

Grate. Pair. Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Summer Sweets to Beat the Heat!

BERRY RICOTTA TART
AND THE ULTIMATE
ICE CREAM CAKE

PLUS

TOP 10 WAYS TO ENJOY
AMERICA'S DAIRYLAND
THIS SUMMER

LETTER FROM THE EDITOR



It's summertime in Wisconsin and the livin' is easy and cheesy!

Summer in Wisconsin is magical. We take full advantage of the warm temperatures and long days by spending as much time as possible outdoors. While that might mean less time in the kitchen, that doesn't mean our meals are anything short of amazing. Every recipe in this issue was developed with summer in mind. We kept the prep and cook times to a minimum

and maximized the grill as much as possible!

For the ultimate in easy-to-prepare and cook, check out our feature on foil packet grilling. You'll find Grilled Lasagna, spicy Pepper Jack-Stuffed Poblano Peppers, Cheesy Sweet Corn and Salmon, and the best Double-Cheese, Bacon and Potato Packets (perfect for serving alongside a steak). Best of all, the recipes are assembled and cooked in foil, making clean up a breeze!

Summer also brings out our sweet tooth. The beautiful Berry Ricotta Tart on our cover makes the most of sweet, seasonal berries. If chocolate is more your style, give the No-Churn Mascarpone Ice Cream Cookie Cake or Chocolate Cheese Fudge S'mores Bars a try. Both are decadent, rich and perfect for backyard entertaining.

This issue is also about celebrating what makes Wisconsin special in the summer. We've assembled the finest America's Dairyland has to offer into one tasty bucket list. From making cheesy pudgy pies over a campfire, to sampling a cream puff at the State Fair—there's something on our list for everyone. We hope it inspires you to make this the best summer yet!

Suzanne Fanning

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Fresh Cheese Board

Savor the season with a fresh cheese board and grilled veggies.



Foil Packet Grilling

Relax and enjoy entertaining with these delicious foil packet recipes that are easy-to-prepare, easy-to-cook and easy-to-clean up.



Wisconsin Summer Bucket List

From making your own ice cream to taking a road trip—check out our list of the top 10 things to do in America's Dairyland this summer.



Berry Ricotta Tart

Celebrate all summer long with this easy and festive dessert.

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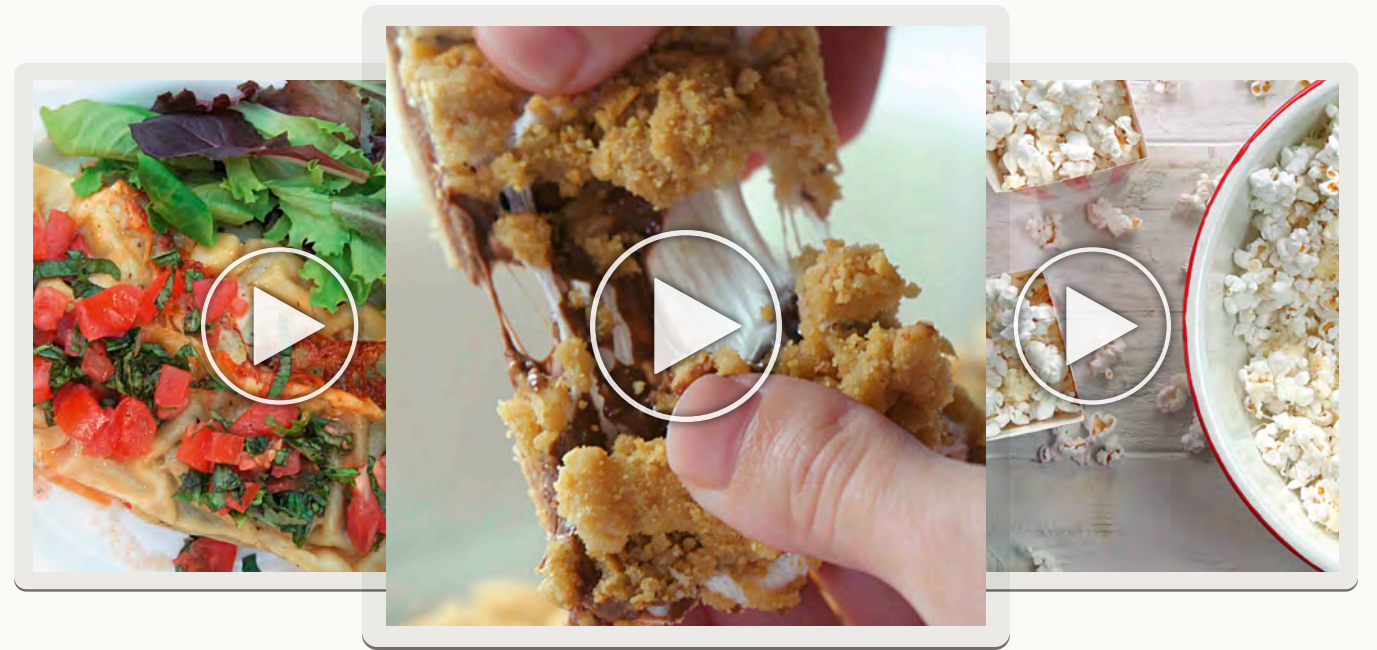
Berry Ricotta Tart

Wisconsin Cheese Company Directory



WISCONSIN TO TABLE

WE ALWAYS BRING THE CHEESE



See our latest recipes in action!
Check out our step-by-step recipe videos—
new recipes added every week!

WisconsinCheese.com



Fresh Cheese Board with Grilled Veggies

CHEESE BOARD

Savor the best of the summer season with this colorful cheese board. The mild, milky flavors of fresh cheeses and an herbed ricotta cheese spread create the perfect platform to highlight fresh vegetables.

