

Comté

RECIPE BOOKLET

KITCHEN



20

Comté Recipes

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Cooking with Comté

From breakfast, to cocktail hour, to the main course and even dessert, Comté's delicate aromas can be enjoyed at any time of day.

Comté is a fantastic melting cheese and can be used in a number of different dishes. It bubbles and browns beautifully in gratins and casseroles, and it's a wonderful binder in sauces for white meat and fish. Try it in grilled cheeses and paninis, atop quiches and frittatas, or even baked into biscuits and crackers. For an elegant garnish, shave Comté on top of salads and crostini. Young Comté has subtle aromas of yogurt, sweet caramel and fresh hazelnuts, while older Comté has more intense aromas of roasted nuts, citrus and melted butter. Try combining different ages in dishes such as fondue and macaroni and cheese for maximum meltability and flavor.

Comté is a great match for wines, particularly the white wines of the Jura region, which have aromas of dried fruit and spices. It also pairs strikingly well with other dry white wines, young red wines, Champagne, beer, port, sherry and even some whiskies.

On its own, Comté makes for an ideal snack, hors d'œuvre or cheese plate. For the best flavor, take Comté out of the fridge 30-60 minutes before serving.

www.comte-usa.com/recipes

Portrait of a Great Cheese

*Comté is an ancient
PDO cheese made from
raw cow's milk*

Comté is produced in the Jura Mountains of France (a region of medium-range mountains) following long-established traditional methods. There are about 2,700 small dairy farms that produce the milk for Comté. The milk comes from Montbéliarde and Simmental breed cows only. Every day Comté is handcrafted in 160 small cheesemaking facilities, known as "fruitières." It is then aged in special affinage cellars (there are 16 in the region) for an average of 8 months, although often longer. Comté is characterized by its aromatic richness and diversity of flavor. It is not a cheese with a uniform taste. Each wheel reveals different aromas according to the terroir where it was produced, the season of production, the particular style of the cheesemaker and the caves in which the cheese was aged. It is truly a UNIQUE cheese.





APPELLATION OF ORIGIN PROTECTED

Comté is the highest consumed PDO cheese in France. PDO cheeses represent about a quarter of total cheese production in France.

570,000

The area occupied by Comté dairy farms stretches over about 570,000 acres, which is over two-thirds the size of Rhode Island



20 cows

A Montbéliarde cow produces over 5 gallons of milk in two milkings daily, and it takes the milk of about 20 cows to make one wheel of Comté.



about

1,500,000

wheels of Comté are produced each year.



8 months

Is the average age of Comté, but the age can range from 4 months (the legal minimum) to 12, 15, 18 or even 24 months.

Situated between **650** and **5,000** feet in elevation, the Comté PDO zone extends over 3 departments in the Jura Mountains: Doubs, Jura and a portion of Ain.



Each cow has at least 2.5 acres of pastureland to graze.



over 100
gallons of milk
are necessary to
produce one **80-lb**
wheel of Comté



Comté & Herb Omelet

Comté is an incredible addition to a classic French omelet, which is folded like a letter and tender on the outside with a creamy center. The folding technique can take a bit of practice, but the results are well worth it. Within just minutes you'll have a delicious dish worthy of any bistro in Paris!

Serves: 1

-
- 2 eggs
 - 1 tablespoon milk
 - 1 teaspoon minced fresh herbs (such as parsley, chives, thyme and/or basil)
 - Salt and pepper
 - ½ tablespoon butter
 - ¼ cup grated Comté
-

1. In a small bowl, whisk the eggs until the yolks and whites are evenly combined. Whisk in the milk and herbs; season with salt and pepper.
2. In an 8-inch nonstick or cast-iron skillet, melt the butter over medium heat. Once the butter is melted, add the eggs. Stir vigorously with a rubber spatula continuously until the eggs are almost set (they should look like very loose and soft scrambled eggs), about 1 ½ minutes. Spread the eggs out in an even layer around the pan. Sprinkle the cheese evenly over the eggs and let cook 30 seconds. Remove from the heat. Using the rubber spatula, fold over a third of the omelet (like folding a letter). Tilt the pan and slide the unfolded side onto a plate. Invert the skillet and carefully flip the omelet out onto itself. Serve warm.



Watch how to make this recipe



Comté & Currant Scones

Irresistibly sweet and salty, these tender scones are perfect for a special breakfast or brunch, or as a snack with afternoon tea. Sweet currants and nutty, aromatic Comté are an unexpected combination, producing scones that are addictively delicious!

Serves: 8

-
- 6 tablespoons cold, unsalted butter
 - 2 ½ cups all-purpose flour, plus more for dusting
 - 1 tablespoon baking powder
 - ½ teaspoon Kosher salt
 - 2 tablespoons sugar
 - 3 tablespoons currants
 - 1 ¼ cups packed grated Comté (about 3 ½ ounces), divided
 - 1 egg
 - ¾ cup cold half-and-half, plus additional for brushing
-

1. Preheat the oven to 400°F. Line a baking sheet and a plate with parchment paper.
2. Using the large holes on a cheese grater, grate the butter onto the parchment-lined plate. Put it in the refrigerator while assembling the dry ingredients.
3. In a large bowl, whisk together the flour, baking powder, salt and sugar. Stir in the currants and 1 cup of the grated Comté. Add the butter; stir to combine (break up any lumps of butter to evenly incorporate).
4. Whisk the egg with the half-and-half. Add the wet mixture to the dry mixture, stirring gently just until the dough holds together when pinched (the less you work the dough, the better). If the dough is too dry, add a bit more half-and-half until it comes together.
5. Transfer the dough to a lightly floured surface. Gently press the dough into a ¾-inch thick disc (about 8 inches in diameter); cut into 8 wedges. Transfer the scones to the prepared baking sheet. Brush the top of each with a bit of half-and-half and sprinkle with the remaining Comté. Bake 16-18 minutes, or until golden brown. Transfer to a wire rack to cool.



