



Seasonal, Healthy, and Tasty for  
Chimacum Corner Farmstand

## May 2015: Charming Cheeses!

### Baked Penne with Camembert

- 1 pound penne pasta
- 3 tbsp vegetable oil
- 3 tbsp green onions, white and light green, finely chopped
- 1/2 cup zucchini, sliced
- 1/2 cup red bell peppers, seeds removed and sliced
- 1 cup cooked ham, cubed, can use bacon or pancetta instead
- 1 tbsp chopped parsley
- Pinch of sweet paprika
- 10 oz. Mt. Townsend Creamery Cirrus  
(Pacific Northwest Camembert), cut in 1/4-inch cubes
- 3 eggs
- 1/2 cup heavy cream
- 1/2 cup milk
- Several basil leaves for garnish
- Kosher Salt
- Freshly ground pepper

Cook Penne in boiling salted water according to package directions until al dente. Drain.

In a large pan, heat oil and sauté onions, zucchini, and bell peppers for 2-3 minutes. Add ham and sauté briefly. Toss with penne and parsley, and season to taste with paprika, salt, and pepper.

Preheat oven to 375°.

Transfer half the pasta to a lightly-oiled casserole dish. Sprinkle half the Camembert over the top. Cover with remaining pasta and a second layer of Camembert. In a Bowl, whisk together eggs, cream, and milk. Season to taste with salt and pepper. Pour over the casserole. Bake for 35–40 minutes. Garnish with basil leaves and serve.

4 to 6 Servings

### Mojito Madness Bars

#### Crust

- 1/2 cup very cold butter
  - 1 cup flour
  - 1/2 tsp. salt
  - 2 tbsp finely chopped fresh mint
  - 1/4 cup powdered sugar
- Pre-heat oven to 350°.

Put flour, salt, powdered sugar and mint into food processor and pulse just to mix.

Cut butter into tablespoon size pieces and add to food processor. Pulse until butter is size of peas. Pat into your baking pan. Bake for 15–20 minutes until light brown.

#### Fromage Blanc Layer

- 7.5 oz. Fromage Blanc
- 1 egg
- 1 tbsp Rum
- 1/2 cup sugar

Mix cheese, egg, rum and sugar in small bowl until well blended.

#### Lime Layer

- 2 eggs
- 3 tbsp Fresh lime juice (about 3 limes)
- Grated rind of three limes
- 1 cup sugar

Put into food processor and pulse until well blended.

When crust comes out of the oven, spread FROMAGE BLANC onto crust evenly.

Gently pour lime layer over cheese layer. Reduce oven temperature to 325° and bake for 30 minutes, or until set.

Refrigerate until chilled. Sprinkle with mint infused powdered sugar.

Makes 1-9 inch square pan

### Fromage Fort

So you have all these little bits of cheese in the fridge that you throw out a few times a year. Don't toss them. Make fromage fort.

Gather up all your cheese bits. If there's any mold or dry spots on the surface, cut them off. Cut any large pieces of cheese into smaller pieces. Three different kinds will work, 6 or 7 will be better. You will need about 1 pound of cheese.

Toss a clove or two of garlic into the processor and process until coarsely chopped. Add the cheese pieces, 1/2 cup dry white wine, and freshly ground black pepper to taste. Feel free to add any herbs you like. If you are using mainly hard cheese, add 2 or 3 tablespoons of butter. Process until very smooth and creamy. Place in a crock or bowl, cover well with plastic wrap and refrigerate up to 5 days.

Makes about 2-1/2 cups



Seasonal, Healthy, and Tasty for  
Chimacum Corner Farmstand

## May 2015: Charming Cheeses!

### Spinach Mushroom and Bacon Cheese Fondue Recipe

32 ounces chicken or vegetable broth  
16 oz. cheddar cheese, shredded\*  
8 oz. Gouda cheese, shredded\*  
2 tbsp flour or cornstarch (I prefer flour)  
1 tbsp butter  
6 oz. spinach leaves, chopped  
3 slices bacon, minced  
1 clove garlic, minced  
4 oz. fresh mushrooms of your choice, chopped  
3/4 cup white wine, beer or cider

#### *For Dipping*

Broccoli florets  
Cauliflower florets  
Asparagus spears, ends trimmed and cut into 3" lengths  
Green beans, trimmed  
Granny smith apples cut into chunks  
Pumpernickel, sourdough or French bread, cut into chunks

Prepare the dipping foods by bringing the chicken stock to a boil in a sauce pot. Add the broccoli, cauliflower, asparagus and green beans and cook for 2 minutes. Using a slotted spoon, strain out the vegetables, reserving the broth. You will use 1/4 cup of this reserved broth in the fondue, but save the rest for another use.

In a large bowl, toss together the shredded cheddar, shredded Gouda and the flour until flour is coating cheese evenly. Set aside.

Take the thawed chopped spinach in your hand and squeeze as much water as you can out of the spinach. Set aside.

Heat a fondue pot or medium pot over medium heat with the butter and bacon. Cook the bacon for 2 minutes (make sure the bacon does not burn or cook too quickly). Add the garlic and mushrooms and sauté until the mushrooms are softened, about 2 minutes. Pour in wine and 1/4 cup of the previously reserved chicken broth from step 1. Bring to a simmer and in batches, add a handful of the cheese, stirring and letting the cheese melt before adding more. Stir in the chopped spinach. If the fondue becomes too thick, add a couple tablespoons of additional broth.

Serve fondue with the vegetables, apples and bread.

\*Whisky Hill cheddar and Golden Glen Dairy medium Gouda will work really well in this recipe.

*Makes 4 servings (as main course)*

### Peppered Goat Cheese Crackers

10 ounces fresh goat cheese (Chevre) at room temperature\*  
6 tbsp butter, at room temperature  
1-1/3 cups all-purpose flour  
1-1/4 tsp salt  
2 tsp very coarsely ground black pepper

In a food processor or electric mixer, beat together the cheese and butter until smooth. Add the flour and salt and mix until well blended. Divide the dough in half and place each half on a sheet of plastic wrap about 18 inches long. Gently roll the dough back and forth to create two 12-inch long logs. Sprinkle the pepper evenly over the surface of the logs. Wrap each log in the plastic wrap and refrigerate at least 3 hours, up to 3 days.

When ready to cook, preheat the oven to 350°.

Take one log out of the refrigerator and, using a serrated knife, slice into 1/2-inch thick slices. Place slices on an ungreased baking sheet 1 inch apart. Repeat with the second log.

Bake for 30 minutes. Turn and continue baking until the crackers are a golden color, about 15–20 minutes longer. Transfer to a cooling rack and let cool completely, at least 1 hour.

\*These crackers will be delicious if made with Mystery Bay Farm Thyme-White Pepper Chevre. If you use this instead of plain Chevre, omit the 2 teaspoons of ground black pepper.

*Makes 4 dozen*