Summer is peak season for fresh cheese and you'll find them in a wide variety of shapes and sizes, along with flavored and marinated options. Add visual interest to your cheese board by selecting several different types. We've included **BelGioioso Burrata** and **Burrata with Black Truffles**; **Crave Brothers Farmstead Fresh Mozzarella Balls** and **Ciliegine (cherry size)**; **BelGioioso Fresh Mozzarella Braids in Zesty and Pesto**; **BelGioioso Fresh Mozzarella Prosciutto and Basil Roll**; and **BelGioioso Fresh Mozzarella Cheese Pearls**.

Garnish the board with breadsticks, assorted grilled vegetables (sugar snap peas, green onions, yellow summer squash, cherry tomatoes, zucchini, sweet red bell peppers and red onions), basil and dill.

RICOTTA CHEESE SPREAD

Ingredients:

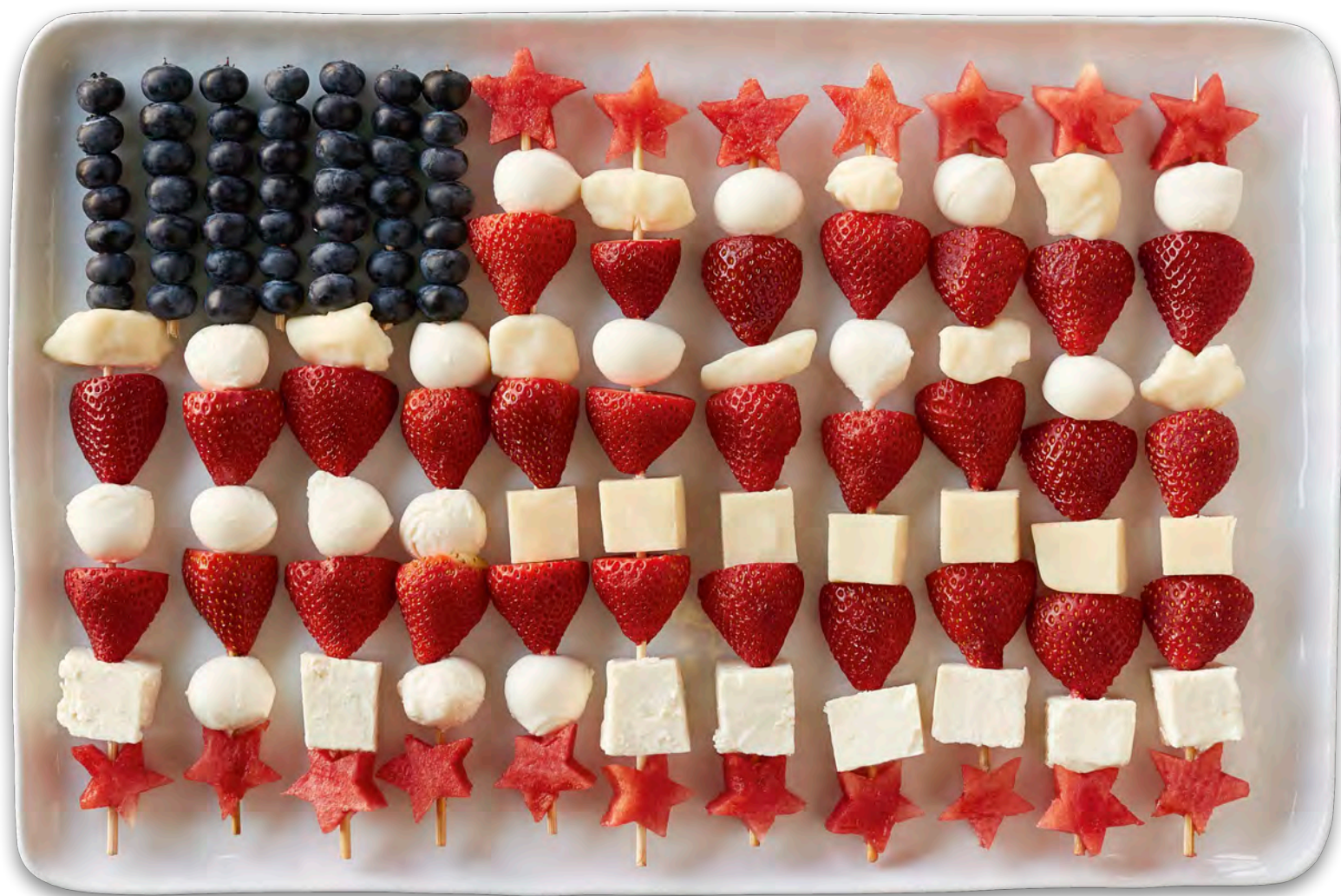
- 1 cup (8 ounces) whole milk
BelGioioso Ricotta con Latte® cheese
- 1 1/2 ounces **BelGioioso Parmesan** cheese, grated (1/2 cup)
- 1 tablespoon lemon zest
- 1 teaspoon snipped fresh dill
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon crushed red pepper flakes

Directions:

Place the ricotta, parmesan, lemon zest, dill, salt, pepper and pepper flakes in a food processor; cover and process until smooth. Spoon into a serving bowl.



› BITS & BITES ‹ TO EAT RIGHT NOW



STARS & STRIPES CHEESE BOARD

Celebrate all summer long with this patriotic cheese board. Skewer fresh fruit and Wisconsin cheeses to create a flag design. Try a mix of **Clock Shadow Creamery cheese curds**, cubed **Klondike feta** and **Hook's white cheddar**, and **BelGioioso fresh mozzarella balls (ciliegine)**. Mix in fresh blueberries, strawberries and star-shaped watermelon, cut using a small star cookie cutter.



Fattoush Salad with Feta

This Middle Eastern version of a bread salad gets the perfect salty kick from tangy feta.

