



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahOC LINCOLN KNOX CUMBERLAND YORK

MOUNTAIN FLAVORS

APPETIZER RECIPES:

Appetizer Boards... Four Fun Theme Ideas!

October 25, 2020, Episode 5

From Deb Webster, Category Analyst in Fine Cheese, Ethnic & Deli Dry Snacks at Hannaford Supermarkets, & Tonya Morris, Category Analyst in Deli Meat & Cheese at Hannaford Supermarkets

But first...

SOME TIPS ... from the (Hannaford) experts, for making any appetizer board!

Cheeses - Select a variety of types of cheeses with varying textures, milk sources, shapes, colors, and flavor profiles.

An easy formula to follow:

- something old – hard aged cheeses cheddars, gouda, Parm Regg
- something new- fresh cheeses like brie, camembert, fresh mozzarella, boursin spread
- something goat -fresh chevre, goat gouda, cheddar, mozzarella or a sheep milk like Manchego, Romano or the mixed milk Iberico
- something blue- Blue cheese, Gorgonzola, Stilton, Cambozola

Charcuterie – Select a variety of textures and flavors, cured and uncured, local and imported, chunks to slice or pre-sliced, fold or roll thin sliced items like prosciutto and speck.

Accompaniments – great opportunity for enhancing/complimenting flavors with fresh and dried fruits, jams, spreads, preserves, and honey. Add some crunch with a variety of nuts, crackers, baguettes, and/or veggies.

Decorative - Add fresh herbs for splashes of greenery, which is also a great way to separate items on the board. Use edible flowers for pops of color and a special surprise.

Serving vessels - Be creative with the actual board itself: cutting boards, platters, slates, trays, wooden planks (food safe)... For corralling briny or wet accompaniments use ramekins, short glassware, ceramic mugs, sterilized pottery pots, sushi dipping bowls...

Most of all – Have fun being creative when assembling any of these boards!

And now, the Four Boards.....

1) LOCAL Appetizer Board: Maine and New England

Products used:

- Great Hill Blue Cheese – Marion, Massachusetts

An ultra- creamy and delicious raw milk blue cheese. Try it drizzled with a local honey or paired with dark chocolate.



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

- Nettle Meadows Mini Kunik – Warrensburg, New York
This Voluptuous triple- crème brie like cheese made from goat and cow's milk. Screams to be enjoyed with a cold glass of champagne.
- Boggy Meadow Baby Swiss – Walpole, New Hampshire
Wonderfully moist, creamy and mild with a sweet nutty flavor. Enjoy with Short Creek Farm's salumi with a hint of fennel, also from New Hampshire.
- Vermont Farmstead Lille, South Woodstock, Vermont
Lille is a Coulommiers style cheese which is a thicker relative to Brie. Decadently sumptuous with notes of mushroom, nut and butter and can be enjoyed spread on a toasted baguette.
- Jasper Hill Cave Aged Cheddar – The Cellars at Jasper Hill, Greensboro, VT
Lovingly aged to perfection in the Cellars environment, this cheddar masters the perfect balance of savory and a salt caramel sweetness. Nosh alongside pale ales, or crisp ciders.
- Seal Cove Farm Garlic and Dill Chevre - Lamoine, Maine
Made in the traditional French style, this fresh goat cheese is mixed with garlic and then rolled in fresh dill leaf. Serve with....
- Maine Crisp Company's Crisps (Waterville, Maine) or Mill Cove Baking's Crackers (Portland, Maine)
- Pineland Farm Dairy Colby Jack and Buffalo Curds - Bangor, Maine
This award-winning Colby Jack has a depth of flavor not normally found in this mild cheese style. Also presented are their Buffalo Cheese Curds, which bring a spicy kick to the Board. These can both be enjoyed with charcuterie selections from...
- Singing Pastures Farm - New Castle, Maine

Accompaniments used:

- Local heirloom tomatoes
- TOI Pistachio Dream Snack Nut Mix
- Fresh Pomegranate
- Fresh rosemary
- Fresh basil

2) ALPINE Appetizer Board

Products used:

- Il Villaggio Parmigiano-Reggiano 24mos aged from Italy – crystal crunch of an aged cheese with nutty flavors and citrus overtones
- Fiorucci Prosciutto di Parma – a sweet, buttery bite from Italy
- Veroni Speck - a smoked Prosciutto Italiano
- Busseto Presliced Nuggets - available in 4 flavors Spicy, Original, Truffle and Fennel
- Aurricchio Taleggio from Italy– wash rind cheese with strong aroma, but mild flavors and luscious texture
- Iberico from Spain – mixed milk of Sheep, Goat and Cow; soft texture with mild, sweet, nutty flavors
- Comte from France – buttery, fruity and nutty flavors

Accompaniments used:

- TOI Balsamic Glaze
- TOI Olives Jubilee
- TOI Garlic & Pepper Antipasto
- Dalmatia Fig Spread



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

- Marcona Almonds
- Fresh Cherry Peppers
- Heirloom tomatoes
- Clementines
- Red Grapes
- Fresh Basil, Rosemary, Thyme and edible flowers

3) CONTEMPORARY Appetizer Board

Products used:

- Belton Farm Red Fox- Red Leicester cheese -nice crystalline crunch, with sweet caramel flavors
- Sartori BellaVitano Merlot -soaked in Merlot bath, the berry and plum notes of the wine shine through in this Asiago style cheese
- Huntsman – Double Gloucester with layers of Stilton cheeses – nutty, spicy and tangy combination of the creamy Double Gloucester and the blue Stilton
- Aurrichio Gorgonzola Dolce – creamy with a sweet tanginess
- Delano Pesto Gouda – Rich Pesto flavor balanced with mild Gouda soft texture and flavor
- Fiorucci Prosciutto di Parma
- Veroni Calabrese

Accompaniments used:

- TOI RedPepperazzi
- TOI Dark Sea Salt Chocolate
- TOI Pistachio Dream Snack Nut Mix
- Firehook Sea Salt Crackers
- Fresh Thyme
- Fresh Rosemary

4) Chef David Turin's Gorgonzola & Grand Marnier Cheese FONDUE

Ingredients:

- | | |
|-----------|---|
| 1 T | Garlic, minced very fine |
| 3 ¾ Quart | White wine |
| ½ C + 2T | Corn Starch |
| ½ C | Grand Marnier Liqueur |
| 5 # | Comte - grated |
| 5 # | Emmi or TOI Gruyere - grated |
| 5 # | Aurrichio Gorgonzola – broken into small pieces |

Instructions:

1. Combine wine and garlic in a large pot and bring to a simmer
2. Combine Grand Marnier and cornstarch together in a separate bowl
3. Thicken wine with half of the slurry
4. Gradually add the grated cheeses while whisking constantly
5. After all the grated cheese is added, thicken with the remaining slurry



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

6. Keep on low heat
7. Add gorgonzola cheese to the mix as it is being served
8. Serve with... your choice!
 - Cubes of French bread, apple, pear, roasted potatoes, red bell pepper
 - Blanched Broccoli florets and/or Cauliflower
 - Slices of Spicy Chorizo or any local salami