CUlture Culture

CULTURE MEDIA REACHED OUT TO SOME OF OUR FAVORITE PEOPLE IN THE CHEESE WORLD TO LAUNCH A CHEESE & MUSIC PAIRING PLAYLIST. EACH PERSON CREATED A UNIQUE SET OF PAIRINGS THAT REFLECTS THEIR PERSONAL AND PROFESSIONAL STYLE. WE HOPE YOU ENJOY THESE PLAYLISTS AND GIVE THEM A SPIN THE NEXT TIME YOU ARE HAVING A PARTY, HAPPY HOUR, OR A SOLO NIGHT WITH YOUR FAVORITE CHEESE BOARD.

When putting together cheese playlists, I go for more of a general vibe (what environment do I want to create while enjoying a board with my friends?) than specific pairings with songs. Fondue screams 60's and 70's lounge aka a good reason to throw a costumed cocktail party.

I like using Melissa Clark's <u>recipe</u> as a starting point, but feel free to use whatever recipe you'd like. Your cheese selections are the most important part of the process. Personally, I prefer equal parts Raclette (Springbrook's Reading Raclette is my favorite) and Gruyère (Le Gruyère's 6 months is preferred)- though some folks like to add Emmentaler to the mix. Wonton crisps, Cheez-Its and french fries make great additions to traditional fondue accoutrements. I've had some friends pair kimchi and fondue with great success.

You can't go wrong with white wine + fondue (Gruner Veltliner and Riesling Spatlese are both lovely), or fondue + Kirsch for that matter. While not super 70s, I'd never pass up the chance to enjoy melty cheese + Calvados either (Christian Drouin's VSOP).

NICOTINE AND GRAVY BY BECK

DROGE CX 9
BY VAMPIRE SOUND INC.,
SIGI SCHWAB, MANFRED HÜBLER

THE GIRL FROM U.N.C.L.E.
BY TEDDY RANDAZZO

FANTOMAS
BY PASCAL PARISOT, FREDDA

THEME FROM "VALLEY OF THE DOLLS"
BY DOROTHY ASHBY

S'IL VOUS PLAIT