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 (about 1 cup, packed), divided, plus Comté slices for serving (optional)
 - 2 eggs
 - 1 cup plus 2 tablespoons all-purpose flour, plus more for dusting
 - 1/2 teaspoon baking powder
 - 1 teaspoon Kosher salt
 - 1/2 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.



Watch how to make this recipe



Comté Tuiles

with Asparagus & Prosciutto

Crispy and nutty, Comté tuiles are delicious on their own, but they can also be topped with an array of ingredients, from salads, to charcuterie and smoked fish, to chutneys. In this version, Comté tuiles are topped with a vibrant asparagus and prosciutto salad and finished with an extra shaving of Comté. It's a beautiful dish your guests won't forget!

Makes: 12 tuiles

-
- 4 ounces Comté, plus additional for shaving
 - 2 tablespoons fresh lemon juice
 - 1 garlic clove, peeled and smashed
 - Salt and freshly ground black pepper
 - 12 thin asparagus spears, woody ends discarded
 - 2 ounces thinly sliced prosciutto
 - 3 tablespoons good quality extra virgin olive oil
-
1. Preheat the oven to 300°F. Line a large baking sheet with parchment paper.
 2. Shred the Comté on the small holes of a box grater. Divide the Comté into 12 piles on the prepared baking sheet, leaving at least 1-2 inches between each (you may need to do this in batches if your baking sheet isn't large enough). Using your fingers, pat the cheese into thin, 2-inch circles. Bake 20 minutes, until light golden and crisp. Transfer tuiles to a cooling rack and cool completely.
 3. In a small bowl, combine the lemon juice, garlic clove and a pinch of salt and pepper. Let sit while assembling salad.
 4. Blanch the asparagus in a pot of boiling, salted water until crisp-tender, 1-2 minutes. Transfer to an ice bath to cool. Remove and pat dry. Slice the asparagus into ¼-inch rounds, reserving tips. Cut the prosciutto into small pieces.
 5. Combine the sliced asparagus and prosciutto in a small bowl. Whisk the extra virgin olive oil into the lemon juice. Pour a little bit of the dressing over the salad and toss to coat (you will have leftover dressing; save for another use). Season with salt and pepper to taste.
 6. Transfer the tuiles to a platter or to serving plates. Spoon some of the asparagus and prosciutto salad over each. Using a vegetable peeler, shave a piece of Comté over top, and finish with an asparagus tip. Serve!



Comté Wafers

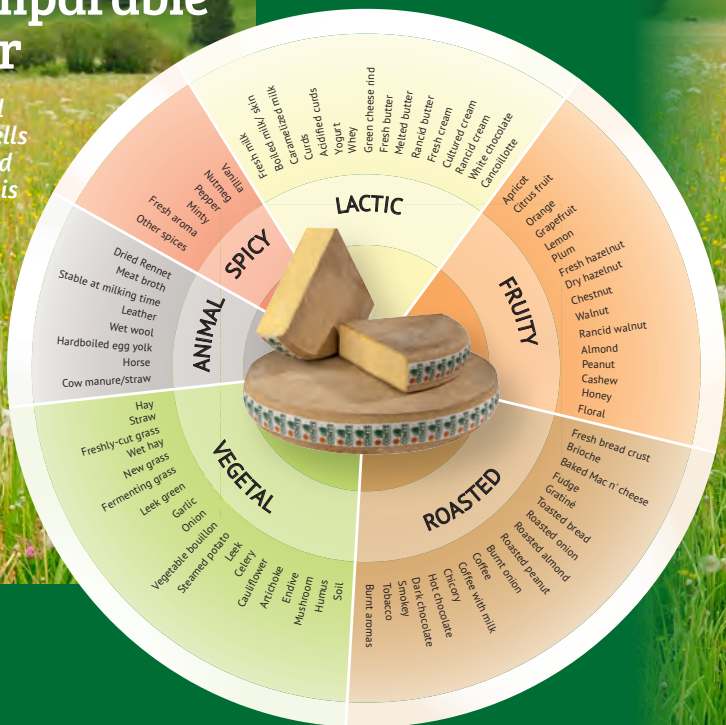
These mouthwatering wafers are a cinch to pull together and make for a scrumptious snack or garnish for soups and salads. Best of all, they can be made ahead of time and frozen—perfect anytime you need a nibble!

