



## **Super Bowl Plate**

Turn football fans into Fromage fans with this hearty selection. These cheeses pair beautifully with beer and all the trimmings of a classic Super Bowl Party.

Recommended tasting order: Cap Gris Nez, Mimolette, Epoisses, Cantal.

### *The Cheeses*

**Mimolette.** Produced in Flanders in the northernmost region of France, this pasteurized cow's milk cheese is pressed, cooked and shaped like a cannonball. Mimolette hardens as it ages, its interior turning a deeper orange and acquiring a mouthwatering array of fruity, nutty flavors. Best when aged 18 months or more. If you can't find it, ask for: Aged Comté.

**Epoisses (AOC).** This cow milk, washed-rind cheese comes from Burgundy. Strong-smelling, with a soft, smooth texture and a mouth-watering flavor, washed with wine or marc spirits, giving it a distinctive aroma. The rind has an orange tinge that darkens with age. If you can't find it, ask for: Trou du Cru, Affidelice, Perrière, Soumaintrain, Trou du Cru.

**Cantal (AOC) — Auvergne.** A distinguished, semi-hard cheese from the central mountainous region of Auvergne, Cantal is a cheddar-like cow's milk cheese cured with salt, which brings out its full flavor. Heavy and moist, young Cantal has a sweet, milk flavor; well-aged, it has a sharper flavor. If you can't find it, ask for: Laguiole, Salers.

**Cap Gris Nez.** Creamy and full of flavor, this washed-rind cheese is produced by one family in the northern coastal region known as Nord-Pas de Calais. Named for the "Grey Nosed Cape" that juts into the English Channel, Cap Gris Nez is rich, pungent and fairly intense. If you can't find it, ask for: Livarot.