[Get the Recipe](#)



Fresh, Open-Faced Salmon BLT

Salmon and melted havarti cheese move this BLT from simple sandwich to a main meal.

[Get the Recipe](#)



Cool & Creamy Summer Treats

Sweet and savory! These fruity mascarpone pops have just a hint of fresh basil.

[Get the Recipe](#)



Watermelon Salad with a Kick

Summer's freshest produce is on display in this spicy, yet sweet salad.

[Get the Recipe](#)

Cheese Prep:

HOW TO STORE CHEESE

Once the party or snack session is over, how do you store leftover cheese? While it's tempting to throw everything into a bag and toss it in the fridge, it's important to remember that good cheese is an investment. Proper storage can help preserve a cheese's original flavor, appearance and quality.



Cheese Prep:

HOW TO STORE CHEESE

FOR THE BEST RESULTS, KEEP THE THREE C'S OF CHEESE HANDLING IN MIND.

CLEAN: Because cheese easily absorbs other flavors, keep it away from aromatic foods in the fridge.

COLD: Refrigerate cheese between 34°F and 38°F.

COVERED: Cheese loses flavor and moisture when it's exposed to air; keep it properly covered.



HARD CHEESES

(i.e., PARMESAN)
should be stored tightly
wrapped in plastic wrap



SOFT OR FRESH CHEESES

(i.e., RICOTTA or MASCARPONE)
are best stored in clean,
airtight containers



SEMI-HARD CHEESES

(i.e., CHEDDAR or GOUDA)
can be wrapped in plastic wrap or a
lighter wrapping paper, such as parchment

— TIP: —

*When properly stored,
cheese should last about
four to eight weeks in
the refrigerator.*



IT'S SUMMERTIME, AND THE LIVIN' IS EASY AND CHEESY!

Keep things simple this summer with
FOIL PACKET GRILLING. Easy-to-prepare, easy-to-cook
and easy-to-clean up, these delicious and cheesy recipes
can help you spend less time working
and more time living it up!



GRILLED LASAGNA PACKETS

Serves: 4

Ingredients:

- 1/2 pound hot Italian sausage
- 12 oven-ready lasagna noodles
- 12 tablespoons water, divided
- 1 package (16 ounces) **BelGioioso Fresh Mozzarella cheese–Balls**, cut into 16 slices
- Salt and pepper
- 2 teaspoons crushed red pepper flakes, divided
- 3 cups chopped tomatoes, divided (about 4 medium)
- 4 cups fresh baby spinach, divided
- 12 ounces **Henning's Tomato Basil Cheddar cheese**, shredded (3 cups)
- 2 tablespoons minced fresh basil
- 1 tablespoon olive oil

Directions:

Brown sausage in a large skillet over medium-high heat until no longer pink. Remove sausage to a paper towel to drain.

Place 1 noodle onto four greased pieces of double thickness aluminum foil, each about 16 x 12-inches. Drizzle each noodle with 1 tablespoon water. Layer each with 2 slices mozzarella, salt, pepper and 1/4 teaspoon red pepper flakes. Sprinkle each with an eighth of the sausage, 1/4 cup tomatoes, 1/2 cup spinach and 1/4 cup cheddar.

Season with salt and pepper. Repeat layers. Top with remaining noodle; drizzle each with 1 tablespoon water. Sprinkle with remaining cheddar. Fold foil into packets and seal tightly.

Grill, covered, over medium-high heat for 10 minutes. Flip packet; grill, covered, for 10-15 minutes longer or until noodles are tender. Meanwhile, combine the remaining tomatoes, basil and olive oil in a small bowl. Season with salt and pepper to taste.

Remove foil packets from the grill. Let stand for 5 minutes. Take care when opening the foil; allow the steam to escape. Serve lasagna with tomato salsa.

SOUTHWEST PEPPER JACK-STUFFED POBLANO PACKETS

Serves: 4

Ingredients:

- 4 medium poblano peppers
- 8 ounces **Hook's Pepper Jack** cheese, shredded (2 cups)
- 1/2 cup canned black beans, rinsed and drained
- 1/2 cup fresh or frozen corn, thawed
- 4 large kale leaves (rib and stems removed), chopped
- Salt and pepper to taste
- 8 corn tortillas (6 inches)
- 1 cup pico de gallo

Directions:

Cut a lengthwise slit down each poblano pepper, leaving the stem intact. (Take care when cutting; avoid slicing peppers through to the opposite side.) Remove seeds.

Place 1 pepper onto four greased pieces of double thickness aluminum foil, each about 16 x 12-inches. Combine the pepper jack, black beans, corn and kale in a large bowl. Season with salt and pepper to taste. Stuff a fourth of the pepper jack mixture into each pepper. Fold foil into packets and seal tightly.

Grill, covered, over medium-high heat for 18-22 minutes or until peppers are tender. Meanwhile, wrap tortillas in a foil packet and seal tightly; grill for 5 minutes. Remove foil packets from the grill. Let stand for 5 minutes. Take care when opening the foil; allow the steam to escape. Serve stuffed peppers with tortillas and pico de gallo.





CHEESY SWEET CORN AND SALMON PACKETS

Serves: 4

Ingredients:

- 3 cups fresh or frozen corn, thawed
- 1/2 cup finely chopped sweet red pepper
- 1/2 cup finely chopped sweet orange pepper
- 2 teaspoons garlic powder, divided
- 2 teaspoons chili powder, divided
- 1 teaspoon salt, divided
- 1 teaspoon pepper, divided
- 10 ounces **Henning's Garlic and Dill Cheddar cheese**, shredded (2 1/2 cups)
- 1/2 package (4 ounces) **Crystal Farms Cream Cheese**, softened
- 4 salmon fillets (6 ounces each)
- 1 tablespoon snipped fresh dill
- 4 tablespoons butter, cut into small cubes
- Snipped fresh dill
- Lemon wedges

Directions:

Combine the corn, red and orange peppers, 1 teaspoon garlic powder, 1 teaspoon chili powder, 1/2 teaspoon salt and 1/2 teaspoon pepper in a large bowl. Add cheddar and cream cheese; stir to combine.

