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**DELISH**  
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**BY ERIC STEINMAN**



**TRUFFLE TREMOR: AN EARTHSHAKING INDULGENCE**

Quite a few years back, I came upon a goat cheese so transcendent and astonishing that it changed my concept of what goat cheese could be, hell, it changed my idea about cheese, period! Humboldt Fog, which is celebrating 25 years of ripe and redolent life, was that particular cheese which made me stall and reverse course every time I spotted it on a menu, to include it in whatever I was ordering. It is indulgent, creamy, and certainly not a paupers cheese (at around \$25 a pound), but genuinely worth every penny, because it is less a hunk of cheese and more an experiential event.

Cypress Grove, the makers of the sought after, and celebrated Humboldt Fog cheese, recently birthed another goat cheese creation by the name of Truffle Tremor. With a name like Truffle Tremor, it either needs place you into some sort of involuntary mushroom seizure, or it simply needs to live up to its name as one truly eventful and spectacular cheese. Happily, it is the latter, as I have yet to go into fungi freak-out after consuming a sizable wedge of the cheese.

Truffle Tremor, encased in an alabaster-colored rind (much like its elder Humboldt Fog), is a richly fresh and dense goat cheese, delicately flavored by black truffles. Unlike so many food items that are flavored with truffles, Truffle Tremor isn't distinguished by an overwhelming dousing of truffle oil; instead it is liberally flecked with Italian black truffles, giving it a distinct, but not gratuitous earthy truffle character.

The cheese itself is buttery, tangy as well as unexpectedly fluffy, with distinct gradations in flavor and consistency as you make your way from outer rind to center. In comparison, this cheese is every bit as delectable and sublime as Humboldt Fog.

Ideally, you want to first experience truffle tremor in its simplicity, and relatively unadorned. I had it (room temperature) sliced thinly over fresh bread along with a few pear slices (most excellent). But, it also proved to be amazingly delicious over fresh pasta, mixed into polenta, and melted into a Panini sandwich along with roasted peppers and tomatoes.

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