking sheet, drizzle peppers, eggplant, zucchini, and scallions with oil. Season vegetables generously with salt and pepper, and toss to combine. Place vegetables on grill, and grill until peppers are tender and charred, 8 minutes. Return vegetables to baking sheet, and set aside until cool enough to handle, about 5 minutes. Chop vegetables into ½-inch pieces.
- In a large bowl, combine farro, cooked vegetables, Comté, and dressing. Toss to coat salad.

C

### WANT MORE RECIPES?

Visit culturecheesemag.com/ recipes to check out our latest and greatest cheesy dishes, including appetizers, snacks, entrees, and desserts—plus these show-stoppers below.



### Willow's Caesar Salad with Parmesan-Crusted Chicken

This revamped Caesar salad receives added complexity from smoked Gouda.



### Smoked Tomato and Red Pepper Bisque with Parmigiano Reggiano Croutons

Oversized croutons add crunch to this vibrant summer soup.



### Peach Melba Cobbler & Fromage Blanc Gelato

Make the most of sweet peaches in this fresh and satisfying cobbler, paired with a knockout gelato.

SUMMER 14 culturecheesemag.com 125