

# QUESO DIEGO

## THE SAN DIEGO CHEESE CLUB

*Message from Queso Grande president, Marci Richards*

AUGUST 2020

### *Hello Queso Diegans,*

I hope everyone is finding some time to take advantage of all the cheese opportunities over the past few months, as there have been an inordinate amount of on-line cheese chats and presentation. It's such a great opportunity and the majority of them are free. I've heard some members are also taking on-line cheese classes – How great is that?! The Queso Diego club has also been busy with our own monthly presentations and I'll have to say that those who were not able to attend the last two meetings really missed out. In June, Livia did an interactive presentation on Brazilian cheeses, which was a lot of fun. In the comfort of our own homes, everyone grilled the Queijo de Coalho (cheese sticks) and baked the Pao de Queijo (cheese balls). She provided some background on the cheeses and gave a little history. In July, we did a cheese and wine pairing with Rob, Venissimo's AOC founder. Everyone selected their own Sauvignon Blanc and Pinot Noir wines and the varietals were paired with some amazing cheeses from California, England, France and Spain. He walked us through the tastings, encouraged everyone to mix-and-match beyond the selected pairings, provided some interesting facts and insight, and had some fun stories.

So, you ask – What is planned for August and September? Well, our cheese journey shall continue in August with a presentation by Claire Enemark, author/host of “Behind the Rind” podcast. Check out some of the episodes on <http://behindtherind.com/>. In September, we will have a presentation by Fromaggio on the world's first [SMART home cheesemaker](#). We don't know that much about this product but since it is an option for cheesemaking, the board thought some more information straight from the manufacturer would be beneficial to members and provide an opportunity to ask questions, especially if this is an option for you to try your hand at some cheesemaking.

No matter the method you choose to make cheese or the style or type of cheese (fresh, bloomy, semi-hard, hard, washed-rind, blue), making cheese teaches us to have a deeper understanding of the process and an appreciation of the time and care that it takes to produce. Cheesemaking can be therapeutic, as some styles require more patience than other styles. Cheesemaking is an art and a science and the end product (cheese) is wonderful to share with others. If cheese appreciation is more your style, then continued and expanded education about the milk, cultures and aging processes can provide knowledge and understanding, too. And as always, we encourage members to share their cheese experiences and ask cheese related questions through the group email.

Stay safe and don't forget to remove your mask when eating cheese 😊

Marci





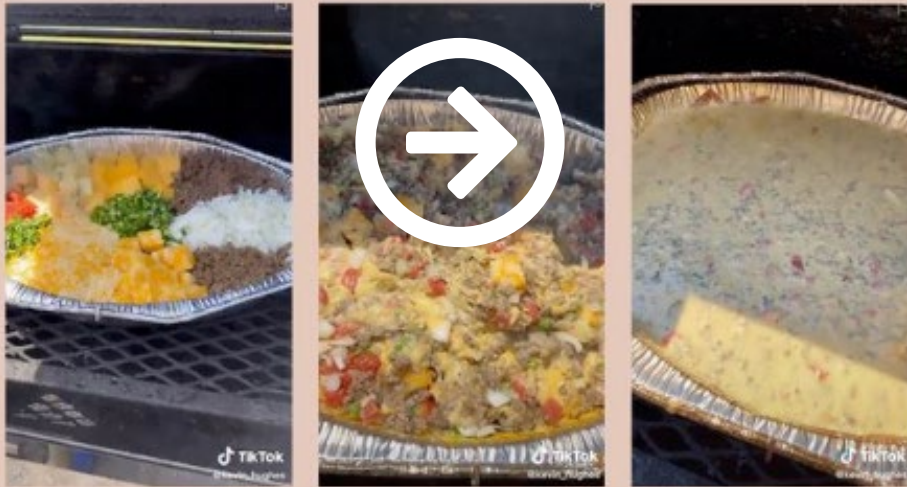
# Cheese Talk

Inspiring Information, Presentations, Recipes



**TODAY Food** @TODAYFood · Jul 22

**Grilling queso** might just be the ultimate summer cookout hack.



You can grill queso? This new cooking trend is taking over social media. Have fun playing around with different ingredients for this cheesy concoction.

