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HOLIDAY TREND ALERT: NEW GOAT CHEESE RECIPES & SERVING TIPS

THIS HOLIDAY SEASON CELEBRATE THE SWEET AND SAVORY SIDE OF GOAT CHEESE WITH CYPRESS GROVE CHEVRE

Goat Cheese Chocolate Truffles, Chevre Frosted Cookies, Spiced-up Holiday 'Cheese Balls,' Yule Logs and a Fa-la-la-lot More!

Arcata, CALIF. – This holiday season Cypress Grove Chevre has recipes and entertaining tips that are anything but cookie cutter for creating new traditions, but don't put those cookie cutters away just yet. The Northern California cheesemaker has been dreaming about more than sugar plums with inspired combinations and creations that show off the sweet and the savory side of its popular goat cheeses. From Cypress Grove's kitchen to yours, new ways to use goat cheese we think "yule" love. All recipes included here are available at: www.cypressgrovechevre/recipes/holiday.

Sweet

Chocolate and Cheese Indulgence – A New Twist on Holiday Truffles

What would the holidays be without a little sweet indulgence? Cypress Grove has created a recipe that cloaks its natural chevre in chocolate for a sweet treat that is sure to become a holiday favorite. "We love pairing goat cheese with chocolate, but had never taken the time to combine the two in one delicious bite," said Cypress Grove Chevre Founder and Master Cheesemaker Mary Keehn. "One of our employees spoils us with her baking and candy making throughout the year and she created a truffle recipe that is perfect for the holidays."

[Cypress Grove Goat Cheese and Chocolate Truffles](#) are easy to make. The secret to creating a signature flavor is already in the kitchen – seedless preserves, almond butter or any natural flavoring can be added to the natural chevre for the truffle filling. Biting into one of these truffles is like opening a present and being surprised and delighted by what's inside.



If there's no time to make homemade, there's handmade.

[Socola Chocolatier](#) in San Francisco is introducing a new line of Cypress Grove Chevre truffles for the 2010 holiday season.

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“We were so impressed by the tastes and textures of Cypress Grove’s cheeses and couldn’t wait to experiment with their cheese and our chocolate,” said Wendy Lieu, Chief Chocolatier. “Their elegant Truffle Tremor with its perfect balance of Italian black truffles was the inspiration for our ‘Double Truffle.’”

Socola’s Cypress Grove Chevre truffles make a wonderful hostess gift or elegant, epicurean stocking stuffer for the foodie on your list. Available in “Double Truffle” featuring Cypress Grove Truffle Tremor and “Yuzu Honey Chevre Delight,” made with Cypress Grove Natural Chevre, yuzu marmalade and Marshall’s Farm natural honey. Pricing (does not include shipping): 2-piece box: \$7.00; 4-piece box: \$13.00; 12-piece box: \$29.50.

Ho-ho-ho Holiday Cookies with Goat Cheese Frosting

Holiday cookies look and taste great with this not-too-sweet [Chevre Frosting](#) recipe that combines fresh goat cheese with cream cheese and confectioner’s sugar (food coloring optional). Spread the frosting over the surface of the cookie or pipe to outline the shape.



Savory

Have a (Cheese) Ball this Holiday Season.

Update the “holiday cheese ball” with fresh natural chevre from Cypress Grove, available in four-ounce disks in new easy-open packaging. To make: Remove chevre from package, wrap in wax paper and place in the freezer for 10 minutes (Tip: Firming up the cheese in the freezer before handling and dampening your hands will make the cheese easier to work with and prevent it from sticking to your hands). Decorate with your favorite holiday nuts, spices or fresh herbs – see below for ideas from Mary. Serve with fresh sliced bread, fruit and nut crackers, sliced apple or pear. (For larger parties, combine two packages of chevre or purchase an 11-ounce chevre log and shape.)

Try these [Cypress Grove’s Holiday Goat Cheese Ball](#) taste revelations:

- Natural Chevre or log – chop Anaheim pepper (roast and remove skin) and roasted red bell pepper in small dice and mix with Chevre. Roll in chopped pecans.
- Herbs de Humboldt – chop green onion with equal parts white and green – add a dash of black pepper. Roll in chopped almonds and dust with spicy pimento.
- Natural Chevre or log – mix chopped dried cranberries with a dash of cinnamon and nutmeg. Roll in cranberry, gently press mixture into the cheese.

Or...let Cypress Grove be the elf in your kitchen. Use a flavored chevre such as the award-winning [Purple Haze](#), made with lavender and fennel pollen, or [Herbs de Humboldt](#), which has been reformulated with a secret blend of herbs hand-selected by Mary, [Dill](#), [Pepper](#) or [Chive](#). For an instant hors d’oeuvre, simply open, turn out on a plate, and garnish with seasonal dried fruits or nuts such as dried cherries, cranberries and pistachios.

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“Yule” Love this Holiday Yule Log.

Cypress Grove’s easy, no-bake take on the Yule Log is sure to impress your guests. Fresh crushed black pepper, sherry and cream cheese combine with softened fresh chevre that is then shaped into a “log.” Roll log in mixed nuts (walnuts, almonds and pecans) for the “bark” layer. Cut a piece equal to one-third and place diagonally on the side of the longer log to form a branch. Garnish with “holly” made using a sprig of fresh mint leaves and dried cranberries.

Looks Sweet/Tastes Savory

Holiday Cheese “Cookies”

Break out the cookie cutters to create a festive cheese course or an accent for a cheese platter. Working with softened natural chevre or a flavored fresh chevre, pat the cheese until it is 1/2” thick. Cover loosely with cheese cloth. Using a holiday cookie cutter cut shapes and decorate with fresh herbs, dried fruits, nuts or a combination. Holiday shaped serving dishes can also be used. Line the dish with cheese cloth and spread cheese evenly. Turn out on a serving dish and decorate. (Alternate method: If you do not have cheese cloth, lightly rub inside of cooking cutter or shaped dish with olive oil.)

For more sweet and savory recipe suggestions for the holidays or any time, including [Truffled Flank Steak](#), [Grilled Black Mission Figs wrapped in Prosciutto with Humboldt Fog® Goat Cheese](#) and [Baked Goat Cheese](#), go to www.cypressgrovechevre.com/recipes.

Happy Holidays from Cypress Grove Chevre!

About [Cypress Grove Chevre \(www.cypressgrovechevre.com\)](http://www.cypressgrovechevre.com)

Cypress Grove Chevre is the leading producer of fine American goat cheese including the top-selling American artisanal classic, Humboldt Fog. Founded in 1983 by Mary Keehn, Cypress Grove continues a tradition of innovation by introducing original American cheeses to the marketplace, such as Truffle Tremor and new Herbs de Humboldt. Based in Humboldt County, CA, where the Redwoods meet the Pacific, Cypress Grove’s award-winning family of products can be found at fine retail outlets and restaurants across the country. Cypress Grove’s mission is to provide its customers with an innovative and unique selection of cheeses while taking care of its employees, community, dairies and the environment.

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