



It's National Grilled Cheese Month!

Yes, April is officially grilled cheese month and there are various competitions being held across the United States. If you're looking to compete, come in and taste cheese and let us help you come up with unique and kooky ideas. For those who don't know it, John and I originally wanted to open a gourmet grilled cheese restaurant and we even ran the GCC ("Grilled Cheese Club") out of our house! It was along the way that we discovered our true passion wasn't standing over the grill, but we instead became focused on talking about the artisanal cheeses we featured, how they were made, and who was making them. From there, we got asked to lead some pairings for friends' parties, and the rest is history - a cheese shop was born! That being said, John made some dang good fancy grilled cheese sandwiches. My favorites were a Buffalo Shrimp and Roquefort grilled cheese with butter lettuce, an eggplant rolatini grilled cheese with the richest ricotta ever and an additional heaping of fresh-made buffalo mozzarella, and for dessert, a mascarpone, banana, and nutella grilled cheese. Yes, we even grilled that puppy (and dolloped ice cream on it to boot!). So whether you're looking for a standard recipe (that doesn't use individually, plastic-wrapped singles!) or if you want to mix it up, we're excited to be a part of the process. Already have a favorite recipe? Send it to us! We'd love to post it (as well as drool-worthy photos) on facebook and share your ideas with our customers and friends. Happy Grilling!

New Cheese & Goodies



We brought it in especially for our Cheese of the Month club members, who loved it so much, that now we're officially introducing Kinderhook Creek to our case! Made solely with [Old Chatham Sheepherding Company's](#) East Friesian sheep's milk, this soft ripened cheese brings out the terroir of New York's Valley from which the sheep graze. Delightfully creamy and with notes of sweet grass and hazelnuts, this cheese won the top award in its category at the recent Good Food Awards in Europe.

[Ticklemore](#), from the British Isles, is back! And this baby doesn't stay in our case for long. Another soft-ripened, bloomy rind cheese, the goat milk for this English cheese comes from a farm on the edges of Dartmoor, where they allow the goats to graze on both pasture and hedgerows that are deliberately kept long for that very purpose. Look for a light, crumbly texture and soft, delicate creamline with a slightly acidic and floral taste.



A perfect complement to both of the above cheeses is Rogue Chocolatier's Hispaniola, a seventy percent dark chocolate made in Minnesota from single source beans from the Dominican Republic. Balancing acidic and fruity notes, the Hispaniola has flavors of licorice, dark cherries, and burnt orange that are accentuated by a slight smokiness. Check out this cool [video](#) on how it's made!

Cheese-y Events & News



Sunday, April 29 (6pm): One of our wholesale partners, [Royal Fig Catering](#), is launching a new supper club in its beautiful Harvest Room, and we're excited to be a part of its debut! The first Artisan Dinner Series features a five-course dinner that will highlight Chef Dan Stacy's culinary attention to detail, quality and artistry as he showcases a selection of our artisanal cheeses.

Cheesemonger and Wholesale Manager Paul will talk about the selections and pairings throughout the service. This event is open to the

public and B.Y.O.B., and diners are encouraged to bring their favorite wines, brews or other beverages to compliment the meal. For more details, contact Jerod by phone at 739-3233 or [email](#).

The [Austin Beer Guide](#) Spring issue is out. You can pick one up in our shop or at various, awesome joints around town. Flip to the last page to read about how we pair cheese and beer in our shop and a quick and easy list of recommended pairings!

Congrats to wholesale partner friends at Lenoir for their great reviews in the [Austin Chronicle](#) and the [Statesman](#). We loved dining there and can't wait to get back!

Our April Cheese Class schedule is posted! Seats are already purchased but we are taking a waitlist. Please note that we'll go on hiatus for the month of May (while we await the arrival of our cheese baby) and we plan to resume classes this summer. Additionally, we're booking private parties! We sold out of April available dates but we are already booking for mid-June onwards. Email [Kendall](#) for information on hosting private parties in the Cheese House.

Cheesily Yours,
Kendall & John
Kelly, Brad, Courtney, Paul, and Victoria



ring vs 512 531 9610
visit vs Tues-Sat 11-7 | Sun 12-5 | Closed Mon [Visit our website »](#)
4220 Duval St, Austin, TX 78751

[Forward email](#)



This email was sent to john@antonellischeese.com by info@antonellischeese.com | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Antonelli's Cheese Shop | 512-531-9610 | Tue-Sat: 11-7, Sun: 12-5, Mon: closed | 4220 Duval St. | Austin | TX | 78751