

6 CHEESES TO THROW IN YOUR OVEN (6 СИРІВ ДЛІЯ ВАШОЇ ДУХОВКИ)

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У доповіді представлені шість видів сирів, що дуже добре смакують приготовані в духовці, ракеті або на чавунній сковороді.

There's really no bad time for melty cheese, but winter is an especially nice time to settle in with something oozy, warm, and highly caloric. Of course, not all gooey cheese treats should be approached the same way. Some really are as simple as a quick toss in the oven. Some are best when sliced and thrown into a cast-iron pan for a sort of quick fondue. For lovers of baked Brie, try upgrading your cheese to a decadent double cream or a more authentic, savory version of Brie that the French go nuts for.

Harbison. This American Brie-style cheese from Vermont is ooey gooey perfection at room temperature, but after spending some time in the oven, its flavors of mushrooms, forest floor, and wild raspberries intensify. Dip crostini, salami, or potato chips and pair with a Vermont IPA.

Époisses hails from Burgundy is in the “washed rind” family. It's traditionally and beautifully paired with red Burgundy, but is also excellent with a smoky spirit like Mezcal.

If you've been on the internet anytime in the past few years, you've likely seen drool-worthy melty cheese videos featuring raclette. There's a fancy machine you can get to recreate the experience at home, but you can also simply slice raclette (after removing the rind), broil it in a cast iron pan, and then top the cheese with potatoes, bread, meat, and roasted veggies. Enjoy with a brown ale.

Fontina Val d'Aosta is not the red waxed Danish fontina from the grocery store. Fontina Val d'Aosta has been made in Italy's Aosta Valley region since the 12th century from the milk of cows grazing on Alpine pastures. Made similarly to Raclette, it melts in the same no-holds-barred oozy way, and its nuttier, grassier flavor pairs perfectly with Barbaresco.

Fromager d'Affinois is enjoyed with the most cheerful sparkling wine you can find, such as Prosecco or Cava. Baked Brie Fermier is excellent with a dirty Martini, but also nice with a dry Alsatian Gewürztraminer.