



Deliciously Yeasty Update

While some like to eat their cheese in the buff (without any accompaniments that is!), most agree that a perfectly-baked baguette or other yeasty bread delight is the ideal pairing to showcase a decadent cheese. For most of the past two years, we've been fortunate to carry Amity breads, baked locally by Barrie Cullinan. During that period, we've delighted in her ciabatta and baguettes. Although we're sad to see her go, we're happy to announce she's pursuing her passion in launching her own business and is halting wholesale operations at this time. Thank you Barrie for your delicious breads and best of luck; glad we could be a part of your success!



SO, that leaves us with (GASP!) no bread?! Wrong! Just when we thought all hope had been lost (okay, it wasn't quite that dramatic), [Easy Tiger](#) sauntered into our lives full of laid-back confidence - just what the doctor ordered - because their breads really are that good. If you haven't frequented this new bake shop and beer pub on East 6th street, you're missing out (but that's fine - more goodies for us!). In the meantime, you can now hop over to our shop to get a taste of what baker David Norman is whipping up at Easy Tiger. David's pedigree includes head-baking positions at Grand Central Bakery (leading artisan bakery in Pacific Northwest), TriBakery (supplying NY greats such as Tribeca Grill and Nobu), Ecce Panis (NY, NJ) and Bouley Bakery (NY). All those claims-to-fame aside, he's just plain nice and he can bake some dang good bread.

To get your palates acclimated, we'll be carrying his Baguettes every day, and we'll additionally feature his Pain au Levain and Nine Grain loaves on weekends. The Baguettes (made with unbleached artisan bread flour, water, salt, and yeast) use an overnight starter to build an extraordinary, open-celled crumb and a full nutty flavor; then they are baked directly on the stone hearth of Easy Tiger's deck oven for the ultimate crackly crust. The Pain au Levain (made with unbleached artisan bread flour, whole spelt flour, whole rye flour, water, and salt) starts as a traditional French-style naturally leavened dough that bakes into a deep, complex flavor. The Nine Grain is similarly a naturally leavened dough but is instead made with whole wheat flour, whole spelt flour, unbleached artisan bread flour, whole rye flour, nine grain cereal, water, honey, and salt. The change over occurs this Friday, so come by for complimentary samples of all three breads!



New Cheese

Fuzzy Wheel is back from Vermont's [Twig Farm](#)! Loosely based on the farm's washed rind recipe, Fuzzy Wheel is a semi-soft cheese made with both cow's and goat's milk that develops a rustic natural rind. This cheese is seasonal and is only made during the early springtime, and we've got it now! Come taste!

Mark and Gari Fischer of Woodcock Farm in Vermont have begun purchasing high quality cow's milk from their neighbors at Taylor Farm, allowing them to expand their cheese repertoire. Cloud Nine is a soft-ripened, bloomy rind cow's milk cheese (similar to a Camembert) that has a soft, slightly salty, spoonable paste with flavors of mushrooms and hay.

From the award-winning [Bittersweet Plantation](#) in Louisiana comes Bayou Blue, a great cow's milk blue cheese. It has a thick, fudgy consistency and a subtle, breadly flavor. This cheese is a great place to start for blue cheese beginners.

Classes and Cheese-y Events

Tickets for two more cheese classes go on sale this morning. Since our last one was a delicious success (if we may say so ourselves!), we're also co-hosting another Cheese and Balsamic pairing class at Con' Olio with Jeff and Tabatha. Ticket purchasing information for all events can be found on our website under [Upcoming Events](#).

Cheese-ily Yours,

Kendall and John
Kelly, Brad, Courtney, Paul, and Victoria



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