



QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

July 2019

From the desk of **Queso** Grande, Larry Stein

Hello Cheese Lovers,

I want to start off by sending a great big **THANK YOU** to Jason and Lindsey Kane for their hospitality for the Potluck on the Farm event this weekend. It was well attended and a nice get together. Plenty of food, areas to explore, and an opportunity to milk Tiger Lily. Goat milk can't get any fresher. Thank you for sharing your home with us.

Thank you Jenny for tag teaming with me on the "Tasting Cheese" presentation last month. I think it was informative and gives everyone a foundation with which to taste and sample cheeses. I know we look forward to Jenny's Corner at upcoming meetings.

This month our past president, Curt Wittenberg, will be presenting "Cheese from *Some Country*". I'm sure it will be informative and tasty.

The meeting is on July 16th. As is our custom, the social time and potluck will start at 6:30PM. You all have been awesome with the sampling of cheese and food to try. Please feel free to bring something if you'd like. At 7PM we'll start our featured presentation.

Bring a chair and a coat, and a friend.

-Larry



JULY EVENTS

**July 16 @ 6:30 pm—
General Meeting @ Ale
Smith, Cheese from
Some Country ???**

July 16: General Meeting

Curt Wittenberg, past President and cheese maker extraordinaire, will tell us about cheese from another country. Just what that will be is a bit of a surprise, but promises to be informative and fun along with good cheeses to taste!

AUGUST EVENTS

**Aug. 20 @ 6:30 pm—
General Meeting @ Ale
Smith, 'What is Fondue'
and Food Handling
Guidelines**

August 20: General Meeting

What do you know about Fondue? Come hear from Carol and Don Rutherford about Fondue in preparation for our September meeting when we'll have Fondue Making and Sampling similar to our Grilled Cheese session in April.

Sabine Friedrich-Walter will also provide us with information on food handling guidelines. When we spend the time and money to make our own cheese, it's important to make sure we are following proper sanitation procedures so our cheese will be safe to serve to our friends! You may have learned from your mom or maybe at a restaurant you worked at some point but it's great to have refresher course!



**Check our our Website to stay informed, learn more
about the Club and see past meetings and newsletters:
<http://quesodiego.org/>**

Marinated Brie Cheese with Cherries

Sabine Friedrich-Walter

Weight in metrics:

400 gr brie cut in small cubs set aside

Marinate:

300 ml white port , plus 100 ml for later

100 ml dry sherry

3 shallots, minced fine

1 garlic.cloves, minced

1 spring rosemary, chopped fine

1 spring thyme, chopped fine

1 teaspoon peppercorn ,crashed

1 teaspoon juniper berries, crashed

a dash cayenne.



Bring marinate ingredients to medium heat and cook until reduced by half. Add 100 g honey and remaining 100 ml. of Port. Let it cool down a bit and pour over brie cubs. Let sit for 3 hours.

Cherry ragout:

300 g pitted fresh Bing cherries or other black cherries.

200 ml cherry juice or cranberry juice

200 ml red wine

2 tablespoon fresh orange juice

2 tablespoon fresh lemon juice

1 cinnamon stick

1/2 teaspoon vanilla

1 teaspoon corn starch

Bring wine, juices, vanilla and cinnamon stick to a boil and cook until reduced by half. Mix corn starch with a bit of cold water and add to the reduction. Cook for 2-3 additional minutes. Take the cinnamon stick out and gently mix in the cherries. Cool down completely.

Serve with marinated cheese and garnish with rosemary and roasted walnuts (optional).

Bon Appetit

The Library of Cheesemaking:

Everything you need to make “real cheese” at your fingertips

by Curt Wittenberg

So you want to make cheese? Everything you need to make “real cheese” is at your fingertips as a member of Queso Diego. Not only are you surrounded by experienced cheesemakers to facilitate the process and the cheese enthusiasts to critique them, but you also have the benefit of access to cheesemaking equipment, supplies, and books with a simple e-mail. Your requested item(s) will be delivered to the next meeting. Reusable items are free to use; non-renewable items are available for a modest fee, usually about \$2 per batch of cheese. All you will need to add is the milk.

Our **Library of Cheesemaking** consists of a collection of bacteria and molds to make virtually any type of cheese available in quantities suitable for 2-4 gallons of milk (2-6 lbs of cheese, depending on the style), a collection of cheesemaking equipment including hundreds of forms and several cheese presses. There is also cheesecloth, calcium chloride, animal and vegetable rennet, and more for a very small fee. A simple e-mail to gd-library-request@quesodiego.org and the item(s) will be delivered to the next meeting.

A full list of the available items is available on the web at: https://docs.google.com/spreadsheets/d/19fLvqk26dKyUlf1Ay5E_IFhULYZ1rt8nk0SXiR2R720/edit#gid=1491603828

So, if you want to try your hand at cheese, borrow a book from the library or look on the internet for a recipe (<http://www.cheesemaking.org> is a good resource), request the items you need from the library (a week in advance, please), pick them up at the next meeting, purchase the appropriate amount of milk, and you are on your way. You will also need a good thermometer, a pot big enough to hold the appropriate amount of milk and some simple kitchen utensils.

If you are a beginner, it is best to start out with a simple recipe for a fresh cheese. Chevre, queso fresco, crescenza/stracchino, and feta are some good choices. These don't need a press or a sophisticated aging environment; just a culture, some rennet, cheesecloth and, in some cases, a form. Clean your equipment well, follow directions carefully and, with a little patience, you will be amazed at how quickly and successfully you can make a cheese that will please your palette and impress your friends and family. Bring it to the next meeting and you will likely impress a few Queso Diego members. The likelihood is, having made a couple simple cheeses, you will be ready and motivated to move on to more sophisticated recipes. No need to look further than the Library of Cheesemaking for the supplies for those as well.



So, don't wait. Take your first step toward cheesemaking today

Below are organizations who support Queso Diego. We hope you will support them as well! Click on the logos to get to their websites.

