

Michael Landis Cheese Pairings & Recipes

Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner

Creamy Wild Mushroom & Vermont Creamery Crème Fraiche Soup paired with Chloe Merlot

Vermont Creamery Crème Fraiche

Crème Fraîche is a decadent, French-style cultured cream that will enhance any recipe that calls for sour cream. The rich taste and unique cooking advantages of crème fraîche will bring depth of flavor and a smooth texture to dips, baked goods, soups and finishing sauces. You've got options add it to sweet and savory recipes. Enrich your favorites like soups, sauces and baked goods. Dare to dollop on pies, tarts and fresh fruit. A deliciously rich cultured cows' cream with a thick, creamy texture and a slightly tart, nutty flavor.

Chloe Merlot - Lucas, Monterey County

Our Chloe Merlot is a full-bodied, elegant wine with a rich burgundy color palette, soft tannins and smooth acidity. Abundant flavors of freshly picked blackberries, black cherry and ripe plum lead to a plush, velvety mouthfeel followed by delicate notes of vanilla, mocha and spice. This complex, sensuous wine is exceptionally well-balanced with sophisticated intensity and a silky finish that lingers on the tongue.



Creamy Wild Mushroom & Vermont Creamery Crème Fraiche Soup

Servings: 4 Prep Time 10 mins Cook Time 30 mins

Ingredients

2 tbsp Land O Lakes unsalted butter
1 medium onion, chopped
2 garlic cloves, minced
14 oz assorted wild mushrooms, such as shiitake, chanterelle,
or oyster
7 oz Cremini mushrooms

3 1/4 cups vegetable stock
1/4 tsp kosher salt
1/8 tsp black pepper
3/4 cup Vermont Creamery Crème Fraiche
Chervil or Parsley, roughly chopped for garnish

Instructions

Cut mushrooms into 4 slices, then dice into 3 or 4 pieces.

Sauté onion and garlic: Melt butter in a large pot over medium high heat. Add onion and garlic. Cook for 3 minutes until softened, but not golden. Add mushrooms and cook for 10 minutes, stirring regularly. Do not try to brown; we do not need color.

Simmer 15 min and then add the vegetable stock, salt and pepper. Bring to a boil, then lower heat to medium and simmer gently for 15 minutes without a lid. Stir in the Vermont Creamery Crème Fraiche, then simmer for another 5 minutes.

Transfer to a blender, blend until completely smooth. Return to the pot, simmer for a minute or two until the soup is hot.

Serve: Ladle into bowls. Garnish with Vermont Creamery Crème Fraiche drizzle or swirl before serving and sprinkle on Chervil or Parsley

More Cheese recipes and pairings can be found at www.mlandis.com