

# IN DEEP AUTUMN

WE GATHERED CHESTNUTS. WE PICKLED SHALLOTS AND PRESERVED PERSIMMONS.  
WITH THREE WILD CHEESES, WE FEASTED AND FOUND THE LIGHT AGAIN.

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Cheeses  
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## DURING THIS SEASON

of crisp air and early evenings, we long for warming drinks and a shared meal. A duo of preserves, paired with a few brawny cheeses and some nibbles, is our favorite way to gather our friends around the table. No need to get fancy. Pick a few boughs, spread out your tarnished silver, and let the mood of the woods creep indoors.

## PAIRINGS

### MONTE ENEBRO

*a soft goat in an ashy coat*

persimmon chutney  
walnuts  
hot apple brandy

### ANTON'S RED LOVE

*a puddin' soft stinker*

pickled shallots  
pears  
a pint of strong ale

### COLSTON BASSETT STILTON

*a proper crumbly bum*

persimmon chutney  
oaty biscuits *or* biscotti  
port

## TO ROUND OUT THE BOARD

Finocchiona salami, mustard, pomegranate seeds, honeycomb, dates, dried apricots, roasted chestnuts, crusty baguette. A few slivers of dark chocolate or a pot of chocolate-hazelnut spread are also nice.

Serve your cheeses at room temperature, and don't be afraid to mix and match. The secret behind the flavors on this board is that they all sing together like happy carollers.



## HOT APPLE BRANDY

Set out some mugs or mason jars. Tip a shot of apple brandy into each, along with a slice of ginger and lemon. Pour hot water from the kettle into each cup. Stir in a tablespoon or two of honey.





## CARAMELIZED SHALLOT PICKLE

1 pound shallots  
2 tablespoons butter  
2 teaspoons sea salt  
2 tablespoons granulated sugar  
1 tablespoon minced rosemary  
1/4 teaspoon freshly ground pepper  
2/3 cup balsamic vinegar

Peel shallots and slice them thinly.

Melt butter in a large skillet over low heat. When it foams, add sliced shallots. Stir shallots to coat them with butter. Add sea salt and sugar and stir again.

Simmer shallots, stirring regularly, until they are deeply brown and reduced in volume by at least half. This should take between 30-35 minutes. If they begin to stick during cooking, add a splash of water to prevent browning and encourage softening.

Once the shallots are greatly reduced, raise heat to medium-high and add rosemary, pepper and balsamic vinegar.

Cook shallots for 6-8 minutes over medium-high heat, stirring constantly, until the vinegar has reduced and the shallots don't look at all watery.

When it's finished cooking, serve with cheese or draped over a salad of sturdy winter greens.



## BISCOTTI

Keep a package in  
your larder for  
holiday gatherings.



## PERSIMMON CHUTNEY

- 1 1/2 pounds fuyu persimmons
- 2 small shallots, chopped
- 1/2 cup apple cider vinegar
- 2/3 cup light brown sugar
- 1/2 cup raisins
- 1 teaspoon sea salt
- 1/2 teaspoon ground cloves
- 1/4 teaspoon red chili flakes

Roughly chop the persimmons. Combine them in a large, heavy-bottomed pot with the shallots, vinegar, brown sugar, and raisins. Bring to a simmer and cook over medium heat for 20 to 30 minutes, until the persimmon begins to break down and the raisins get plump.

When the persimmon is tender, add sea salt, ground cloves and red chili flakes. Stir to combine and cook to integrate the spices.

Once the chutney is thick and there's no sign of runniness, it is finished. Eat with cheese or slathered atop roasted root vegetables.

