



January

Valsetz

January's featured cheese is the versatile *Valsetz*, a traditional *bûche* that can be enjoyed while young and firm or ripened and creamy. We enjoy *Valsetz* plain, with rice crackers or wholegrain bread, but the mild flavor lends itself to a number of uses, including this traditional French winter salad - *Valsetz* slices into rounds that are the perfect size for topping sections of toasted baguette, and the tangy edible rind complements the sweetness of the ripe pears.

Average weight: 9 ounces\*

#### Winter Salad with Chèvre and Pears

6 cups of mixed greens (we like to combine endive, arugula, and spinach)  
8 three-quarter-inch-thick slices of baguette, brushed with olive oil and toasted  
2 ripe pears, cored and cut into thin wedges, and tossed with fresh lemon juice  
1 young, firm *Valsetz*, sliced into eight equal pieces  
4 tablespoons of good cold-pressed olive oil  
2 tablespoons of champagne vinegar

Whisk the olive oil and vinegar together in a large bowl with a generous pinch each of salt and pepper, and toss with the greens. Top each baguette slice with a piece of cheese and broil until warm and melting. Arrange salad greens, sliced pears, and two goat-cheese-topped baguette slices on each of four plates. Serves 4.

*\*Note: Because we hand-ladle and hand-pack our cheeses, the individual weights will vary.*

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