



Green Dirt Farm Prairie Tomme with SugarVeil Confectionary Icing made using the Leaves confectioners' mat. Sterling silver cheese knife by silversmith Robyn Nichols.

SWEET CHEESES

A new idea for an
OMG table

BY AARON ROSS



Rutherford and Meyer Cherry Fruit Paste garnished SugarVeil Confectionary Icing made using the Lace confectioners' mat.



Rutherford and Meyer Pear Fruit Paste garnished SugarVeil Confectionary Icing made using the Leaves confectioners' mat.



The cheeses in this photo are, from back to front: Bossa, Dirt Lover and Prairie Tomme. They're paired with Rutherford and Meyer Pear and Cherry Fruit Pastes. The SugarVeil Confectionery Icing lace and leaf garnishes were made using the Leaves and Rose Mantilla confectioners' mats. Sterling silver cheese knife by silversmith Robyn Nichols (www.robynnichols.com).

When you're entertaining, you want your cheese plates to be as beautiful as they are delicious. One of the most on-point trends is edible lace — a beautiful, not-too-sweet confectionary treat that works as well with savory cheese as it does with sweet desserts.

These unconventional ideas belong in your entertaining pantheon. Each features Green Dirt Farm sheep milk cheeses (www.greendirtfarm.com), Rutherford and Meyer Fruit Pastes (www.rutherfordandmeyer.co.nz) and SugarVeil Confectionery Icing (www.sugarveil.com). You can find more edible lace decorating ideas at www.facebook.com/sugarveilicing.

Green Dirt Farm makes farmstead cheeses from the milk of Animal Welfare Approved sheep. The cheeses we've chosen to decorate are Prairie Tomme, Bossa and Dirt Lover.

Bossa is one of the few washed-rind sheep milk cheeses made in the US. This "stinky" has a firm texture that becomes soft and creamy as it ripens. Bossa ages for at least six weeks and reaches its peak at about 10 to 12 weeks.

Dirt Lover has an edible bloomy rind with an underlying layer of vegetable ash. It's aged for at least two weeks and reaches its peak at six to eight weeks. As it matures, the flavors deepen and become earthy and buttery with a hint of citrus tang.

Prairie Tomme is an Alpine-style classic cooked curd cheese with a smooth, firm texture and buttery, nutty taste. It's made in the spring from early season milk and aged a minimum of four months. **CC**