Spoon corn mixture onto four greased pieces of double thickness aluminum foil, each about 16 x 12-inches. Top with salmon. Combine the remaining garlic powder, chili powder, salt and pepper; season salmon. Sprinkle each with dill; dot with butter. Fold foil into packets and seal tightly.

Grill, covered, over medium-high heat for 15-20 minutes or until salmon flakes easily. Remove foil packets from the grill. Let stand for 5 minutes. Take care when opening the foil; allow the steam to escape. Garnish with dill and lemon wedges.

DOUBLE-CHEESE, BACON AND POTATO PACKET

Serves: 2

Ingredients:

- 1 pound Yukon Gold potatoes (about 2 medium), sliced 1/4-inch thick
- Salt and pepper
- 4 ounces Roth Havarti Original cheese, shredded (1 cup)
- 1 ounce Sartori Parmesan cheese, grated (1/3 cup)
- 3 bacon strips, cooked and crumbled
- 1 teaspoon minced fresh rosemary

Directions:

Place half of the potatoes in a single layer onto a greased piece of double thickness aluminum foil, about 16 x 12-inches. Season with salt and pepper. Sprinkle with half of the havarti, parmesan, bacon and rosemary. Repeat layer. Fold foil into a packet and seal tightly.

Grill, covered, over medium-high heat for 25-30 minutes or until potatoes are tender. Remove foil packet from the grill. Let stand for 5 minutes. Take care when opening the foil; allow the steam to escape.



WISCONSIN SUMMER BUCKET LIST

There's no shortage of sensational things to do this summer in Wisconsin. We've assembled the finest America's Dairyland has to offer to create one tasty to-do list. Let's make this the best summer yet!



①

MAKE YOUR OWN ICE CREAM.

No churn, just chill.

There's nothing better than homemade ice cream. But who wants to invest in expensive equipment? This ice cream cake lets you enjoy the sweet decadence of a creamy, dreamy icebox treat—made possible with Wisconsin mascarpone.

NO-CHURN MASCARPONE ICE CREAM COOKIE CAKE

Serves: 9-12

Ingredients:

- 18 chocolate sandwich cookies, crushed
- 3 tablespoons butter, melted
- 2 cups heavy whipping cream
- 1 can (14 ounces) sweetened condensed milk
- 1 container (8 ounces) **Crave Brothers Farmstead Mascarpone cheese**, at room temperature
- 2 teaspoons vanilla extract
- Dash salt
- 1/4 cup baking cocoa
- 1 cup chopped bittersweet chocolate (about 6 ounces), divided
- 3/4 cup chopped salted peanuts
- 1 jar (11.5 ounces) hot fudge topping, warmed
- 1 jar (11.5 ounces) salted caramel topping

Directions:

Combine cookie crumbs and butter in a medium bowl. Press onto the bottom of 9-inch square baking pan. Freeze for 15 minutes.

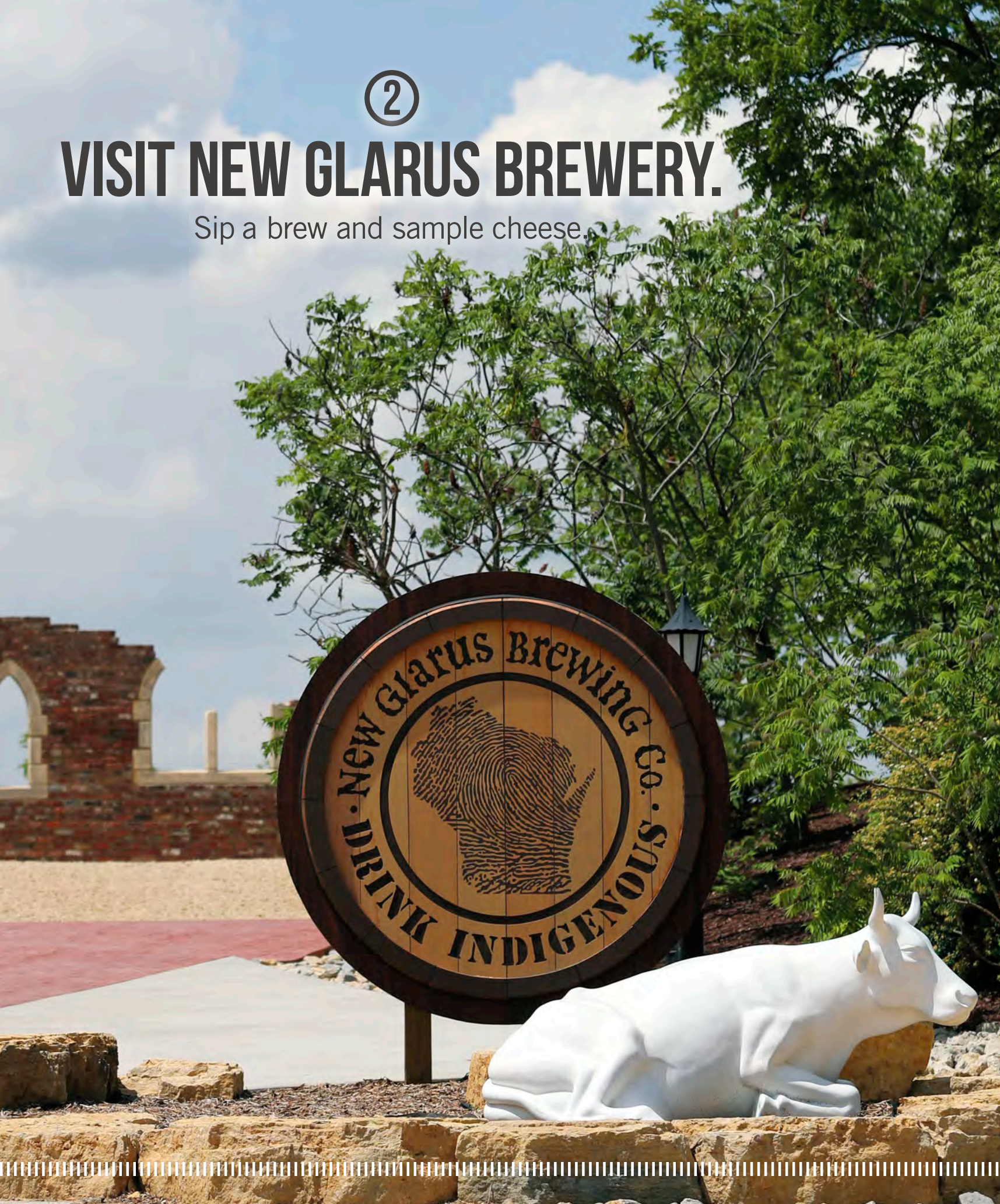
Meanwhile, beat cream in a large bowl until stiff peaks form. Beat sweetened condensed milk, mascarpone, vanilla and salt in another large bowl until blended. Fold in whipped cream. Divide mixture evenly into two bowls. Fold in cocoa and 1/4 cup chocolate into one bowl; spread over crust. Sprinkle with 1/2 cup peanuts and 1/4 cup chocolate. Drizzle hot fudge over top.