Makes: about 30 wafers

-
- 1 stick unsalted butter, softened
 - 1/2 pound Comté, shredded (about 3 heaping cups shredded)
 - 1 cup all-purpose flour
 - 1 teaspoon salt
 - Pinch cayenne pepper
 - 1-2 teaspoons water
-

1. In a large bowl or in the bowl of a stand mixer with the paddle attachment, beat together the softened butter and shredded Comté. In a small bowl, whisk together the flour, salt and cayenne. Stir the dry ingredients into the cheese mixture and mix until well combined. Add 1-2 teaspoons of water, just until the dough holds together when pressed in the palm of the hand.
2. Shape the dough into a large roll, about 9-10 inches long. Wrap with plastic wrap and refrigerate 1 hour and up to 48 hours.
3. Preheat the oven to 350° F. Line a baking sheet with parchment paper.
4. Slice the dough into 1/4-inch thick wafers and line them on the prepared baking sheet. Bake on the middle rack for 15-17 minutes, or until light golden around the edges. Transfer to a rack to cool. Serve or freeze for up to 1 month (defrost at room temperature or in a toaster oven before serving).

Each wheel
of Comté tells
a story, and
each story is
different



There is a wide variety of aromas that can be used to describe Comté. A younger Comté tends to have more delicate aromas of butter, fresh cream and sweet caramel, while an older Comté reveals more fruity, spicy and toasted aromas. Comté is the opposite of a standardized cheese and is characterized by a large aromatic diversity, due to:

Each wheel reflects the terroir—or soil, microflora and climate—where it was produced. Different fromageries produce Comté with distinctly different aromatic profiles according to where they're located.

The cow's diet changes with the seasons. In the winter the cows are fed locally harvested hay, and in the warmer months the cows graze on fresh pasture. The varieties of plants in the pastures also evolve from one month to the next, and this diversity has an effect on the color and taste of the cheese throughout the year.

The expertise of the producers influences the quality of the cheese. Comté dairy farmers manage the pastureland and handle the milk in such a way to best preserve the rich lactic microflora; cheesemakers adapt their techniques to the natural variations in the raw milk throughout the year; and affineurs choose the best aging practices and cellars to maximize each wheel's potential.

The flavors, aromas and texture of Comté evolve and change as it spends time in the aging cellars.

576



A study called *Programme Terroir du Comté* has cataloged 576 different species of plants surrounding 60 Comté fruitières, with an average of 130 varieties of flora surrounding each fruitière.



Each fruitière can only collect milk from dairy farms located within a 16-mile diameter maximum, preserving the expression of terroir.

1264/1280

First written record of the word "fructeries" appears in 6 texts, describing cheese production in Déservillers and Levier.

The fruitière is the cheesemaking facility where farmers pool their milk to make Comté. There are 160 Comté fruitières.

160



2700

The milk for Comté is produced on 2,700 small family farms.



83



There are 83 terms or descriptors that correspond to the most frequently found aromas in Comté, divided into 6 families: lactic, fruity, roasted, vegetal, animal and spicy

15/20

au minimum

After aging in the cellars, each wheel of Comté is rated based on various criteria, of which taste is most important. Comté rated from 15-20 are given a green band with the Comté bell, and those rated from 12-14 are given a brown band. Wheels rated below 12 are not allowed to carry the Comté name.

There are 16 Comté caves d'affinage (aging cellars) in the Jura: each one, according to its cellar conditions and specific know-how, uses affinage methods tailored to the wheels it receives.

16





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 showstopping first course that's sure to impress!

Serves: 4 appetizer portions

-
- 1/2 cup heavy cream
 - 1 ounce Comté, finely shredded on microplane (about 1/2 cup packed), 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
 - 1/4 cup white wine
 - 2 cups defrosted frozen peas or blanched shelled peas
 - 1 1/4 cups low-sodium chicken broth
 - 2 tablespoons fresh lemon juice
 - 1/4 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.



Vegetable Potage with Comté Crisps

Comté crisps are the perfect accompaniment to a steaming bowl of vegetable potage, or thick soup. This version gets whizzed together in less than thirty minutes. Dunk a Comté crisp into the soup, take a cheesy bite, and welcome to heaven!

Serves: 4-6

- 1/4 cup extra virgin olive oil, plus more for brushing crisps
 - 2 medium onions, diced
 - 2 medium carrots, peeled and diced
 - 2 stalks celery, diced
 - 1 1/2 teaspoons salt, divided, plus additional for seasoning
 - 1/2 teaspoon freshly ground black pepper, plus additional for seasoning
 - 2 large garlic cloves, coarsely chopped
 - 1 1/2 lbs sweet potatoes (2 medium), peeled and cut into 1/2-inch dice
 - 2 bay leaves
 - 4 sprigs thyme
 - 1 lemon wedge
 - 1/2 baguette, cut on the diagonal into 1/2-inch slices
 - 1 cup packed shredded Comté
-

1. Preheat the oven to 450°F. Line a large baking sheet with aluminum foil.
2. In a large saucepan, heat 1/4 cup extra virgin olive oil over medium heat. Add the onions, carrots and celery, along with 1 teaspoon salt and 1/2 teaspoon pepper. Cook, stirring occasionally, until the vegetables are tender, 8-10 minutes. Add the garlic and cook, stirring, 30 seconds. Add the sweet potatoes, bay leaves, thyme sprigs and remaining 1/2 teaspoon salt, along with 5 cups water. Bring to a boil. Reduce heat to simmer and cook, partially covered, 10-15 minutes, or until sweet potatoes and vegetables are tender.
3. Remove the bay leaves and thyme sprigs. Using a blender or hand blender, puree the soup until smooth. Season with salt, pepper and a few drops of lemon juice to taste.
4. In the meantime, make the Comté Crisps. Line the baguette slices on the prepared baking sheet and brush them lightly on both sides with olive oil. Season with a pinch of salt and pepper. Bake 4-6 minutes, or until lightly crisp on top. Turn the bread over and cook another 3-5 minutes, or until crisp on the other side. Mound the Comté evenly over each crisp. Bake 1-2 minutes, or until the cheese is just melted. Serve warm or at room temperature with the soup.



