



## Chilled Sweet Pea Soup with Comté Cream

Recipes to Impress



### Chilled Sweet Pea Soup with Comté Cream

Comté's nutty aromas are a delicious complement to the sweet earthiness of peas. In this recipe, chilled sweet pea soup gets topped with a dollop of Comté-infused cream and thin shavings of Comté. It's a show-stopping first course that's sure to impress!

**Serves: 4 appetizer portions**

- ½ cup heavy cream
- 1 ounce Comté, finely shredded on microplane (1/2 cup, packed, shredded), plus Comté for shaving
- Salt and freshly ground black pepper
- 2 tablespoons butter
- 1 medium leek, white and light green parts only, halved lengthwise and thinly sliced
- 1 garlic clove, minced
- 1 teaspoon minced fresh mint
- ¼ cup white wine
- 2 cups defrosted frozen peas or blanched shelled peas
- 1 ¼ cups low-sodium chicken broth
- 2 tablespoons fresh lemon juice
- ¼ teaspoon sugar

1. In a small saucepan, cook the heavy cream and Comté over low heat, stirring, just until the Comté melts. Season with salt and pepper. Transfer to a large bowl. Cover and chill until cold.
2. In a medium pot, melt the butter over medium-high heat. Add the leeks with a pinch of salt and pepper. Cook, stirring often, until the leeks are softened but not browned, 5-7 minutes. Add the garlic and mint; cook, stirring, 30-60 seconds. Stir in the white wine and reduce by half. Scrape the mixture into a blender. Add the peas, broth, lemon juice and sugar. Blend until smooth. Season with salt and pepper. Refrigerate until cold.
3. Using a hand blender or large whisk, beat the chilled Comté cream until thickened with soft peaks.
4. Pour the soup into serving glasses. Dollop the Comté cream on top and sprinkle with freshly ground black pepper. Using a vegetable peeler, shave Comté over each. Serve immediately.



Comté is a French PDO (Protected Designation of Origin) cheese that has been made for a thousand years; its flavors are derived from a traditional production that is respectful of the environment and the terroirs of the Jura region.

**Comté Cheese Association USA**  
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# Comté & Walnut Biscotti

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### Comté & Walnut Biscotti

Flecked with fresh thyme and toasted walnuts, these Comté biscotti, adapted from Mark Bittman's savory biscotti recipe (*The New York Times*), highlight Comté's nutty aromas. Serve them alone or with slices of Comté for double the flavor. The biscotti pair wonderfully with both white and red wine, and are also delicious dipped into soups.

Makes: 12-14 biscotti

- 4 ounces Comté, grated on small holes of box grater (1 ¼ cups, packed, grated), divided, plus Comté slices for serving (optional)
  - 2 eggs
  - 1 cup plus 2 tablespoons all-purpose flour, plus more for dusting
  - ½ teaspoon baking powder
  - 1 teaspoon Kosher salt
  - ½ teaspoon sugar
  - Pinch cayenne pepper
  - 1 teaspoon minced fresh thyme
  - 1/3 cup coarsely chopped toasted walnuts
  - 1 tablespoon heavy cream
1. Preheat the oven to 350°F. Line a baking sheet with parchment paper.
  2. In a food processor, combine 1 cup of the Comté and the eggs. Process to a smooth paste. Add the flour, baking powder, salt, sugar, cayenne and thyme. Pulse just until combined (don't overwork the dough—it should look crumbly). Add the walnuts and pulse to incorporate.
  3. Transfer dough to a lightly floured surface. Gently knead dough until it holds together. Form dough into a 10-inch log. Place the log on the baking sheet. Brush the top and sides with cream. Sprinkle the remaining Comté on the top and sides of the log, rolling it in the cheese to adhere.
  4. Bake 20-25 minutes, or until the top is light golden and firm to the touch. Let cool 10 minutes on baking sheet. Cut the log on the diagonal into half-inch slices. Line the biscotti (flat side down) on a clean parchment-lined baking sheet. Bake until crisp, 15 minutes. Flip the biscotti and bake until crisp on the other side, 10-15 minutes longer. Transfer to a wire rack and cool completely. Serve alone or topped with slices of Comté.



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## Comté Risotto with Asparagus

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### Comté Risotto with Asparagus

Risotto has never tasted so good! In this recipe, cubes of Comté get stirred into a classic asparagus risotto, creating an unbelievably creamy texture and nuanced flavor. Before serving, more Comté is shaved over top, slowly melting into the hot rice. This dish is proof that it takes only a few high-quality ingredients to create a four-star dish.

Serves: 6

- 4 cups chicken or vegetable broth
  - 1 bunch (1 lb) asparagus (woody ends discarded), cut into 1-inch pieces
  - 2 tablespoons butter
  - 1 large shallot, finely diced (1/3 cup diced)
  - 2 garlic cloves, minced
  - Salt and freshly ground black pepper
  - 1 ½ cup Arborio or Carnaroli rice
  - ¾ cup dry white wine
  - 4 ounces Comté, cut into ¼-inch dice, plus additional Comté for shaving as garnish
1. Place broth and 2 cups water in a saucepan; bring to a boil. Prepare an ice bath. Add the asparagus to the boiling broth and cook until crisp-tender, 1-3 minutes. Using a slotted spoon or spider, transfer asparagus to the ice bath to stop the cooking (reserve broth). Drain asparagus and line on a towel to dry. Reduce broth to a simmer.
  2. Melt butter in a medium, heavy-bottomed saucepan over medium heat. Add the shallots and garlic with a pinch of salt and pepper. Cook, stirring, until softened, 2-3 minutes. Add the rice and cook, stirring, 1-2 minutes. Pour in wine and stir until most of liquid is absorbed. Add 1-2 ladlefuls of broth. Simmer, stirring often, until most of the liquid is absorbed. Keep adding broth by the ladleful, stirring often, until the rice is creamy and tender (it should still have a bite). If you run out of broth before the rice is cooked, add more water as needed.
  3. Pull the pan off the heat and add the diced Comté. Stir until the Comté starts to melt. Fold in the asparagus. Taste and season with salt as needed. Spoon the risotto into shallow bowls. Using a vegetable peeler, shave Comté over the top of each bowl. Serve immediately.



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