[today.com](https://www.today.com)



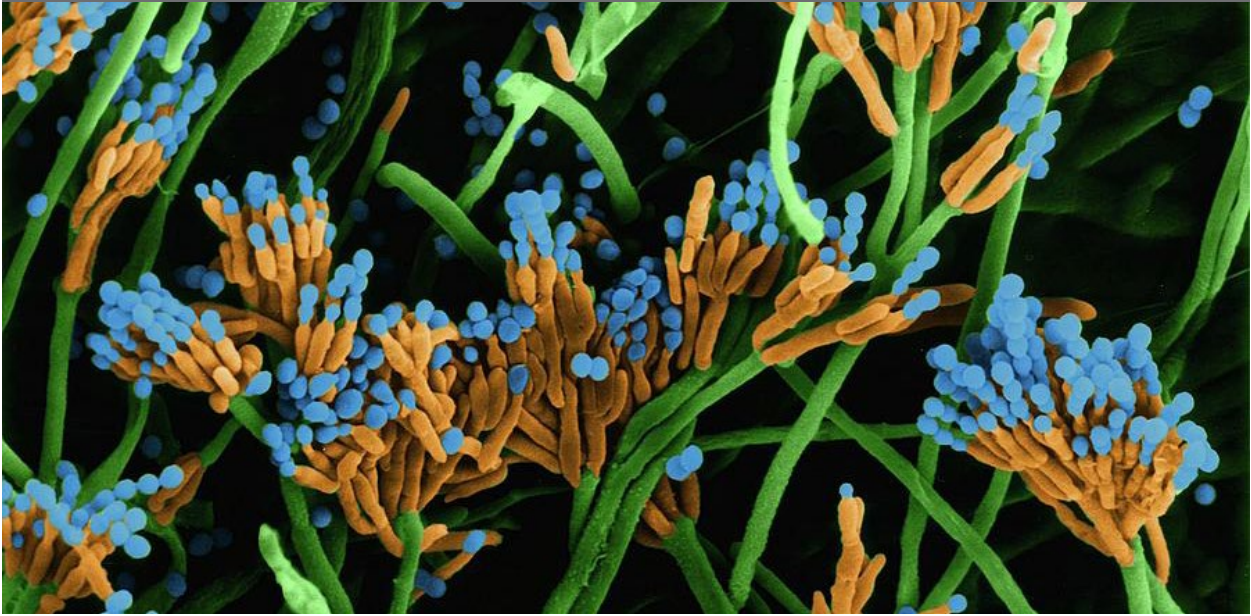
**Aaron Dowson** @Dowsonaaron · 8m  
Fleetwood Mac & cheese



**Matta's** @Mattas\_\_Lpool · Aug 7  
They said get a bike. They said cut the carbs.

#Vegan #cheese #glutenfree #pizza #Liverpool #food #shopping #organic #Friday #Fridayfeeling





## Penicillium roqueforti – the heart of bleu

Curt Wittenberg

This month, after a long hiatus, we are once again introducing you to new members of the Queso Diego Library of Cheesemaking. This time it is the determining component of blue cheeses, the *Penicillium roqueforti* molds. Notice, that I refer to them in the plural sense. This is because, like the *Penicillium candidum* molds that I wrote about what seems like ages ago, there is more than one strain of *P. roqueforti*, each having different properties for cheesemaking. We will discuss those



differences between those strains and how they might be used to differentiate our cheeses.

First, there is the classic Roquefort mold, *P. roqueforti* PV, that is very fast growing, has a strong piquant blue cheese flavor and is blue green in color. This reminds me of those beautiful creamy rindless blue cheeses with blue green veins and classic flavor of blue cheese salad dressings. The flavor is pungent, even “in your face”. The “blue” veins of a classic Roquefort can range in color but are often distinctly green when very ripe. Interestingly, Roquefort cheese was the first cheese officially recognized by the French with an AOC, no, not that outspoken progressive politician, *Appellation d’Origine Contrôlée*, the French cheese certification

governing the origins of cheeses. Roquefort was granted the first AOC in 1411!

But that is not the full range of blue flavor found in blue cheeses. Blue cheeses can actually be much more subdued. Some of those more subtle cheeses are a consequence of the use of less



aggressive *P. roqueforti* strains. Another example, that is offered in our Library of Cheesemaking along with the PV strain, is the PS strain. This strain produces blue-green veins like the PV strain but grows less quickly and results in a milder flavor. It is often used in conjunction with another mold, *Penicillium candidum*, the bloomy rind Brie mold to make bloomy blue cheeses like Cambazola. In fact, GetCulture.com, the source of many of our cultures, recommends using one of our new strains of *P. candidum*, HP6, in conjunction with the PS strains to make bloomy blue cheeses. Like the PS *P. roqueforti* strain, the HP6 *P. candidum* strain is slower ripening than the classic SAM strain of *P. candidum*, making it a better partner for that strain.

