Small Plates

Comté and Shrimp Skewers

Comté and Shrimp Skewers

Forget any notions about not combining fish with cheese! Comté is a surprisingly splendid match for seafood such as shrimp, scallops and trout. In this dish, Comté gets marinated in olive oil, lemon juice and seasonings and is combined with sautéed shrimp for an unforgettable combination!

Makes: 12 skewers

- ¼ cup extra virgin olive oil
- 1 teaspoon fresh lemon juice
- ½ teaspoon lemon zest
- ¼ teaspoon ground cumin
- 1/8 teaspoon ground fennel
- Salt and freshly ground black pepper
- 12 large peeled and deveined shrimp
- 12 1-inch cubes of Comté
- 1 teaspoon butter

1. In a small bowl, whisk together the extra virgin olive oil, lemon juice, lemon zest, ground cumin, ground fennel and a pinch of salt and pepper. Pour half of the marinade over the shrimp and toss to combine. Pour the rest of the marinade over the Comté and toss to coat.
2. Melt the butter in a large nonstick skillet over medium-high heat. Season the shrimp with salt and pepper. Cook 1-2 minutes per side, or until pink and just cooked through. Transfer to a plate to cool slightly.
3. Thread a shrimp onto a small wooden skewer or toothpick, followed by a piece of the marinated Comté. Line on a platter or on plates and serve.

Bon appétit!

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
contactusa@comte-usa.com

For more information, including additional recipes, visit us at:
comte-usa.com
comte.com
Facebook.com/ComteUSA