



**LE GRUYÈRE®**  
SWITZERLAND AOP

## Leek, Bacon & Gruyère AOP Tartlets

### Ingredients

- + 14 oz. Gruyère AOP, grated
- + 3.5 oz. g leek
- + 3.5 oz. smoked bacon
- + 7 oz. 35% cream
- + 3.5 oz. whole milk
- + 3 eggs, beaten
- + 1 tbsp flour

### Directions

1. Slice the leek lengthways before chopping finely and washing.
2. Cut the bacon into 3/8" dice.
3. Fry the bacon and then add the leek, cooking only briefly before removing the pan from the heat.
4. Beat the cream, eggs and flour together.
5. Add the grated Gruyère AOP, bacon and leek.
6. Spoon the mixture evenly into pre-cooked pastry cases.
7. Bake in a preheated convection oven at 400° F for about 8 minutes.

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## FROM THE EDITOR



PHOTO: Jonathan Gayman (Wills)

We all like to think of ourselves as open-minded, adventurous eaters. But the truth is, our palates play favorites. From the time we're born we begin preferring certain flavors, be they regional staples, rare treats, or comfort foods from the family table. We like what we like, and often the reason is more emotional than analytical.

So, if taste is subjective, how does one approach the overwhelming task of choosing the best cheeses of the year? Judges at competitions around the world sample hundreds to thousands of cheeses in search of excellence. While they follow a set of strict guidelines, separating a very good cheese from a great cheese often hinges on the feelings they evoke.

The wedges and wheels in the pages ahead come from around the world and encompass a variety of styles, but they all have one thing in common: They inspire. A certain cheese's beauty might come from representing the pinnacle of its style, or from successfully breaking all the rules in a way that distinguishes it from the rest. One bite might ignite a passion to learn more about its origins, or it might simply provoke an insatiable desire for more bites. Regardless, all these cheeses make a connection that goes deeper than our taste buds. They touch our souls.

Our annual Best Cheeses of the Year issue offers just a taste of the greatness that came out of the cheese world in 2017. We found ourselves excited by these selections, and we know you've had unforgettable experiences as well. Share your favorite cheese with us on social media with a photo and the hashtag #BestCheese17. One lucky turophile will receive a free one-year subscription to **culture**.

In the meantime, join us in raising a glass to these exceptional curds and the many talented artisans who made them possible.

*Brandi*

Brandi Wills, Editor-in-Chief

### *The* HUNGRY EDITOR DESK AWARD

**Zlicious Confections Rosemary Salted Caramel Corn** This sweet-and-savory treat is a perfect addition to fall cheese boards, especially those featuring salty blues and extra-sharp cheddars.



**Anna Maria's Foods Raddichio Marmalade** Anna Maria's bittersweet spread brings a classic Italian condiment to your table. Want to enjoy it with cheese? Dollop a spoonful over a triple cream-topped seeded cracker.