Artisanal Cheeses

for an Apéro Dînatoire

or for a treat for yourself

Apéro Dînatoire , a French concept, combines the casualness of apéritif hour with the elegance of a dinner party. When selecting artisanal cheeses for this occasion, consider the following tips:

Variety

- Offer a range of textures, flavors, and colors to engage your guests' senses. Include soft-ripened, hard, blue, and mild goat's milk cheeses.

French inspiration

Draw from French artisanal cheese traditions, such as:

- **Triple-cream cheeses** like Brillat-Savarin or Sainte-Maure de Touraine
- **Blue cheese, Roquefort** (AOC, Occitanie region): A classic blue cheese with a distinctive veined appearance, Roquefort is a staple of French cheese plates. Its pungent, tangy flavor pairs well with fruit and crackers.
- **Washed-rind cheeses** like Époisses or Pont l'Évêque (AOC, Normandy region): A semi-soft, washed-rind cheese with a reddish-orange color, Pont l'Évêque offers a balanced flavor profile, combining earthy, mushroomy notes with a hint of saltiness.
- **Comté** (AOP, Franche-Comté region): A firm, golden-hued cheese with a nutty, slightly sweet flavor, Comté is a popular choice for French cheese plates. Its rich, complex taste is perfect for pairing with fruit, nuts, and crackers.
- **Soft-ripened cheeses** like Camembert or Brie

Pairing possibilities

Consider pairing cheeses with complementary flavors, such as:

- **Fresh fruit** (e.g., grapes, berries) for sweet and savory contrasts
- **Nuts** (e.g., almonds, walnuts) for crunchy textures
- **Cured meats** (e.g., prosciutto, saucisson) for salty, umami flavors
- **Breads and crackers** for textural variety

Garnishes and accompaniments

Add visual appeal and enhance flavors with:

- **Fresh herbs** (e.g., thyme, rosemary)
- **Chutneys or jams**
- **Honey or truffle honey**
- **Pickled or marinated items** (e.g., artichoke hearts, olives)

Specific artisanal cheese recommendations for an Apéro Dinatoire

- **Péché Mignon Nature** (France): A creamy, pleasantly pungent soft cheese perfect for pairing with fruit and nuts.
- **Brillat-Savarin** (France): A rich, triple-cream cheese ideal for serving with crackers and fruit.
- **Marieke Gouda** (USA): A smooth, creamy goat's milk cheese that pairs well with sweet and savory accompaniments.
- **Capriole** (USA): A tangy, crumbly goat's milk cheese that complements fresh herbs and chutneys.

Remember to store your artisanal cheeses properly, and consider aging them to enhance their flavors and textures.

For a truly French Apéro Dînatoire experience, serve your cheeses with a dry sparkling wine, such as Crémant or Champagne.

Zut, do you know, is French Cheese Rind is edible?

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