Fold in 1/3 cup caramel topping and 1/4 cup chocolate into the second bowl. Spread over fudge layer. Sprinkle with the remaining peanuts and chocolate. Cover and freeze at least 6 hours or until firm. Remove from freezer 5 minutes before serving. Drizzle pieces with remaining caramel topping. Store leftovers in the freezer.

②

VISIT NEW GLARUS BREWERY.

Sip a brew and sample cheese.



New Glarus Brewery is a true Wisconsin treasure—known for its cleverly-named beers like Spotted Cow and fruit-forward varieties featuring local produce like Door County cherries. Since the brewery doesn't distribute outside of Wisconsin, it's developed a cult-like following across state lines. Given its exclusivity, a visit to New Glarus Brewery has become a pilgrimage of sorts for many.

Whether it's your first trip to the brewery or one of many this summer, make the most of your visit by pairing New Glarus beers with local Wisconsin cheeses.



READY TO PLAN YOUR VISIT?

Start by enjoying the free self-guided tour and then make your way to the brewery gift shop and tasting room where you'll find everything you need for a sampling including delicious seasonal brews, a cheese cooler stocked with local favorites and classic cheese accompaniments. Grab your supplies and head to the beautiful outdoor beer garden to enjoy the view of New Glarus.

While the on-site availability of beers and cheeses varies, we recommend giving these classic pairings a try:

SPOTTED COW & CEDAR GROVE AGED CHEDDAR

This classic farmhouse-style ale enhances the nutty notes in the cheddar.

RASPBERRY TART & SARTORI RASPBERRY BELLAVITANO®

Wheels of BellaVitano® are soaked in New Glarus Raspberry Tart beer imparting a beautiful red rind and delicious fruity flavor—a perfect match for the fruit-forward ale.

TWO WOMEN & CHALET CHEESE CO-OP LIMBURGER

There is just enough malt in this classic country lager to stand up to the pungent flavors of Green County's own limburger cheese.

MOON MAN & DEPPELER'S BABY SWISS

The buttery flavor of baby swiss provides the perfect canvas for pairing this slightly hoppy, pale ale.



3

GIVE CAMPFIRE COOKING A TRY.

Make a dinner that's easy as pie.

Whether you're camping or just firing up the backyard pit, pudgy pies are a summertime must. Just fill the bread in your pie iron with your favorite pizza toppings and plenty of Wisconsin cheese, and dinner is served!

Tips for creating the perfect pudgy pie:

Spread your bread with butter before placing it in the pie iron to prevent sticking.

Offer a variety of ingredients that appeal to both kids and adults:

- » Olives
- » Peppers
- » Pineapple
- » Onion
- » Spinach
- » Sausage
- » Pepperoni
- » Pizza sauce
- » Cheese

Combine melting cheeses, such as monterey jack and cheddar, with more flavorful cheeses like blue cheese and feta. Add a little extra spice with flavored cheeses like pepper jack and tomato basil feta.





④

SHARE MORE S'MORES WITH FRIENDS.

Here's a new twist on an old favorite.

Traditional s'mores with perfectly roasted marshmallows are a sure sign of summer. This year, enjoy a new twist with our ready-to-eat s'mores bars made with rich and creamy chocolate cheese fudge.

CHOCOLATE CHEESE FUDGE S'MORES BARS

Serves: 12-16

Ingredients:

- 1/2 cup (1 stick) butter, softened
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 cup graham cracker crumbs
- 6 ounces **Kelly's Kitchen Chocolate Cheese Fudge**, diced (1 cup)
- 2 cups mini marshmallows
- 1 cup chopped peanut butter cups

Directions:

Heat oven to 350°F. Line an 8-inch square baking pan with parchment paper, allowing excess paper to hang over sides. Set aside.

Beat butter and sugars in a large bowl until crumbly. Add egg and vanilla; mix well. Combine flour and baking powder in separate bowl; gradually add to butter mixture until blended. Stir in cracker crumbs.