Watch how to make this recipe



Salade au Comté with Apples & Beets

There are as many versions of Salade au Comté, or Comté Salad, in the Jura region of France as there are restaurants. Each version features cubed or slivered Comté, but the other ingredients can vary from cooked or raw vegetables, to hard-boiled eggs, to country ham, to fresh or dried fruits, to roasted nuts to all of the above! In this version, Comté is combined with crisp apples, sweet raw beets, toasted walnuts, endive and Bibb lettuce for a crunchy and refreshing winter salad that pairs perfectly with the richer dishes of the season. Feel free to experiment with other add-ins to create your own Salade au Comté!

Serves: 4

-
- 1 tablespoon Dijon mustard
 - 2 tablespoons crème fraîche
 - 1 teaspoon fresh lemon juice
 - 2 tablespoons walnut oil or extra virgin olive oil
 - 1 tablespoon water
 - Salt and freshly ground black pepper
 - 1/2 head Bibb or Butter lettuce, torn into bite-sized pieces
 - 1 endive, thinly sliced crosswise
 - 1 green apple, cut into matchsticks
 - 1/3 cup toasted walnuts
 - 2-3 ounces Comté, cut into matchsticks
 - 1 small beet, peeled and cut into matchsticks
-

1. For the dressing, whisk together the Dijon mustard, crème fraîche, lemon juice, walnut or olive oil and water. Season with salt and pepper.
2. In a large bowl, toss the lettuce with the endive, apples, walnuts and Comté. Season with salt and pepper. Add just enough dressing to lightly coat. Pile the salad on four serving plates and arrange the beets over each. Drizzle with a bit more dressing and serve.



Roasted Pear & Arugula Salad with Shaved Comté & Walnuts

This easy but elegant salad has the ultimate balance of flavors: sweet honey-roasted pears, peppery arugula and nutty Comté, all tossed in a lively vinaigrette. An older Comté works best here, providing a delicious contrast to the aromatic pears.

Serves: 6

-
- 6 5-inch rosemary sprigs
 - 1 tablespoon plus 1 teaspoon honey, divided
 - 1 tablespoon fresh lemon juice
 - 3 firm but ripe Bartlett pears
 - 2 tablespoons Champagne vinegar
 - 1 teaspoon minced shallots
 - 1 teaspoon Dijon mustard
 - Salt and pepper
 - 3 tablespoons good quality extra virgin olive oil
 - 6 ounces baby arugula (about 10 cups)
 - 3-4 ounces Comté (preferably 12-24 month), shaved with vegetable peeler
 - 1/2 cup lightly toasted walnut pieces
-
1. Preheat oven to 400°F. Line large baking sheet with parchment paper. Line rosemary sprigs on top of parchment.
 2. In small bowl, whisk 1 tablespoon honey with lemon juice. Cut pears in half lengthwise. Using melon baller or paring knife, cut out and discard core of each pear half. Brush pears on both sides with honey mixture. Place each, cut side down, on top of a rosemary sprig on baking sheet. Bake 12-15 minutes, or until pears are tender. Let cool.
 3. Meanwhile, make vinaigrette. Whisk together Champagne vinegar, 1 teaspoon honey, shallots, Dijon and pinch of salt and pepper. Slowly drizzle in extra virgin olive oil while whisking. Taste and season with additional salt and pepper if needed.
 4. Cut ¼-inch slits lengthwise in each pear half, keeping stem end intact. Press down lightly to form fan shape. In large bowl, toss arugula with just enough vinaigrette to coat (you may have extra). Season with salt and pepper. Place a large handful of arugula on each serving plate. Arrange a pear half on each bed of greens. Divide Comté shavings and walnut pieces over top.



Fresh Corn Polenta with Comté & Crispy Brussels Sprouts

Adapted from Chef Ryan Hardy, Charlie Bird Restaurant

“There’s nothing like the meaty sweetness of Comté cheese. To me, it’s the perfect cheese—especially in the fall when red wine is welcomed back to the table and the fruits of autumn peak our interest,” states Executive Chef/Co-Owner Ryan Hardy of Charlie Bird restaurant in New York City. In this dish, he pairs Comté with creamy corn polenta and crispy Brussels sprouts for a side dish or first course that’s perfect in the fall and winter.

