



The Cheese Lover's Letter

May Delights



Greetings from the Sickles Market

Gourmet Cheese Department!

May has finally graced us with its beautiful presence and lots of tasty items have arrived with it! We have items from Greece to Spain, from Switzerland to California, and they are all perfect for your upcoming outdoor get-togethers and BBQs! We enjoy sharing fine cheeses and specialties that taste delectable on their own, or ones that can be part of a greater recipe. Read this letter all the way through to discover our Challerhocker Panini. Stop by and see us at the cheese counter this month, we have lots of items to sample and ask us about "The Cheeselover's Cake."

Star of the Show: Hellenic Farms Fig Salami

Round out your cheese and charcuterie boards with something meatless! Hellenic Farms' fig salami are vegan fruit condiments comprised of little more than premium dried Greek figs and Aleppo pepper, a medium hot chili with a fragrant cumin-like undertone. They come in three varieties: the first accented with smoked paprika, the second with crushed pistachio and cinnamon, and the third with black pepper and almond. GMO free. No sugar added.
Greece/New Jersey.

The Wheel Deal: Cabra al Gofio

30% OFF THE ENTIRE MONTH OF MAY

Reg. \$22.99 lb

Cabra al Gofio is an obscure little cheese from the Canaries. Its texture is compact and dense with a certain creaminess, while its flavor is nutty and sweet with a hint of citrus. Its natural rind is coated with gofio, a flour made from roasted corn or maize that is every bit as nutty and delicious as the cheese's paste. Cabra al Gofio is a real treat inside and out! Recommended for fans of Garroxta, Majorero, and Tomme Chabrin. Fuerteventura, Canary Islands, Spain.
Goat Milk

The Monthly Blend:

*Challerhocker Panini with Blenheim Apricot Jam and Beaufor
Extra Strong Dijon Mustard*

Here's what we took, item by item:

Challerhocker: A relatively new cheese on the 'Alpine scene', Challerhocker commands the same respect as its established counterpart Appenzellar. Its flavor is largely buttery with very compelling caramel and sour cream notes. Challerhocker means 'sitting in a cellar,' which without a doubt is a reference to its lengthy ripening period. Made and aged by Walter Rass. Aged 10 months minimum. St. Gallen, Switzerland. Thermized Cow Milk.

Blenheim Apricot Jam: Inna Jam's classic stone fruit condiment is made with the Blenheim apricot, a varietal celebrated for its nectar-like sweetness. Although the Blenheim has been grown throughout Northern California since the early 1900's, it's now become a rare fruit due to its fragile nature and winnowing habitat. Dafna Kory, owner of Inna Jam, carefully selects produce that is organic, in season and locally grown. The results are sweet, even decadent, but they always preserve the natural characteristics of the fruit. San Francisco, California.

Extra Strong Dijon Mustard: A creamy, pale yellow mustard that really does live up to its name – its strength doubtless comes from its higher than usual concentration of mustard seeds. Creamy, tangy and sharp, this Dijon features a good dose of

Burgundy wine and therefore is truly Old World. Champagne-Arden, France.
Producer: Beaufor.

Here's what we did step by step:

We cut two thick slices of Pain au Levain by Balthazar Bakery and placed them down, open faced. We mixed the Blenheim Apricot Jam and Beaufor Extra Strong Dijon Mustard together, the proportion being more jam than mustard, and we spread it on one slice of bread. We placed a handful of arugula on the other slice of bread. We took about a third of a pound of Challerhocker, cut off the rind, and sliced the cheese into 6-8 triangular pieces. After placing the slices on the arugula, we closed the sandwich and lightly coated its outside with melted butter.

Press it or cook it as you wish. We prefer the grill for the char. Cook time is variable but averages about three minutes per side. Halve it and eat. Enjoy it with a summer ale if you're thirsty.

Chow down,

The Cheese Team



The Cheese Lover's Cake

An nontraditional choice for someone who prefers savory to sweet! Perfect for a wedding and any special occasion where you want to WOW your crowd!

Details

**Our cheese cake is completely customizable.
Size and cheese can be designed with our Cheesemongers.**

**Triple Creme Cheeses pictured:
Delice de Bourgogne - Jean Grogne
Brillat Savarin - Delice des Cremiers**

**Price upon request.
Celebration Cakes require 72 hour notice
Call our Catering Team to place your order.
Tel: 732.741.9563**

**SICKLES MARKET WILL BE OPEN MEMORIAL DAY
MONDAY, MAY 27, 2019 FROM 9AM -2PM**

**SICKLES MARKET
OPEN MONDAY - SUNDAY 9AM - 6PM
1 HARRISON AVE OFF RUMSON RD | 732.741.9563
SICKLESMARKET.COM**