Press half of the dough onto bottom of prepared pan. Lift parchment out of pan; place dough in refrigerator. Press remaining dough onto bottom of a greased 8-inch square baking pan. Sprinkle with cheese fudge, marshmallows and peanut butter cups. Break refrigerated cookie dough into large pieces; arrange over top. Bake for 23-27 minutes or until golden brown. Cool complete on a wire rack. Cut into bars.



⑤

ENJOY A BACKYARD MOVIE NIGHT.

And don't forget the popcorn!

In Wisconsin, we like to do everything outside in the summer. And that includes movie night. Whether it's just your family or you invite the whole neighborhood, make it a party with this addictive three-cheese popcorn.



THREE-CHEESE POPCORN

Serves: 6-9



Ingredients:

- 4 tablespoons butter, melted
- 9 cups plain popped popcorn
- 1 ounce **Sartori Asiago cheese**, grated (1/3 cup)
- 1 ounce **Sartori Parmesan cheese**, grated (1/3 cup)
- 1 ounce **Sartori Romano cheese**, grated (1/3 cup)
- Salt to taste

Directions:

Drizzle butter over popcorn. Add the asiago, parmesan and romano; toss to coat. Season with salt to taste.

TIP: *Fresh, finely grated cheese makes the most delicious cheesy popcorn. For best results, use the small, prickly side of your box grater (and a little elbow grease) to get the finest grated cheese!*

⑥

PICNIC IN THE PARK.

With the perfect wine and cheese pairings.

A wedge of rich, creamy cheese is the perfect accompaniment to wine. Enjoying this classic combination on a picnic tops our to-do list this summer.



TO PULL OFF THE PERFECT PICNIC SPREAD START BY DETERMINING WHAT SUPPLIES YOU'LL NEED.

4 people = 3-4 cheeses + 2 bottles of wine

6 people = 5-6 cheeses + 3 bottles of wine

Variety in cheese, wine and accompaniments is key. Incorporate a mix of cheese styles—soft-ripened, mixed-milk and alpine-style cheeses all pair exceptionally with wine. Select summer wines for pairing—think crisp, mineral-forward whites, a dry rosé or a lighter red like pinot noir. Finally, round out your spread with a variety of seasonal accompaniments such as fresh fruit, preserves, nuts and crackers. For the true picnic experience, add charcuterie and a baguette. It's like a deconstructed sandwich in the park!

Pairing wine and cheese is all about personal preference, so don't be afraid to experiment. But, if you need a starting point, try these pairings:

SAUVIGNON BLANC + LACLARE FARMS MARTONE

Sauvignon Blanc and this buttery mixed milk cheese both have light citrusy notes that pair well together. Sauvignon Blanc also works well with other creamy, mild cheeses like gouda, havarti and muenster.

ROSÉ + ROTH GRAND CRU® SURCHOIX

The light floral notes in Grand Cru® Surchoix are complemented by the wild flower and mineral flavors found in the wine. Try rosé with fontina, parmesan and butterkäse.

CHARDONNAY + EDELWEISS CREAMERY EIGER MOUNTAIN

The clean, buttery flavors in Chardonnay balance the deep nutty notes in this Swiss-inspired cheese. Chardonnay also pairs well with other firm, full-flavored cheeses such as parmesan and asiago.

PINOT NOIR & CARR VALLEY WILD FLOWER CHEDDAR

The bright, fruit-forward flavors in Pinot Noir enhance the sweet, floral notes in this summer cheddar. You can also try Pinot Noir with blue cheese, colby and brick.

Learn more about pairing wine and cheese in the State of Cheese video series at [WisconsinCheese.com](https://www.wisconsincheese.com).



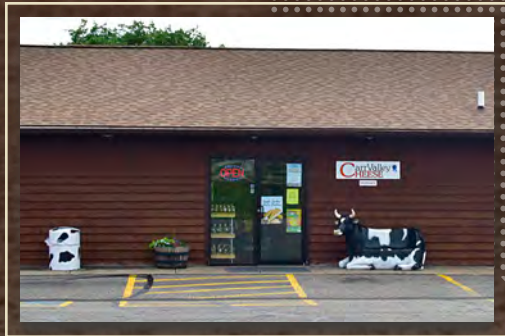
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TAKE A SUMMER ROAD TRIP.

A great excuse to stop and shop.

As you hit the roads across Wisconsin this summer, don't miss the opportunity to stop, stretch your legs and sample some great Wisconsin cheese. Wisconsin's major highways and interstates are hot spots for impressive (and often eclectic) cheese stores, many boasting more than 100+ specialty Wisconsin cheeses.

HERE ARE A FEW THAT ARE WORTH A VISIT:



On the road to Minnesota?

Check out Carr Valley Cheese Shop.

Located just off Interstate 94 (at exit 69), Carr Valley Cheese shop features a wide variety of cheese from fourth generation Master Cheesemaker Sid Cook. The shop's specialties include aged cheddars, unique mixed milk cheeses and fresh cheese curds.

1002 State Hwy 82, Mauston, WI 53948



Heading towards the lakes in Eagle River?

Stop in at The Cheese Shoppe.

Just off Highway 51 in Tomahawk, The Cheese Shoppe offers a large selection of Wisconsin specialty cheeses, distinctive Wisconsin food items and local beverages. Their selection includes cheeses from Harmony Specialty Dairy, Marieke Gouda, Sartori, and many more dairies.

112 W Wisconsin Ave, Tomahawk, WI 54487



Traveling to Green Bay?

Plan a visit at LaClare Family Creamery.

Located in Malone, just off Highway 151, a visit to LaClare Creamery includes much more than just the cheese shop. This farmstead creamery offers a view of the milking operation, an on-site café, and a beautiful outdoor courtyard. Stop in at the retail shoppe for a wide variety of Wisconsin artisan and farmstead cheeses including LaClare's award-winning mixed milk varieties like Chandoka and Martone.

W2994 County Road HH, Malone, WI 53049



Visiting Chicago?