Serves: 4-6

-
- 10 ounces Brussels sprouts (about 3 cups), trimmed and sliced very thinly crosswise
 - 2 tablespoons extra virgin olive oil
 - 1 teaspoon salt plus more for seasoning
 - 4 cups water
 - 1 cup polenta or coarse cornmeal
 - 2 cups fresh corn kernels (about 3 ears)
 - 4 tablespoons butter, cut into cubes
 - ½ cup (packed) shredded Comté, plus 4 ounces for shaving (about 5 ½-6 ounces total)
 - 1-2 teaspoons sugar
-
1. Preheat the oven to 450° F. In a bowl, toss the Brussels sprouts with the olive oil to evenly coat. Season with salt. Spread the Brussels sprouts in a single layer on a baking sheet. Bake 15-20 minutes, stirring often (especially near the end), or until evenly browned and crispy. Transfer to a paper-towel-lined plate to cool.
 2. Bring the water and 1 teaspoon of salt to a boil in a heavy saucepan. Slowly pour in the polenta while whisking. Bring to a boil, whisking constantly. Reduce heat to low, cover, and cook, stirring every 10 minutes, until the polenta is tender and creamy, about 30-35 minutes.
 3. In the meantime, puree the corn kernels in a blender.
 4. Stir the butter, corn puree and shredded Comté into the polenta. Add 1-2 teaspoons of sugar (depending on the sweetness of the corn). Season with salt to taste.
 5. Pour the polenta into shallow bowls or onto wooden boards, and top with the crispy Brussels sprouts. Generously shave Comté over top using a vegetable peeler. Serve immediately!



Green Bean & Mushroom Gratin with Comté & Fried Shallots

This irresistible recipe brings a fresh new approach to a traditional green bean casserole. It's sure to become a new family favorite!

Serves: 4-6

- 1 cup canola oil
- ½ pound shallots (about 6 whole), peeled and very thinly sliced
- 1 ¾ teaspoons salt, divided
- 1 pound fresh green beans, trimmed
- 2 tablespoons butter
- 10 ounces fresh cremini mushrooms
- ¾ teaspoon freshly ground black pepper, divided
- 1 large garlic clove, minced
- 2 tablespoons flour
- 1 cup low-sodium chicken broth
- 1 cup whole milk
- 4 ounces Comté, shredded (about 1 cup, packed)

1. Line a large plate with paper towels. In a small saucepan, heat the oil over medium-high heat until it begins to shimmer and lightly smoke. Add the shallots and cook, stirring often, until light golden brown, about 7-9 minutes. Using a slotted spoon, transfer the shallots to the paper towel-lined plate. Sprinkle with 1/4 teaspoon salt.
2. Preheat the oven to 400°F. Butter a 2- to 3-quart casserole dish.
3. Bring a large pot of salted water to a boil. Add the green beans and cook until crisp-tender, 4-5 minutes. While the beans cook, fill a large bowl with ice water. Drain the beans and immediately plunge them into the ice water to stop cooking. Transfer to a clean kitchen towel to dry.
4. In a large skillet, melt the butter over medium-high heat. Add the mushrooms and toss. Cook, stirring occasionally, until golden brown, about 5 minutes. Add 1 teaspoon salt, 1/2 teaspoon pepper and the minced garlic; cook 1 minute. Sprinkle in the flour and cook, stirring, 30 seconds. Whisk in the broth and milk and bring to a simmer. Cook 5-6 minutes, or until thickened. Turn off the heat and add half of the shredded Comté, along with ½ teaspoon salt and 1/4 teaspoon pepper; stir until the cheese is melted. Add the green beans and stir to coat.
5. Transfer the mixture to the prepared baking dish. Sprinkle the remaining Comté over the top. Bake 10 minutes. Before serving, sprinkle the fried shallots over the gratin. Serve warm.



Butternut Squash Gratin with Comté, Roasted Garlic & Hazelnuts

In this recipe, roasted butternut squash gets combined with melted Comté, crunchy hazelnuts and crispy breadcrumbs for a gorgeous gratin. It pairs particularly well with roasted meats but is also a delicious a vegetarian main course with a salad.

Serves: 6

- 1 2 1/2-pound butternut squash, peeled, seeded and cut into ½-inch cubes
- 8 garlic cloves, unpeeled
- 1 ½ teaspoons balsamic vinegar
- 2 tablespoons extra virgin olive oil
- Salt and pepper
- 1/2 cup toasted and peeled hazelnuts, coarsely chopped
- 2 tablespoons butter
- 2 large leeks, white and light green parts only, thinly sliced
- 2 teaspoons chopped fresh sage
- 4 ounces Comté (about 1 cup, packed)
- ½ cup heavy cream
- ¾ cup dried breadcrumbs

1. Preheat oven to 400°F.
2. On a large baking sheet, combine squash, garlic cloves, balsamic vinegar and olive oil; season with salt and pepper and toss to combine. Spread in single layer and roast 25-30 minutes, stirring occasionally, until squash is tender. Once cool enough to handle, squeeze garlic cloves out of skins (discard skins) and toss with squash. Stir in hazelnuts. Taste and season with additional salt and pepper if needed.
3. Meanwhile, melt butter in medium skillet over medium-low heat. Add leeks with pinch salt and pepper. Sauté leeks, stirring occasionally, until tender but not browned, 8-10 minutes. Stir in sage.
4. Oil an 8x8-inch baking dish. Spread half of leek mixture on bottom of dish. Spread half of squash mixture over top, followed by half of Comté. Top with remaining leeks and squash. Pour cream over. Cover tightly and bake 30 minutes.
5. Mix remaining Comté with breadcrumbs. Sprinkle evenly over gratin. Bake uncovered until top is golden brown, 8-10 minutes.



Easy Comté & Sweet Potato Soufflé

Forget the stress of a traditional soufflé; this simplified version provides all of the elegance and flavor with only a quarter of the work! Sweet potatoes get whipped together with spices, eggs, cream and Comté right in the food processor, then baked with a sprinkling of extra Comté and pecans on top.

