

Slashfood

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Coupole - Cheese Course

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Unlike some goat's milk cheeses that have a pronounced grassy tang (that for some is unpleasant), Coupole has a mild vegetal taste that is sure to delight all palates. The chewy, dense, creamy texture of Coupole slowly dissolves on the back of the tongue, giving way to a subtle, sweet, yeasty flavor.

In fact, those interested in a beginner's goat cheese should look no further. Coupole is the perfect cheese to educate the less experienced palate on the grassy acidity of goat's milk. And, those who simply appreciate a well-made cheese will certainly be impressed by the well-balanced taste reminiscent of a "chicken-y risotto," according to **Liz Thorpe**, author of "The **Cheese Chronicles**" and vice president of Murray's.

Its taste may be atypically mild compared to other delicious goat's milk cheeses, like the ash-coated log from Pipe Dreams Farm, but its size and shape are definitely characteristic of a chèvre, such as Crottin de Chavignol -- a cylindrical dome. Indeed, Coupole's name translates from French to "cupola" or "dome."

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Created by Allison Hooper, co-owner of Vermont Butter and Cheese Company (with Bob Reese), Coupole has a striking, wrinkled off-white rind. Hooper's cheese stands out from her other tasty pasteurized goat's milk cheeses, including Bijou, thanks to its delicate appearance and subtle taste. In short, Coupole is sure to be a crowd pleaser on either a gourmand's cheese plate or on a board for friends with less sophisticated palates.

Coupole can be mail ordered directly from Vermont Butter and Cheese Company online for \$14 per piece (6.5 ounces). Also, don't forget to check out the company's many mouthwatering suggestions on ways to serve Coupole after it's been aged, including using strips to garnish fried polenta and then topped with white truffle oil. We can hardly wait to make a meal out of it!
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