

PROGRAM and TASTING NOTES

CHEESE & CHOCOLATE TASTING SOIRÉE

*At VOSGES HAUT-CHOCOLAT
CHICAGO
May 18, 2007*

*Featuring
PAULA'S CHEESES
and
KATRINA'S CHOCOLATES*

Cheese and chocolate...

The idea might initially perplex — that is, until the first bite. These two decadent foods are, perhaps sinfully, undeniably perfect together. Acidic and nutty dairy cheese notes complement the tannic yet sweet cacao and dance on your palate. Leave your inhibitions at our purple door and open your mind palate to a sensory experience unlike no other.

LES RÈGLES

1. We want you to be a kid again.

While tasting cheese and chocolate combinations, let your initial instinct guide your palate. Don't be afraid to say you don't like it. And feel free to eat with your hands!

2. Give it a whirl.

Even if you think there is not an inkling of a chance that you will like it. Just try. The greatest combinations are sometimes born through happenstance.

3. Be creative.

Taste is subjective, and every tongue is different. The lovely tannins that you taste and love in dark chocolate might make your friend pucker and cringe. Challenge the pairing, take notes and think about what else you could pair with each Cheese & Chocolate combination. Wine, beer, potato chips, bacon...and?

HOW TO EAT A TRUFFLE WITH CHEESE

FIRST close your eyes and take three deep breaths. This clears the mind and readies the palate. Next, open your eyes and read the story of the duo. This allows you to paint a picture

through your imagination; to conjure up an expectation as to how the chocolate and cheese will taste and to where you will transcend.

SEE the glossy shine on the surface of the truffle; notice the color and texture of the cheese.

SMELL the cheese followed by wafts of the chocolate.

What do you smell? Banana, coffee, leather, barnyard, spice...

LICK the spice (if there is one) from the top of the truffle. This will give you a hint of what is to come, a teaser for your palate.

TASTE the cheese first in a small bite and let it coat your tongue. Then **SNAP** the chocolate shell with your teeth, hear it break into shards to reveal the creamy ganache inside. Here, you are getting to know the truffle and cheese combination and introducing its flavors to your senses. Then alternate bites of chocolate with bites of cheese; delve deeper into the intricate nuances of the duo. The taste should have a long, lingering finish that is layered with perfumed notes.

Salt will fuel your craving for more sweet, and the addiction continues.

CHEESE & CHOCOLATE PAIRINGS

Let the tasting begin!

SOUL & MOTOWN truffle with sweet churned cultured butter ganache
milk chocolate and Fleur de Sel salt

+

Mozzarella Company **CRESCENZA cow's milk cheese**
atop a charcoal cracker

Crescenza is an extremely soft, creamy cheese with a somewhat yeasty flavor. Crescenza falls in the "Stracchino" family of cheeses which originated in diverse forms in Lombardy, Italy since the 12th century. The cheeses were originally made in the fall season from the milk of cows migrating south to avoid the cold of winter. The herds tended to produce a thinner milk, owing to fatigue endured during the trip. As the cows were "*stracche*," or "tired," the diminutive "*stracchino*" was used to describe the cheese their milk produced. The rich butter notes of our Soul & Motown truffle pair wonderfully with the mild cheese; salt accents the round mouth feel.

FINOCCHIO truffle with fennel pollen and dark chocolate

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Mozzarella Company **HOJA SANTA goat's milk cheese**
with cracker and fresh fennel sprig

There are literally hundreds of different goat cheeses out there—you might be familiar with "chèvre" which is the generic term for French goat cheese. Most goat cheeses will last for

several months in the refrigerator; the flavor intensifies as it ages, but it will never become overpowering. Paula's goat cheese is wrapped in **Hoja Santa**, or "holy leaf," a native herb that has the flavor of mint and saffron. Its subtle aromatics impart a touch of earthiness to the cheese that complements the anise fennel pollen notes in the Finocchio truffle.