Serves: 6

-
- 3 pounds sweet potatoes (2-3 large potatoes), peeled and cut into 1-inch chunks
 - 1 tablespoon plus 1 teaspoon salt
 - 6 tablespoons butter, cut into pieces
 - ¼ teaspoon ground cinnamon
 - 1/8 teaspoon ground nutmeg
 - 2 tablespoons brown sugar
 - ¼ teaspoon pepper
 - ½ cup heavy cream
 - 3 large eggs
 - 4 ounces Comté, shredded (about 1 cup, packed)
 - ¼ cup chopped pecans
-

1. Preheat the oven to 425°F. Butter a 2-quart casserole dish.
2. Put the potatoes in a large saucepan and cover with cold water. Add 1 tablespoon salt. Cover and bring to a boil. Lower to a simmer and cook, uncovered, until the potatoes are tender, about 8-10 minutes.
3. Drain the potatoes and immediately transfer them to a food processor with the butter. Process until smooth. Add the cinnamon, nutmeg, brown sugar, pepper and heavy cream, along with 1 teaspoon salt. Pulse until mixed. Add the eggs and process until light and fluffy. Add half of the Comté and pulse until combined.
4. Transfer the mixture into the prepared casserole dish; smooth out the top with a spatula. Sprinkle the remaining Comté over the top, followed by the chopped pecans. Bake 20 minutes, or until puffed and light golden around the edges.



*Discover more recipes,
serving ideas and information
at www.comte-usa.com!*



Comté is best eaten at 59°F to 65°F. For the best flavor, take Comté out of the fridge 30-60 minutes before serving.

54 %
of families
in France
buy Comté.



260

1 ounce of Comté has 260 mg of calcium, or a quarter of your daily requirement

Comté can be found in cheese shops, specialty food stores and better grocery chains across the United States.



There are about 130,000 cows that produce the milk for Comté (95% Montbéliarde breed and 5% Simmental breed)



0.8

Comté has only 0.8 g of salt per 100 g of cheese (i.e. 0.8%), making it one of the least salty cheeses.

Every wheel of Comté is slightly different—don't hesitate to ask your cheesemonger for a taste before buying!

Since Comté milk must be transformed into cheese within 24 hours, Comté is produced 365 days a year.





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 1/2 cup Arborio or Carnaroli rice
 - 3/4 cup dry white wine
 - 4 ounces Comté, cut into 1/4-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.



Comté Soufflés

Adapted from Chef Jason Berthold

“[Comté] works beautifully with white wines just as much as it does with red wines,” explains Jason Berthold, former Executive Chef of RN74 in San Francisco (he has since left to start his own restaurant). He uses Comté in these stunning soufflés because of its versatility with wines and its nutty, sweet flavor. Serve the soufflés as a starter or main course with a salad.

Makes 5 8-oz ramekins

-
- Softened butter and flour for coating ramekins
 - 1 ½ cups whole milk
 - 4 tablespoons (2 ounces) butter
 - 2/3 cup (3 ounces) all-purpose flour
 - 6 eggs, yolks and whites separated
 - 6 ounces Comté, shredded (about 1 ½ packed cups)
 - 2 teaspoons salt
-
1. Preheat the oven to 400°F. Butter and flour 5 8-ounce ramekins by smearing the inside of the ramekins with softened butter then coating them with a thin layer of flour. Shake off excess flour. Place the ramekins on a baking sheet, leaving at least 2 inches of space between each.
 2. In a small saucepan, bring the milk and butter to a boil. Whisk in flour. Reduce heat to low and continue to cook, whisking constantly, for 2 minutes (the mixture will get quite thick).
 3. Scrape the mixture into a food processor and blend until smooth. With the blade running, add the egg yolks, one at a time, through the feed tube. Scrape down the sides and add the Comté and salt. Process until smooth. Transfer mixture to a large bowl and let cool slightly.
 4. In the meantime, whip the egg whites to medium peaks. Fold 1/3 of the egg whites into the cheese base. Gently fold in the rest of the whites in two batches. Fill the ramekins with the soufflé batter, leaving a ½-inch rim at the top.
 5. Bake 17-20 minutes, or until fully risen and golden brown on top (if the top starts to get too dark before the sides are cooked, gently set a piece of foil on top of the soufflés). Serve immediately.



Comté, Caramelized Onion & Tomato Tarts

Elegant and irresistible, these tarts are a surefire crowd pleaser. Serve them as an appetizer with cocktails, at a luncheon with a light salad, or pack them along for your next picnic.

Serves: 8-10

- 1 ½ tablespoons butter
- 2 medium red onions, thinly sliced
- Pinch sugar
- Salt and pepper
- 1 tablespoon water, plus additional for brushing pastry
- 1 teaspoon chopped fresh thyme, plus additional for serving
- 1 sheet frozen all-butter puff pastry, thawed
- 2 teaspoons Dijon mustard
- 2 cups (loosely packed) shredded Comté (4-6 ounces)
- 2 plum tomatoes, very thinly sliced

1. Preheat the oven to 400°F with a rack in the upper third of the oven. Line a large baking sheet with parchment paper.
2. Melt the butter in a large skillet and add the onions with a pinch of sugar, salt and pepper. Cook over medium heat until caramelized and golden, about 15 minutes. Add water and scrape up any bits from the bottom of the pan; cook until water is absorbed. Add thyme and transfer to a bowl.
3. On a lightly floured surface, roll out pastry into a large rectangle, roughly 16 by 13 inches. Cut in half lengthwise. Transfer both pieces to the prepared baking sheet. Brush edges with water and fold over to form a 1/2 inch border. Using the back of a fork, press edges to seal. Prick holes in the bottom of the tart (not on edges) with the fork.
4. Brush the bottom of each tart with 1 teaspoon Dijon mustard. Divide the caramelized onions among each tart, followed by the shredded Comté. Arrange slices of tomato in an overlapping line down the center of each. Sprinkle with salt and pepper to taste.
5. Bake in the upper third of the oven for 22-25 minutes, or until golden. Cool slightly and sprinkle thyme leaves over the top to garnish. Serve warm or at room temperature.