These are the currently only two strains of *P. roqueforti* in the library, but these are not the only available strains. Others include PA, a very fast growing dark green strain with a mild blue flavor, and PJ, a fast-growing strain with a dark blue-green color and a classic blue flavor. The later might be the perfect strain for an English Stilton. Moreover, one of these might hit that sweet spot for the blue cheese you are hoping to make.

This raises the point that new cheese cultures can be acquired by the club if there is sufficient demand, so, if you want to use a particular strain that is not available, just send a request to us at [QD-Library-Request@googlegroups.com](mailto:QD-Library-Request@googlegroups.com). It would be helpful if you described what you intend to use it for. Your Library of Cheesemaking is always looking to help improve your cheesemaking.



## **QUESO DIEGO** THE SAN DIEGO CHEESE CLUB

### **NOT A MEMBER? { JOIN THE CLUB }**

We are a group of enthusiastic cheese lovers who want to learn more, taste more and appreciate small farmers and growers. We have monthly presentations taught by passionate members or experts that delve into a variety cheeses, pairings, and how-to demonstrations. Check out our [Meeting Schedule](#) online to see other members-only or fun events Queso Diego hosts or participates in every year.





## Eggplant Parmigiana

Recipe by Stacy Adimando, SAVEUR.

Yield: serves 8 to 12

Time: 3 hours

*What's most critical about this casserole-style Italian dinner is the layering, the characteristic for which many believe parmigiana got its name ... In and around those layers are the key to eggplant parmigiana's texture and flavor.*

### For the sauce:

2 (28-oz.) cans plum tomatoes with their juices  
3 Tbsp. extra-virgin olive oil  
6 large garlic cloves, peeled  
Kosher salt  
Freshly ground black pepper

### For the eggplant:

3 large eggs  
Kosher salt  
1¼ cups dried plain fine bread crumbs  
1 Tbsp. dried Italian seasoning, or equal parts dried basil, dried rosemary, and dried oregano  
3 medium eggplants (about 3 lb. total), mostly peeled except for a few strips of skin, sliced into thin rounds slightly thinner than ¼ in.  
About 1 cup extra-virgin olive oil  
1½ cups (about 10½ oz.) shredded mozzarella cheese (not fresh)  
3 Tbsp. finely grated Pecorino Romano

### Instructions:

Make the sauce: In a blender, pulse the tomatoes and their juices until just slightly chunky. In a medium-large (4-quart or so) heavy-bottomed pot over medium-low heat, add the oil and garlic, and cook, stirring occasionally, until the garlic is softened slightly and fragrant but not yet browned, about 4 minutes. Pour in the puréed tomato mixture and season with a generous pinch each of salt and pepper. Bring to a gentle simmer and cook, stirring frequently, until thickened slightly, at least 1 to 1½ hours. The sauce can be cooled and refrigerated for up to 2 days.

If you're baking and serving right away, set a rack in the top third of the oven and preheat to 400°F. If not, skip the preheat for now.

Bread the eggplant: In a medium baking dish or wide shallow bowl, beat the eggs with 1 tablespoon water. Season with a generous pinch of salt. In a second

baking dish or bowl, stir together the bread crumbs, Italian seasoning, and ½ teaspoon salt. Working with one or two at a time, dredge the eggplant slices in the egg wash and let the excess drip back into the bowl. Transfer to the bread crumbs and coat very lightly on each side.

Line a large baking sheet with a few layers of paper towels and set by the stove. In a large high-sided skillet over medium-high heat, heat ½ cup oil until shimmering. Turn the heat down to medium and add some eggplant slices in a single layer until the skillet is full. Cook, turning once, until well browned on each side, about 6 minutes total. Transfer to the prepared baking sheet. Repeat with the remaining eggplant, working in batches as needed and adding a little more oil every other batch, or as needed. As you work, continue to add layers of paper towels between the eggplant slices so they remain separate.

