

The Cheese Lover's Letter *April Delights*



Greetings from the Sickles Market Gourmet Cheese Department!

Spring is finally here and so many good things are coming with it. This month you can look forward to a selection of tangy, rich, and buttery items that is very suitable for spring entertaining. As cheesemongers at Sickles Market, we are constantly seeking out high quality items and we will settle for nothing less. We think you'll find both flavorful bliss and ease in our recommendations below! Be sure to tell us what you're drinking and cooking this season, we love cheese pairings! Have a beautiful spring and stop by and see us for samples this month!

Star of the Show: Boquerones

Otherwise known as white anchovies, Boquerones are fresh anchovies filleted and marinated in vinegar, oil and spices. They are tangy and oceanic, with a fluffy and velvety texture. Boquerones are milder and softer than canned anchovies. They are perfect for tapas and hors d'oeuvres and are particularly good with chevre and crostini. Artisanally produced by Caseros and imported from Spain.

The Wheel Deal: Taleggio
30% OFF THE ENTIRE MONTH OF APRIL

Taleggio is a sturdy square-shaped cheese. Its exterior is pink-orange, which is emblematic of the washed rind family it belongs to. Its paste is soft and oozy, with flavors that span the gamut from buttery to beefy. Taleggio's production dates back to Roman times and its popularity is nearly on par with that of Parmigiano Reggiano. It's great stuff with a Pinot Grigio. Lombardy, Italy. Cow Milk. *Stop by and try some of the other cheeses in the Taleggio family, including Taleggio Vecchio (extra aged), Robiola di Bosco and the all goat Stracapa.*

The Monthly Blend: Fresh Ricotta, Honey Butter, and Sesame Graham Crackers

Here's a simple little dish that's a cinch to assemble and a pleasure to eat. It's three ingredients only, and here they are:

Here's what we took, item by item:

Fresh Ricotta: a whey cheese that's made from the natural leftovers from mozzarella production. Thick, luscious, and subtly sweet, ricotta is ideal for stuffing in manicotti or spreading on crostini. Made with farm fresh whole cow milk.

rBST Free. Locally produced.

Honey Butter: a heavenly blend of honey, butter, heavy cream, cane sugar and vanilla that's rather like crème anglaise in terms of flavor and texture. Sweet but not too sugary, honey butter is your ticket to healthful, all natural decadence and pairs wonderfully with diverse fruits and cheeses. Preservative Free. Produced by Velvet Bees. St. Paul, Minnesota.

Sesame Graham Crackers: wheat and malted barley flatbread-type crackers that are crunchy and airy. Seasoned delicately with sea salt and toasted sesame seeds, these 'grown-up grahams' are irresistibly nutty and flat-out addicting. They're wonderful on their own. Non-GMO. Produced by Vermont Farmstead Cheese Company. Windsor, Vermont.

Place the graham crackers on a clean work surface. Lather the ricotta on the crackers, leaving about one-third of each cracker bare (this makes for less mess come time to serve). Transfer the graham crackers to a serving dish and dollop the honey butter on the ricotta coating. Serve and enjoy. Like we said, it's a cinch to churn this one out. What's more is that it's a very adaptive recipe, so you can easily and effectively substitute an ingredient. For example, use INNA Jam Spring Lady Peach Jam in lieu of the honey butter. Different but equally delicious.

The Cheese Department

**Pre-Order
Baked Lemon Ricotta!**

30% OFF

Reg. \$16.99 lb

**On April 19th & 20th only!
1/2 Wheels & Whole Wheels**



Baked Lemon Ricotta is a decadent specialty in our fine cheese department. Enjoy it on your cheese board, at brunch, or as a dessert!

Enjoy it at 30% OFF on April 19th & 20th only! Call ahead to place your order for this delicious deal. We are offering only 1/2 or whole wheels for the pre-orders.

½ wheel

**Divides into fifteen segments
Approximately 4.5 lbs
Serves 8-12 people**

Whole wheel

**Divides into thirty segments
Approximately 9 lbs
Serves 16-20 people**

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