



"A Lardo Love"

Lardo. Chefs and food lovers alike have called it "a bite of heaven" or "a revelation" and referred to it as a "food to try before you die." Let's be honest folks. This is one of our favorite products in the case. But more often than not, folks stare at us puzzled, questioning, "Just what am I supposed to do with that?" In the spirit of our continuing education, here's a little about Lardo.

What is it?

In the words of Ruhlman, "[L]ardo is cured pork back fat, pure unadulterated fat... It's texture and flavor are amazing - there's nothing like it..." It's salted and dry-cured, potentially seasoned with a few extra spices. A good lardo should never be chewy or toothsome. Instead, it should simply and extravagantly melt on your tongue.



IBERICO DE BELLOTA LARDO

Where's ours from?

We source our Lardo (pictured here) through Herb and Kathy Eckhouse of La Quercia in Iowa. Because we've written about them often, many of you are familiar with their story. To keep it short, let's just say they rock at curing piggy-goodness. This specific Lardo is pork back fat from the Iberico de Bellota acorn-fed pig raised in Spain. The ingredients? Just pork back fat, sea salt, and spices. No nitrites, nitrates, or substitutes. Mouth-watering fat that's lusciously firm, silky, and succulent.

How do you use it?

Traditionally, thin slices of lardo are eaten alone or are simply topped on warm bread and they melt in like butter. Other great uses include grilling it on pizza or wrapping it around other meat products (like poultry) to add another level of richness and prevent drying out. You could even render it and use it for some deep frying! The truth? Get creative! How about simply adding two delicate slices atop a serving of risotto so that extra decadence seeps in by the time you serve it to your guests. Here are some unique recipes I found online as well: [Grilled](#)

[Asparagus Involtini with Lardo](#), [Grilled Mackerel with Lardo, Avocado, and Jalapeno on Toast](#), [Spot Prawn Bruschetta with Marjoram and Lardo](#), [Roasted Beet and Chicory Salad with Charred Lardo](#), [Bourbon-Soaked Peach and Lardo Crostini](#).

YOUR Challenge

Here's your challenge Austinites! We want to see what unique recipes you can come up with! Come taste a bit of extravagance, let your imagination run wild, and have fun. Plus, grilling season is the perfect time to get creative. In the spirit of learning from each other and a community of sharing, email us your photos and recipes so we can share them with the world!

June Class Schedule

"School's out for Summer"..... Well, not quite! In fact, our summer session of cheese classes is kicking off, and [tickets are on sale now](#). *Please read all details before purchasing tickets, since they are non-refundable and non-transferable to other dates.* Also, remember that you can host a private party cheese tasting in our Cheese House. [Contact us](#) for more details. Lastly, don't forget that you can come taste cheese for free in our Shop, and our cheesemongers will gladly give you a mini-Cheese 101 tour through our cheese case. Get your notebooks out and taste buds ready!

New Cheese & Goodies

Welcome back, **Willoughby**! Although we must admit, you've had a facelift! Perfectly yeasty, delicately tangy with a slight mustard finish, sumptuously creamy, and with hints of sweet cream, this washed-rind cheese has been tweaked to perfection. When cheesemaker Marisa Mauro's Ploughgate Farm suffered a fire in 2011, she sold the rights to this gem to the Kehlers at Jasper Hill Farm - who were already familiar with it since they'd been aging it in their Cellars. Named after a beautiful lake just north of Greensboro, Willoughby is delicately washed so that it develops just a hint of attitude. (For those familiar with their cheeses, think Moses Sleeper with an extra pep in its step but not as much of a go-getter as Winnimere.) Willoughby is winning our hearts (and our taste buds!); come give it a try.

Keith Adams of Alemar Cheese Company started his one-man cheesemaking operation in Mankato, Minnesota back in 2009 intentionally keeping the operation small in size and scope - a one-man operation! Keith picks his milk up daily the morning of production from the Minar family of Cedar Summit Farm, Minnesota's only 100% grass-fed and certified organic dairy. Keith chooses to focus almost exclusively on his signature cheese **Bent River**. Styled after camembert, this decadently creamy and perfectly earthy organic round has notes of mushrooms, bitter greens, and custard. We put this in the case over the weekend and it's already flown out the door; if you're lucky (and you come in soon!), you may just be able to grab a taste for yourself!

As it starts heating up, we're going to gift you a little "Christmas in the summer." Well, not exactly. But, as many of you know, Rogue River Blue - a two time Best in Show Winner at the American Cheese Society - is a seasonal delight from Rogue Creamery that's released each winter. At that time, wheels are generally aged 9-12 months. Well, in celebration of their 80th Anniversary, Rogue Creamery decided to hold back a handful of wheels to age a bit longer for a **Rogue River Blue Special Reserve** release. And we've got some! These wheels are aged almost 18 months. Because we have yet to break into one of these babies (which we'll be unveiling in the next week), I'll let co-owner and cheesemaker David Gremmels explain the flavor profile of the Special-Reserve edition: "[T]he flavor of Rogue River Blue

represents the most distinctive blue flavor layered with subtle nuances varying from grape and pear, spicy peppercorns in the center of the paste, to steamed milk, blackberry, hazelnut, Brazil nut, straw, black truffle, vanilla, dark chocolate to savory bacon at the rind. The unique leaf wrap adds a vegetal element which is delicious when eaten with the cheese. In addition the paste displays layers of richness including butter and abundant crystals achieved during its affinage. These wheels are the finest RRB wheels in Rogue Creamery's history and are available on a very limited first come first serve basis." Hmmm... yea, that sums it up nicely. So keep an eye out, because we'll be releasing some soon!

Cheese-y News

Saturday, June 1 (2-8pm): West, Texas Benefit Concert at Red Shed Tavern
Friends and supporters of the Cheese Shop, Kelley Denby and Trisha Vanek, have organized a benefit for their hometown of West, Texas. A \$20 cash donation will get you in the door to enjoy six local bands, free food, and free beer (while supplies last). They'll also have a silent auction, raffle, and t-shirts for sale. All proceeds will go directly to the victims of the West, Texas explosion through the Waco Foundation. For more information or to make a donation online, [visit this site](#).

Stay Cheese-y!

John & Kendall
Brad, Courtney, Paul, Victoria, Dan, Traci, & Kara



ring us 512 531 9610

visit us Tues-Sat 11-7 | Sun 12-5 | Closed Mon

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