

HARVEST 2022

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

## FARM-TO-TABLE FEAST

CREATE AUTUMN'S BEST WITH  
WISCONSIN CHEESE



CELEBRATE 100+ YEARS OF CHEESEMAKING | NEW FALL RECIPES



## LETTER FROM THE EDITOR



What is it about fall that conjures up fond thoughts of family traditions? Planning the annual trip to the pumpkin patch...recalling the thrill of jumping into a pile of leaves...or maybe it's enjoying a harvest meal around the table with those you love?

While it's no secret that I love *all* holidays, when it comes to traditions, nothing tops Thanksgiving. It's always

exciting to bring in the extra chairs, set up extra tables and make tons of extra food (because no amount is too much when it comes to Thanksgiving)—this time of year is when family members come home from afar and friends are welcome into our home to share our bounty. In fact, I get so excited about it that I start fantasizing in August for what I plan to serve on the big day. No doubt I'll be whipping up a few of the dishes from our harvest dinner story, starting on page 19. Wisconsin cheeses like Wood River Creamery™ Cheddar Gruyere, Hook's Gorgonzola and Koepke Family Farms LaBelle are at the center of this farm-inspired menu that provides all the fall feels.

Wisconsin cheesemakers have family traditions, too. We are fortunate to have fourth-generation businesses like Carr Valley Cheese and Widmer's Cheese Cellars in our state. Each has a story that spans 100 years or more, and both companies continue to preserve time-honored cheesemaking techniques, while simultaneously evolving and innovating to keep things exciting for cheese lovers. Turn to page 37 to learn about these two cheesemakers and their award-winning cheeses. Doesn't great cheese taste even better when you know the rich and storied history behind it?

Finally, a reminder for YOU—the host or hostess, the chef, decorator, dishwasher, and entertainer—in between the hosting, cooking and socializing, slow down and take a little time for yourself. I can't wait to steal away a few hours on my back patio to admire the changing leaves and count my blessings. The delicious autumn cocktail and cheese pairings like the ones found on page 12 will make finding the time a little easier, that's for sure.

Your amazing autumn starts now!

*Suzanne Fanning*

### EDITOR IN CHIEF

**Suzanne Fanning**

*Senior Vice President,  
Dairy Farmers of Wisconsin  
Chief Marketing Officer,  
Wisconsin Cheese*

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### A Century of Cheesemaking

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## Amazing Autumnal Cheese Pairings

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## Grate it. Rate it.

We love receiving reviews and helpful advice from passionate cooks and bakers who have tried our recipes.

The reviews are valuable to us and much appreciated. Please keep the feedback coming!

If you've tried a recipe, leave your opinions and any recipe tips at: [WisconsinCheese.com/Recipes](https://www.wisconsincheese.com/Recipes).

### Apple-Cheddar Sweet Potato Tart



#### *Great Combination*

The combination of apples, cheddar and sweet potatoes made this one a hit! I really love the creaminess, and it was relatively easy to follow the instructions.

— *sweetie55*

### Bourbon-Glazed Carrots with Gorgonzola



#### *Different and Delicious*

I never thought of pairing carrots with cheese but was pleasantly surprised. This was a delicious dish that I will make again.

— *cimi*

### Rolled Cranberry-Cheese Pork Loin



#### *It's a Keeper*

This recipe is pretty simple and can easily be doubled for a crowd. The complexity of the Grand Cru® cheese is perfectly balanced by the sweetness of the sauce and fruits. It's perfect for just about any gathering but easy enough to make any time.