Stuffed Peppers with Comté & Couscous

Sweet roasted peppers are stuffed with whole-wheat couscous and vegetables then finished off with an oozing layer of melted Comté for a delicious and nutritious side dish or main course.

Serves: 2-4

-
- 2 tablespoons extra virgin olive oil, plus additional for dish
 - 2 red bell peppers
 - 1/2 cup whole-wheat couscous
 - Salt and pepper
 - 1/2 medium onion, finely diced
 - 1/2 yellow bell pepper, seeds and ribs discarded, finely diced
 - 1 small or 1/2 medium zucchini, finely diced (about 1 cup diced)
 - 2 cloves garlic, minced
 - 1/4 cup golden raisins
 - 1 tablespoon red wine vinegar
 - 2 tablespoons toasted pine nuts
 - 1 tablespoon mixed chopped fresh herbs, such as basil, rosemary and oregano
 - 1 cup (loosely packed) shredded Comté (2 ounces), divided
 - 1 large egg, lightly beaten
-

1. Preheat the oven to 425°F. Brush a baking dish with olive oil.
2. Cut the red peppers in half lengthwise (through the stem). Remove and discard the stems, seeds and ribs. Bake, cut side down, 15 minutes; turn peppers over and cook an additional 15 minutes. Set aside (keep oven on).
3. Meanwhile, in a small saucepan, bring 1/2 cup water to a boil. Add the couscous and a pinch of salt. Cover and remove from heat. Let sit 5 minutes. Fluff with fork and transfer to a large bowl.
4. In a large skillet, heat 2 tablespoons olive oil over medium heat. Add the diced onion, yellow pepper, and a pinch of salt and black pepper; cook, stirring occasionally, until softened, about 5 minutes. Add the zucchini and cook 3 minutes. Add the garlic and raisins; cook, stirring, 1-2 minutes. Stir in the red wine vinegar and cook 30 seconds. Scrape the mixture into the bowl with the couscous. Let cool slightly. Add the pine nuts, chopped herbs and 1/4 cup shredded Comté. Season to taste with salt and pepper. Mix in the egg.
5. Scoop the couscous filling into the red pepper halves, packing it tightly (you might have some leftover filling, depending on the size of your peppers). Divide the remaining Comté evenly over the top of each pepper. Bake 10-15 minutes, or until the cheese is lightly toasted in spots. Serve warm.



Watch how to make this recipe



Comté & Ham Crêpes

There are few foods as synonymous with France as crêpes. The thin pancakes can be stuffed with any number of fillings, sweet or savory. In one of the most iconic of combinations, Comté is often paired with thinly sliced ham. The sweet nuttiness of Comté is the perfect counterpoint to the savory ham. This crêpe recipe is surprisingly easy to whip together, and the results are incredible. Whether you enjoy the crêpes for lunch, dinner or as an afternoon snack, they are sure to transport you to the Comté region of France!

Makes: about 8 crêpes

Crêpes:

- 1 teaspoon vegetable oil
- 3 large eggs
- 1 cup whole milk
- 1/2 cup water
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 2 tablespoons melted butter, cooled slightly

Filling:

- 2 cups (loosely packed) shredded Comté (about 6 ounces)
- 6-8 ounces thinly sliced quality ham

1. Put 1 teaspoon vegetable oil in a 12-inch nonstick pan. Place pan on low heat for 10 minutes to preheat.
2. In the meantime, make batter. In a large bowl, whisk together eggs, milk, water and salt until well blended. Whisk in flour. Add melted butter and whisk until batter is smooth.
3. Once the pan is preheated, increase heat to medium and let sit 1 minute longer. Wipe out oil in pan. Add 1/3 cup of batter and swirl to evenly coat bottom of pan. Cook 1-2 minutes, or until bottom is browned in spots. Using a spatula, loosen edge of crêpe then use your fingers to flip crêpe over. Cook until browned on other side, 1-2 minutes. Transfer to wire rack. Repeat with rest of batter, stacking crêpes on top of each other as they're finished.
4. To finish crêpes, preheat oven to 350°F. Line a sheet pan with parchment paper.
5. Put 1/4 cup shredded Comté in center of a crêpe. Place 1-2 slices of ham over cheese. Fold up the sides of crêpe to make square package. Place crêpe, folded side down, on the parchment lined baking sheet. Repeat with remaining crêpes. Bake 8-10 minutes, or until cheese is melted. Serve warm.



Comté, Dijon & Herb Stuffed Pork Tenderloin with Dijon Jus

This elegant main course is perfect for entertaining! Comté gets mixed with Dijon mustard, herbs and shallots to create a succulent filling for pork tenderloin. A simple pan jus is just the right finish. The pork can be stuffed and tied up to 24 hours in advance. Refrigerate; then bring to room temperature and season before proceeding.