Don't miss Mar's Cheese Castle.

In 1947, Mario and Martha Ventura purchased a vacant schoolhouse on old Highway 41 in Kenosha (a prime spot for vacation traffic traveling to and from Chicago). They had a dream to turn the property into a cheese market which would serve quality cheeses to residents and tourists alike. Today, Mar's Cheese Castle is a true traveler's destination, offering 400+ specialty Wisconsin cheeses.

2800 W Frontage Rd, Kenosha, WI 53144

⑧

CHECK OUT A FARMERS' MARKET.

A great place to get the squeakiest Wisconsin cheese curds.

Wisconsin is home to nearly 300 farmers' markets that specialize in connecting homegrown farm products such as vegetables, fruit and meat, with residents in local communities. Here in America's Dairyland, our favorite farmers' market treat is fresh Wisconsin cheese curds. On Saturday mornings they are sold by local cheesemakers at markets all across Wisconsin.

Visit wifarmersmarkets.org to find a farmers' market near you, or check out our list of top spots to find this squeaky treat.

DANE COUNTY FARMERS' MARKET

Capitol Square, Madison

As the largest producer-only farmers' market in the country, Dane County offers a handful of options for fresh curds. Try Hook's Cheese Company, Farmer Johns', Forgotten Valley Cheese, Bleu Mont Dairy and Murphy Farms.

EAU CLAIRE FARMERS' MARKET

Phoenix Park, Eau Claire

Look for Castle Rock Organic Farms at the Eau Claire market. In addition to fresh curds, they offer a variety of specialty cheeses and churned cream.

TOSA FARMERS' MARKET

7720 Harwood Ave, Wauwatosa

Decatur Dairy serves up fresh cheese curds at the Tosa Market—they are available plain and in many flavored varieties including bacon basil, jalapeño and French onion. You'll also find Decatur Dairy curds at the Kenosha Harbor Market.

OSHKOSH FARMERS' MARKET

400 & 500 Blocks of N Main St, Oshkosh

Arthur Bay Cheese Company offers fresh cheese curds at the Oshkosh Market, as well as markets in Green Bay and Waukesha.



⑨ VISIT THE STATE FAIR— ENJOY SOME CREAM PUFFS.

Or, make your own at home.

The Wisconsin State Fair, August 2-12, attracts more than one million visitors each year with live music, educational exhibits, vendors, rides (including North America's largest traveling Ferris wheel!) and delicious fair food. Located in the heart of America's Dairyland, the menu is packed with more than 100 dairy-filled treats—from deep-fried cream cheese on a stick and grilled cheese to classic Wisconsin cheese curds.

But the most popular Wisconsin Fair food is the cream puff. Introduced in 1924, the cream puff quickly reached icon status with more than 350,000 cream puffs sold each year.

If you can't make it to the fair to get your cream puff fix, try making our version at home. The pastry recipe is direct from the fair, but our twist on the filling (courtesy of tiramisu mascarpone) promises a crave-worthy, coffee and caramel-flavored cream puff.

CARAMEL TIRAMISU-FILLED CREAM PUFFS

Serves: 12 cream puffs

PASTRY PUFFS:

Ingredients:

- 1 cup water
- 4 tablespoons butter, cubed
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 4 large eggs
- 1 large egg yolk, lightly beaten
- 2 tablespoons milk

Directions:

Heat oven to 375°F. Line a large baking sheet with parchment paper. Set aside.

Bring water, butter and salt to a boil in a large saucepan over medium heat. Reduce heat to low. Add flour; stir vigorously until mixture pulls away from the sides of pan, about 1 minute. Remove from the heat. Let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Continue beating until dough is smooth and glossy. Transfer dough to a pastry bag; insert a 3/4-inch plain tip. Pipe dough in rounds (about 1/4 cup each) onto prepared baking sheet.

Combine egg yolk and milk; brush over puffs. Bake for 35-40 minutes or until golden brown and firm. Cool puffs on baking sheet for 5 minutes; remove to a wire rack. Cut a small slit into each puff, allowing steam to escape. Cool completely.

CARAMEL TIRAMISU MASCARPONE CREAM:

Ingredients:

- 1 cup heavy whipping cream
- 1/2 teaspoon sugar
- 1/4 teaspoon vanilla extract
- 1 container (8 ounces) **BelGioioso Tiramisu Mascarpone cheese**, at room temperature
- 1/2 cup salted caramel topping
- Confectioners' sugar

Directions:

Beat cream in a large bowl until it begins to thicken. Add sugar and vanilla; beat until stiff peaks form. Beat mascarpone in another large bowl until smooth. Fold in whipped cream. Add caramel; gently fold in to create ribbons of caramel.

To serve, slice tops off the puffs. Gently push down the cooked dough inside each puff. Spoon or pipe mascarpone filling over bottoms; replace tops. Dust with confectioners' sugar.

