WASTE LESS, TASTE MORE 019

Give Extra Cheese a New Course



THE CHEESE COURSE CAN INSPIRE TOMORROW'S DISH.

If you have extra cheese after entertaining, plan a dish around it. A piece of cheddar, a little Gruyère, or some goat cheese can become part of a savory tart, a gratin, or a sauce for another meal.

1 Identify what you have

Keep the cheeses separately wrapped and labeled. Consider each cheese's flavor and texture before deciding how to use it.

Why: A firm grating cheese, a crumbly cheese, and a soft cheese bring different qualities to a dish.

2 Choose a preparation that suits it

Grate cheddar into a cheese sauce, use Gruyère in a vegetable gratin, or add spoonfuls of goat cheese to a savory tart.

Why: Matching the cheese to the preparation gives it a deliberate role.

3 Give the new dish a fresh presentation

Serve a neat slice of tart with dressed greens, or spoon a cheese sauce beneath roasted cauliflower.

Why: A different setting makes the extra cheese part of a new meal.

KITCHEN NOTES

Combine with care

Use cheeses whose flavors work together. One especially strong cheese can dominate the mixture.

Taste before adding salt

Account for the cheese's seasoning before finishing the sauce or filling.

Make an appetizer for another evening

Use a suitable cheese in small savory tartlets and arrange them on a platter just before serving.

THE PLATING MINDSET

Let extra cheese become an ingredient with a clear purpose in the next dish.