

## **Wine & Cheese by TCC's October 2008 Cheese Club**

This month we are featuring Danish cheese. Denmark is a country that uses 75% of its land for farming, so it makes sense that they are going to produce quite a bit of milk, and in turn, cheese. As acreage goes they produce about as much cheese as Wisconsin per acre yet the varieties are very limited. This means they focus on a small selection of cheeses and do it right.

The first selection is Tilsit. Tilsit is a light yellow semi-soft cheese, created in the mid-19th century by Russian-Swiss settlers from the Emmental valley. The same ingredients to make the cheese were not available in Denmark as in their home country and the cheese became colonized by different molds, yeasts, and bacteria in the humid climate. The result was a cheese which was more intense and full flavored. The settlers named the cheese after Tilsit, the Russian town where they settled.

The next selection is Esrom. Esrom is a Trappist-style pale yellow semi-soft cow's milk cheese with a pungent aroma and a full, sweet flavor. In 1140, Benedictine monks tried to run an abbey at Esrom in northern Denmark. They failed and the French took over the buildings leaving the monks to produce cheese under French rule. The Abbey was very prosperous and came to own much land until the Reformation came to Denmark in 1536. In 1559, the monks were pushed out of the Abbey and the cheese ended with the departure of the monks. The "National Experimental Dairy" in Denmark recreated the cheese starting in the mid-1930s.

In the following pages, there is some information regarding your cheese club selections. You'll find a description of each cheese and some technical information on the cheeses, including some wine pairing suggestions.

As always, your feedback is greatly encouraged! Please call us or stop by with your comments regarding our selections.

**Have a great month!**  
**The Gang at TCC**



**Wine & Cheese** by TCC



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## Tilsit

Tilsit has a medium-firm texture with irregular holes or cracks. Tilsit is made from pasteurized cow's milk, ranges from 30 to 60 percent milk fat and has a dark yellow rind. Often flavored with caraway seed and peppercorns, Tilsit is a superb complement to hearty brown/rye breads and dark beers. It is a common table cheese, yet extremely versatile.

Originated	Denmark
Type	Cow's milk, pasteurized
Flesh	Ivory, semi-firm
Rind	None

### Tasting Notes:

Tilsit is used to flavor a wide variety of foods. Use in applications such as sauces and vegetable dishes where you would like to add a fruity element either as a contrast or complement. Extremely versatile, it can be cubed for use in salads, heated for addition to sauces, melted over potatoes, flans, or on burgers.

### Wine Pairing:

Tilsit is great with full bodied red wines such as Cabernet Sauvignon, Syrah, and Zinfandel.

### Wine Club Pairing:

Try Tilsit with this month's Bogle Phantom. The dark fruit forward characteristics of this wine make for an excellent pairing with the cheese.

Enjoy!