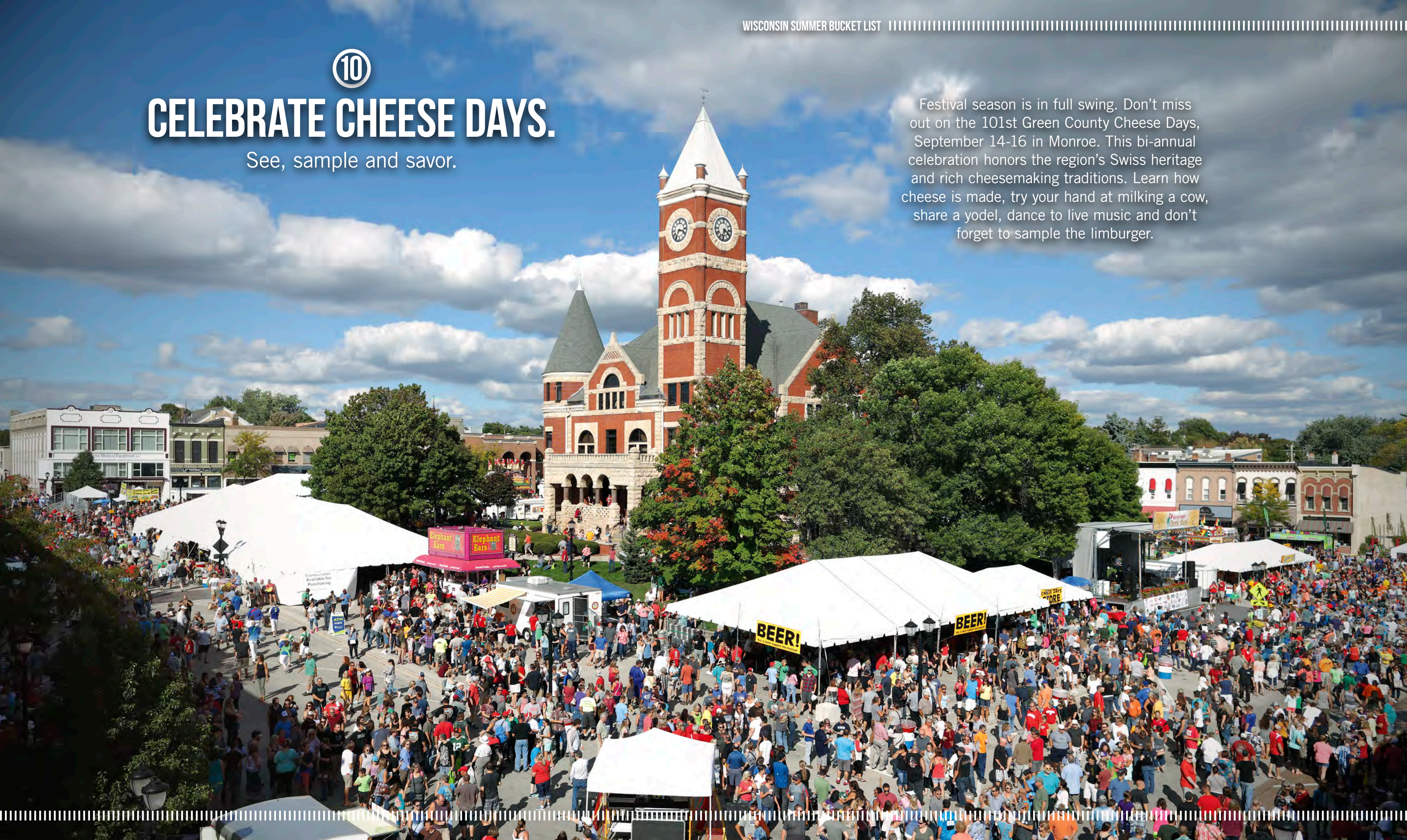
Can you stuff 120 puffs? During the fair, cream puffs are available for delivery for those ordering more than 10 dozen at a time!

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CELEBRATE CHEESE DAYS.

See, sample and savor.

Festival season is in full swing. Don't miss out on the 101st Green County Cheese Days, September 14-16 in Monroe. This bi-annual celebration honors the region's Swiss heritage and rich cheesemaking traditions. Learn how cheese is made, try your hand at milking a cow, share a yodel, dance to live music and don't forget to sample the limburger.



THE PERFECT LIMBURGER SPREAD

Monroe is home to the only place in the country that still makes limburger—a pungent, washed-rind cheese crafted by Wisconsin Master Cheesemaker Myron Olson at Chalet Cheese Cooperative. Often considered one of the original washed-rind cheeses, limburger is semi-firm when young, but develops a soft, almost spreadable consistency and its signature strong aroma with age.

Myron's favorite limburger pairing is strawberry jam. For a slightly more savory flavor, try it with Quince & Apple shallot confit.

And, tradition is to always enjoy limburger with a beer. We recommend a local favorite—New Glarus Two Women lager.

Plan your visit to Green County Cheese Days at cheesedays.com.



SWEET ENDINGS

Berry Ricotta Tart

Servings: 8-10

Ingredients:

- 1 tube (16.5 ounces) refrigerated sugar cookie dough, softened
- 1 package (8 ounces) **Crystal Farms Cream Cheese**, softened
- 1 cup (8 ounces) whole milk **BelGioioso Ricotta con Latte®** cheese
- 1/2 cup sugar
- 4 1/2 teaspoons orange zest
- 1 1/2 teaspoons vanilla extract
- 1/4 cup orange marmalade
- 4 1/2 teaspoons orange juice
- 1 teaspoon cornstarch
- 1 pint raspberries
- 1 pint blueberries

Directions:

Heat oven to 325°F. Grease a 10-inch tart pan with removable bottom. Pat three-fourths cookie dough onto the bottom and up the sides of pan; set aside remaining dough. Bake for 12-15 minutes or until light golden brown. Cool completely on a wire rack. Meanwhile, roll out remaining dough on a lightly floured surface to 1/8-inch thick. Cut with a floured star cookie cutter. Place 1 inch apart on a parchment-lined baking sheet. Bake for 10-12 minutes or until light golden brown. Cool on a wire rack.

Beat cream cheese, ricotta, sugar, orange zest and vanilla until smooth. Spread mixture over crust. Refrigerate for at least 1 hour.

Combine the marmalade, orange juice and cornstarch in a small saucepan. Bring to boil over medium heat; cook and stir for 1-2 minutes or until slightly thickened. Remove from heat. Cool completely. Gently toss berries and orange glaze in a large bowl. Spoon berry mixture over tart. Top with star cookies. Refrigerate until serving.





WISCONSIN CHEESE COMPANY DIRECTORY

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