CHEF PASCAL truffle with kirsch, dark chocolate and dried Michigan cherry

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Mozzarella Company **DEEP ELLUM BLUE cow's milk blue cheese**

served alongside Bonny Doon Framboise

Deep Ellum Blue is subtly flavored, not too strong and not too salty— a blue cheese for those who don't normally enjoy stronger blues like Roquefort or Gorgonzola. Its flavor is robust and earthy; its texture creamy and spreadable. Deep Ellum Blue is named for the location in Dallas where Paula's cheese factory is located, and its name also recalls the neighborhood's legendary blues singers of past years. Deep Ellum Blue has no actual rind, only a diamond-scored, blue-mold mottled exterior. This slightly pungent blue cheese is a natural pair with sweet fruits like cherry or cherry brandy of course. Kirsch liqueur in the Chef Pascal enlivens when paired with Bonny Doon Framboise, adding another dimension to the coupling.

BALSAMICO truffle with 12 year aged balsamic vinegar from Modena

dark chocolate and roasted hazelnuts

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Mozzarella Company **BLANCA BIANCA raw cow's milk cheese**

with a drizzle of balsamic vinegar, pear slice and roasted hazelnut

Blanca Bianca is a Mozzarella Company original, inspired by Paula's travels to France. Blanca Bianca is a *washed rind cheese*, just like Taleggio. Because of the washing process, it has a pungent aroma that comes from natural bacteria that develops on the exterior of the cheese. The cheese itself is not nearly as strong as it smells— it has a tender rind and a creamy interior paste. The Balsamico truffle requires a strong, well rounded cheese to stand up to its rich, dark chocolate qualities. Blanca Bianca has enough pungency to pair with dark chocolate, aged balsamic vinegar adds a touch of sweetness and roasted hazelnuts balance the pairing.

ABOUT KATRINA MARKOFF and VOSGES HAUT-CHOCOLAT

Founder, Vosges Haut-Chocolat

Vosges Haut-Chocolat creations are made with the finest and most unique ingredients from around the world, sourced by owner and chocolatier **Katrina Markoff**. Originally trained in Paris at the renowned culinary school, Le Cordon Bleu, she enhanced her art of confectionery artistry through extensive world travel. Beginning in Spain under the direction of Ferran and Alberto Adria at their famed El Bulli restaurant, she continued traveling eastbound studying the indigenous cuisines of France, Italy, Thailand, Korea, Vietnam, Singapore, China, Australia and Hawaii.

Upon her return, Katrina developed Vosges Haut-Chocolat and the concept of Travel the World through Chocolate. With her avant-garde approach, she founded Vosges Haut-Chocolat upon her mission to create a luxury chocolate experience rooted in a sensory journey, to bring about awareness of indigenous spices herbs, roots, flowers, fruits, nuts, chocolate and the obscure.

www.vosgeschocolate.com

ABOUT PAULA LAMBERT and MOZZARELLA COMPANY

Founder, Mozzarella Company

In 1982, **Paula Lambert** founded the **Mozzarella Company**, a small cheese factory in Dallas, TX with a simple mission to recreate the glorious mozzarella cheeses she enjoyed during her time living in Italy. Since that time, the Mozzarella Company has grown from making about 100 pounds of mozzarella per week to producing a long list of gourmet cheeses. Her hand-crafted, award-winning specialty cheeses are sold throughout the United States to restaurants, hotels and gourmet shops as well as to cheese lovers at her factory shop in the Deep Ellum section of Dallas.

Over the years Paula's cheeses have become quite famous...and have been featured in publications such as Gourmet, Food & Wine, Bon Appetit and The New York Times. In 1998 Paula was chosen for the James Beard Foundation's Who's Who of Food and Beverage in America, the fourth Texan to join this prestigious list. In 2000 Paula released her first cookbook, *The Cheese Lovers Cookbook and Guide*. This year, Paula completed her second book, *Cheese Glorious Cheese*, which will be available for purchase (and autographs!) this evening.

www.mozzco.com