




fiscalini's favorites

Reviewed by John Fiscalini.

Crave Brothers Farmstead Classics Fresh Mascarpone / Wisconsin pasteurized cow's milk Smooth, fresh, and sweet, this delicate farmstead mascarpone is similar to clotted cream.  With fresh or wine-poached fruit desserts, as a topping for fresh berries, in tiramisù. **P** Sweet dessert wines. Roth Käse USA Ltd, 608-328-2122, \$5/lb.

Fiscalini Extra Mature Bandage Wrapped Cheddar / California raw cow's milk Straw-colored in appearance with a firm, crumbly texture and earthy flavors with notes of smoke and toasted nut. Winner of the gold medal at the World Cheese Judging in London 2007, crowned "best extra mature cheddar in the world."  Complements a range of flavors, from apple pie to macaroni and cheese. **P** Microbrewed ale, Pinot Noir, Zinfandel, or Chardonnay. Fiscalini Cheese Company, 800-610-FARM, call for pricing

Fiscalini's Favorites

John Fiscalini, owner of Fiscalini Farms and Cheese Company, chooses his favorite American cheeses to use in the kitchen and pair with wine. A visit to his ancestral home in the Swiss Alps inspired his handcrafted farmstead cheeses that have been recognized by the American Cheese Society and London's World Cheese Awards. The selections here showcase some of the finest producers making cheese in the United States today.

Minors Clam Base / United States Briny with decent clam juice flavor; pale in color with solids that sink to the bottom. High level of salt.

Allserv, Inc., 800-827-8328,
\$48.40/case of 6 tubs (1 lb each)

Pacific Natural Foods Organic Concentrated Chicken Broth / United States

Golden tan and cloudy in color with aromas of chicken and a hearty roasted-chicken flavor; very low salinity.

Pacific Natural Foods, 503-692-9666,
2.5 cents per finished ounce

Pacific Natural Foods Organic Concentrated Vegetable Broth / United States

Orange in color with aromas and flavors of carrot and horseradish, with a buttery texture; cloudy with very low salinity.

Pacific Natural Foods, 503-692-9666,
2.5 cents per finished ounce



Savory Creations International Beef Broth Concentrate / United States

Brown in color with nice roasted-beef flavors; cloudy with moderate salt and a slightly fatty aftertaste.

Savory Creations International, 650-873-0142,
\$200/case of 3 (4.5 liters each)



Savory Creations International Chicken Broth Concentrate / United States

Fresh, natural aromas and flavors of chicken with a light tan color and moderate salinity. Savory Creations International, 650-873-0142,
\$200/case of 3 (4.5 liters each)



Savory Creations International Stock Pot / United States

Similar to the beef broth concentrate; brown in color with good clarity and moderate salinity. Savory Creations International, 650-873-0142,
\$70/case of 6 pouches (500 grams each)

Swanson Beef Stock / United States

Brown gold in color with mild beef aromas and flavors and a slight sour note; fairly clear with a pronounced saltiness.

North America Foodservice, 856-968-4363,
call for pricing

Swanson Chicken Stock / United States

Pale tan in color with pleasant chicken aromas and flavors and a background of root vegetables; fairly clear with pronounced saltiness.

North America Foodservice, 856-968-4363,
call for pricing

Stockpot Shortcuts

Busy chefs need all the shortcuts they can find. Fast-paced kitchens often don't have the time or space to cook and store large quantities of house-made stocks and broths. In those situations, the use of a high-quality prepared base can be very helpful. Along with taste, a few considerations to keep in mind are salinity, shelf life, storage space (not all are concentrates), and whether or not they require refrigeration. Here are a variety of stocks, broths, and bases that were prepared according to manufacturers' directions and tasted without the addition of other ingredients.

—Michael Chesloff