



## *The Cheese Lover's Letter*

### *June Delights*



*Greetings from the Sickles Market*  
*Gourmet Cheese Department!*

June came quickly and we aren't mad about it! As you prepare for your summer events and gatherings, we hope you'll stop by and see us at the cheese counter. No one knows how to throw a summer party quite like a cheese monger. Read through June delights below for crowd pleasing products that you won't want to miss this

season. Our "Monthly Blend" makes for an incredible appetizer to have in your recipe repertoire. We hope every word makes you hungry!

### ALSO...

Be sure to read all the way through to learn about our National Cheese Day Sales! The big day is tomorrow, Tuesday June 4th, 2019! #NationalCheeseDay

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### *Star of the Show: Goat on a Hot Tin Roof*

This little brick shaped cheese is as soft and creamy as room temperature butter. Its flavor is aromatically spicy, which is undoubtedly because of its mantle of crushed chili. Hot Tin Roof offers a subtle taste of the land Down Under by coupling the chili with saltbush, native pepperberry and Tanami apple, rounding out the heat with floral, briny and olivey tones. Its fluffy, mousse-like texture makes it the perfect stuff to spread on breads and crudites. Goat milk. Vegetarian Rennet. Producer: Kris Lloyd of Woodside Cheese Wrights. Adelaide Hills, South Australia.

Seek out Woodside Cheese Wrights' Lemon Myrtle, Saltbush, and Bush Buff, all of which are yummy.

### *The Wheel Deal: Kanaal*

#### **30% OFF THE ENTIRE MONTH OF JUNE**

Reg. \$17.99 lb

Kanaal is a hard Dutch cheese with texture and flavor characteristics shared by Gouda and Parmigiano Reggiano. Its paste is dense and crystallized, with a buttery heft. Its taste is toasty and nutty, with a caramel undertone. Kanaal is a *Proosdij* and not a Gouda as its fat content is measurably less than that of the latter. Technical stuff aside, Kanaal is every bit as delicious as Beemster Classic. Pair Kanaal with Raincoast Crisps, Blenheim Apricot Jam and your favorite pale ale. Aged one year. Netherlands, Cow Milk.

### *Monthly Blend: Black Mission Figs, Robiola Bosina, Black Truffle Honeycomb & Speck*

Here's a delicious, attractive little parcel that makes for a nice little appetizer or amuse bouche. And it's rather uncomplicated and easy to assemble.

*Here's what you'll need, item by item:*

**Black Mission Figs:** These incredible fruits take their name from the Franciscan missionaries who planted them in San Diego in the 1760s. When ripe, black mission figs

are sweet and raisiny, tender and juicy. Brown mission and Kadota figs are just as good. Region: Northern California.

**Robiola Bosina:** A square-shaped soft-ripened cheese with a delicate, mellow flavor and a buttery, satiny paste. Bosina is similar to Brie but offers a somewhat more structured flavor, with grassy and mushroomy undertones. Caseificio del Alta Langa. Piedmont, Italy. Cow and Sheep Milks.

**Tennessee Black Truffle Honeycomb:** This Southern Comfort is a dynamic combination of raw star thistle honey, honeycomb (the edible wax cells built by the honey bees) and a slice of fresh black truffle. Star thistle honey is seductive in its sweetness and provides a great backdrop for the truffle's earthy aromatics. Honey sourced from Savannah, Georgia. Truffles sourced from Chuckey, Tennessee. Producer: Regalis.

**Speck Italiano:** A smoked Prosciutto with the sanguine sweetness of ham and the fruity fragrance of hardwood. Speck is an incredible and all-too-often underrated charcuterie item that enhances diverse cheeses and antipasti. Pre-sliced for your convenience. Producer: Maestri d'Italia. Italy / New Jersey. Pork.

*Here's what you'll do, step by step:*

Bring Robiola Bosina to room temperature, so that it's soft and malleable – about one hour will do. With the cheese now at room temperature, halve the figs lengthwise, and place them cut-side up on a clean surface. Slice the Bosina in sixteen equal pieces, and place each piece atop a fig half. Apply a small chunk of honey comb onto the cheese using tweezers or chopsticks, and then drizzle a bit of honey onto the comb. Wrap each assembled bite with a strip of speck. Arrange the wrapped figs on a serving platter as you work. Lastly serve and enjoy. They are particularly good when washed down with a Zinfandel.

Cheers to summer nights!

The Cheese Team

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*National Cheese Day Sale*

*Tuesday June 4th, 2019*

Let's celebrate a day all about cheese.  
Enjoy some of our cheesemongers favorites at special prices

**TOMORROW ONLY!**



**ALL 30% OFF**

**Bobby Sue's Nuts from New York**  
Reg \$29.99 lb

**Landaff from New Hampshire**  
Reg. \$24.99 lb

**Jeffs' Select from Wisconsin & Minnesota**  
Reg. \$22.99 lb

**Humboldt Fog from California**  
Reg. \$27.99 lb

**Vermont Creamery Goat Cheese**  
**\*Entire Collection on Sale\***

**Coupole**  
Reg. \$14.99 ea

**Bijou**  
Reg. \$11.99 ea

**Wild Blueberry, Lemon, & Thyme Goat Log**  
Reg. \$5.99 ea

**Everything Spice Goat Log**  
**Reg \$5.99 ea**

**Clover Blossom Honey Goat Log**  
**Reg \$5.99 ea**

**Classic Chevre Goat Log**  
**Reg \$4.99 ea**

**SICKLES MARKET**  
**MONDAY THROUGH SUNDAY 9AM - 6PM**  
**1 HARRISON AVE OFF RUMSON RD | 732.741.9563**  
**[SICKLESMARKET.COM](http://SICKLESMARKET.COM)**