Serves: 4

-
- Oil for pan
 - 2 tablespoons plus 2 teaspoons Dijon mustard, divided
 - ½ teaspoon each minced rosemary, thyme and sage
 - 1 tablespoon plus 1 teaspoon minced shallots, divided
 - 4 ounces Comté, shredded (about 1 cup, packed)
 - 1 ¼ pound pork tenderloin
 - Salt and pepper
 - 2 tablespoons olive oil
 - ½ cup dry white wine
 - 1 cup low-sodium chicken stock
 - 1 tablespoon cold butter, cut into pieces
-

1. Preheat oven to 425°F. Line large baking sheet with aluminum foil and coat with oil.
2. In a small bowl, mix together 2 tablespoons Dijon mustard, herbs, 1 teaspoon minced shallots and Comté to form thick paste.
3. Butterfly tenderloin by cutting a horizontal incision lengthwise three-fourths of the way through meat. Open meat up like a book; cover it with plastic wrap; and pound to ¼-inch thickness. Season inside with salt and pepper. Spread Dijon-Comté mixture lengthwise down center, leaving ½-inch border on both sides. Roll up meat lengthwise; tie with butcher twine in 4-5 places. Season outside with salt and pepper.
4. Heat olive oil in large skillet over medium-high heat. Sear tenderloin, seam side down, until browned, 4-5 minutes. Turn meat over and brown other side, 4-5 minutes. Place meat seam side down on prepared baking sheet. Bake 12-15 minutes, or until the internal temperature reads 145°F on instant read thermometer. Transfer tenderloin to a cutting board and let rest 15 minutes.
5. Meanwhile, drain all but 1 teaspoon oil from skillet. Place skillet over medium-high heat and add 1 tablespoon minced shallots. Cook, stirring, 30 seconds. Add wine and bring to boil, scraping up brown bits in pan. Boil until wine is reduced by half. Add chicken stock and reduce by half. Pour jus through fine-mesh strainer into small saucepan. Place saucepan over low heat and whisk in 2 teaspoons Dijon mustard, along with butter. Season with salt and pepper.
6. To serve, cut off string and slice pork crosswise into ½-inch slices; serve with Dijon Jus on side.



Watch how to make this recipe



Comté Fondue

Comté fondue is a staple on restaurant menus all over the Comté region. Eating fondue at La Petite Echelle, a mountain inn and chalet in Rochejean, is a unique experience linking food to history, tradition and terroir. The three-centuries-old inn is a stopping point for hikers and shepherds, serving traditional dishes by candlelight (there's no electricity). The fondue, which is the highlight of the menu, combines Comté with local Jura wine, foraged wild mushrooms and local mountain herbs for a true taste of terroir. But you don't need to be in the Jura Mountains to enjoy Comté fondue. This mouthwatering version can be mastered in any home kitchen and will give you a taste of the flavors and convivial culture of the Jura, no matter where you live!

Serves: 4

-
- 1 pound mature Comté (preferably 10-18 months), shredded (about 5 cups shredded)
 - 2 tablespoons cornstarch
 - 1 garlic clove, peeled and halved
 - 1 cup plus 2 tablespoons dry white wine (preferably Jura wine, if possible)
 - Freshly ground black pepper
 - Good quality crusty bread, cut or torn into bite-sized pieces
-

1. In a large bowl, toss the shredded Comté with the cornstarch until well combined.
2. Rub the inside of fondue pot with cut sides of garlic. Discard garlic. Add wine and bring to boil.
3. Reduce heat to medium-low. Add a quarter of the Comté and stir until melted. Continue stirring in cheese, a quarter at a time, until melted. Cook, stirring, until fondue is completely smooth and richly coats the back of a spoon. Season with freshly ground black pepper.
4. Serve the hot fondue with crusty bread for dipping.



Comté with Sweet Hazelnuts

Adapted from Rachel Freier, Head Cheesemonger at Murray's Cheese Bar

"I pair these Sweet Hazelnuts with an older Comté, but they work just as great with a younger Comté!" explains Cheesemonger Rachel Freier of Murray's Cheese Bar in New York City. Serve the hazelnuts alongside Comté on a cheese platter or on a dessert cheese plate for a delectable start or finish to any meal.

Makes about 1 cup

-
- 1 cup hazelnuts, or other nuts such as pecans or walnuts
 - 1/3 cup maple syrup
 - 1/3 cup honey
 - 1 teaspoon vanilla extract
 - Pinch salt
 - Comté for serving, cut into slices
-

1. Preheat the oven to 375°F.
2. Spread the hazelnuts (or other nuts) on a baking sheet and toast until lightly colored and fragrant, about 6-10 minutes. If you're using hazelnuts, wrap them in a kitchen towel and let them steam for a minute or two. Rub the hazelnuts in the towel to remove most of the skins (you can skip this step if using pecans or walnuts).
3. Put the maple syrup, honey, vanilla and a pinch of salt in a small saucepan and bring to a boil. Remove from heat, and add the nuts.
4. Transfer the mixture to a bowl and let cool to room temperature. Cover and refrigerate until ready to use (the nuts can be refrigerated for up to a month). Pair the sweet hazelnuts with slices of Comté on a cheese platter or cheese plate. Enjoy!



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