In a 9-by-13-inch baking dish, ladle ½ cup plus 2 tablespoons sauce into the bottom. Cover the sauce with a single layer of eggplant (start with the thickest ones on the bottom and save the prettiest slices for the top). Ladle another ½ cup sauce on top, spreading it evenly. Sprinkle with about ⅓ cup plus 2 tablespoons mozzarella and 1 tablespoon Pecorino. Add another layer of eggplant and repeat this process until you've reached the final layer of eggplant. Top this layer only with ½ cup sauce, a final thin layer of mozzarella, and some Pecorino. (Reserve any remaining sauce for another use.) At this point, the eggplant parmigiana can be refrigerated, covered, for up to 1 day.

Bake, uncovered, until the cheese is melted and bronzed in places and the sauce is bubbling around the edges, about 20 minutes (add about 10 minutes if your dish was previously assembled and chilled). Remove and let cool slightly. Slice into squares and serve warm.

# Queso Diego Zoom Meeting - Brazilian Cheeses

## Tuesday, June 16th recap

Participation on the Brazilian cheese presentation was high! Livia Paz presented a little history and took us through some tastings of BRAZILIAN CHEESE - it felt almost like our normal meetings, when we all try cheeses together.



Pao de Queijo



Queijo Coalho



Pao de Queijo



## Industry Trending, LOL

MAC 'N CHEESE FOR BREAKFAST — Kraft wants you to wake up and smell the mac 'n cheese. The company hopes the new “breakfast” label could take away some of the shame that’s associated with parents serving their kids easy-to-make non-breakfast foods in the morning.



MAC 'N CHEETOS — Bold and spicy cheese flavors are trending across retail and ingredient sectors, as demonstrated by the new launch of Cheetos Mac 'n Cheese: Bold & Cheesy, Flamin' Hot and Cheesy Jalapeño. Cheetos Mac 'n Cheese currently is available exclusively at Walmart and will be available at retailers nationwide in 2021.





# Cheese Library

Resources For Cheesemaking

## Make Cheese In Your Own Kitchen

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 our 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. E-mail [qd-library-request@googlegroups.com](mailto:qd-library-request@googlegroups.com) with your request and the item(s) will be delivered to the next meeting. Don't wait - take your first step toward cheesemaking today!

### ONLINE RESOURCES

[Cheese Forum](#)

[Cheesemaking.com](http://www.cheesemaking.com)

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Here is a link to the Library spreadsheet.  
The tabs at the bottom get you to what you need.

{ LIBRARY SPREADSHEET }

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Requests are generally filled at the monthly meetings.  
Simply request the items you'd like by sending us an email one week before the meeting to:  
[qd-library-request@googlegroups.com](mailto:qd-library-request@googlegroups.com).

{ MAKE A REQUEST }



# MORE CHEESE, PLEASE

## Member submissions skimmed just for you:

### Marin cheese maker finds a way to survive big drop in sales by giving away its award-winning cheese

When the pandemic hit, Point Reyes Farmstead Blue Cheese company couldn't just slow down production - its cows kept producing milk. So it found a way to survive by giving away its most popular cheese.

*ABC 7NEWS video by Juan Carlos Guerrero*

Watch the video online [{ VIDEO }](#)

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### How a Cheese Goes Extinct

When you talk with aficionados, it usually doesn't take long for the conversation to veer away from curds, whey, and mold, and toward matters of life and death.

*The New Yorker Annals of Gastronomy article by Ruby Tandoh*

Read the full article online [{ ARTICLE }](#)

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### Here's the Healthiest Cheese You Can Find at the Supermarket

While it's a great source of calcium and protein, certain types can be super high in saturated fat, sodium and cholesterol.

*yahoo!life article by editor@purewow.com (PureWow)*

Read the full article online [{ ARTICLE }](#)

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### Mistakes everyone makes when they cook with cheese

Some rules are made to be broken — sometimes. Just proceed with caution.

*Mashed article by J.S. Kurtzman*

Read the full article online [{ ARTICLE }](#)

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### Demand remains in volatile times

No one is asking what's the hot cheese right now.

*Cheese Market News article by Lucas Fuess*

Read the full article online [{ ARTICLE }](#)

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# Below are organizations who support Queso Diego

We hope you will support them as well! Click on the logos to visit their websites.



# smallgoods

AMERICAN CHEESES & PROVISIONS

venissimo  
cheese