— *Anonymous*

### Chocolate-Parmesan Pecan Pie

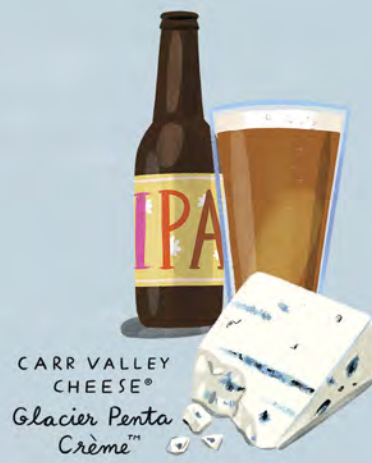


#### *A Great Pie*

I'm a baker and make lots of pie, but I have never put cheese in one before. The cheese and vanilla bean gave this pecan pie great flavor.

— *Icarpenter7016*





## WONDERS of WISCONSIN

# Beer & Cheese

### → PAIRINGS ←



WisconsinCheese.com





# Dinner Rolls with Camembert-Style Cheese

Makes 1 Dozen Rolls

## Ingredients

- 18 frozen dough dinner rolls
- 1 1/2 wheels **Hoard's Dairyman Farm Creamery St. Saviour cheese** (9 ounces)
- 6 tablespoons butter, cubed and melted
- 3 tablespoons minced fresh parsley
- 2 tablespoons minced fresh chives
- 2 teaspoons minced fresh thyme
- 1 teaspoon garlic powder
- Additional minced fresh parsley

## Instructions

Place frozen dinner rolls on a greased 17 x 12-inch baking pan; cover with plastic wrap. Thaw rolls for 1 1/2 hours at room temperature. Cut each roll into six equal pieces. Cover and let rise for 1 1/2 hours.

Heat oven to 350°F.

Cut St. Saviour into 1/2-inch pieces. Freeze for 15 minutes.

Whisk the butter, parsley, chives, thyme and garlic powder in a large bowl. Toss dough in butter mixture.

Arrange nine dough pieces and St. Saviour in twelve lightly greased muffin cups.

Cover pan with aluminum foil. Bake for 12 minutes. Uncover; bake for 15-18 minutes longer or until golden brown. Let cool for 5 minutes in the pan. Gently run a knife around edges to loosen rolls. Remove from the pan. Garnish with additional parsley.







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# SPOTLIGHT on *Cheeselandia* WISCONSIN



Cheeselandians gathered around the farm table to experience Wisconsin Cheese in a way they never had before. Host Chef Luke Zahm created an unforgettable dinner celebrating Wisconsin's dairy identity. Featuring Marieke® Gouda, Widmer's Cheese Cellars and Crave Brothers Farmstead Cheese, this remarkable meal was created to share the love for our specialty cheeses and honor the state's rich cheesemaking heritage.







***Do you dream in cheese?*** Be part of an enthusiastic community of Wisconsin cheese lovers and participate through in-person and virtual experiences. You'll learn from the best and have an opportunity to share your cheese-inspired creativity with others. Join today at: [www.cheeselandia.com/sign\\_up](http://www.cheeselandia.com/sign_up).







# AMAZING AUTUMNAL CHEESE PAIRINGS

It's that time of year when our favorite symphony of flavors come into play—apple, cranberry, cinnamon, pumpkin spice and more. Always innovating and inspired, Wisconsin cheesemakers haven't missed a beat using them to craft seasonal treasures you can't help but fall for. Pair their autumnal cheeses with in-season accompaniments and libations or compose them together on a cheese board that's as beautiful as it is bountiful.

## FALL FLAVORED CHEESE BOARD

**SERVINGS 6–8**

### INGREDIENTS

**Renard's Cranberry Cheddar cheese**

**Cello® Pumpkin Spice Fontal cheese**

**Springside Apple Cinnamon Monterey Jack cheese**

Thinly sliced capicola, maple-bourbon glazed (optional)

Caramel apple butter

Honeycomb

Maple syrup

Fresh apple slices

Fresh pear slices

Golden berries or seedless purple grapes

Pomegranate

Seedless purple grapes

Ginger thins (cookies)

Maple leaf cookies

Shortbread cookies

Nut brittle

Candied pecans

Fresh sage leaves

Fresh thyme sprigs

### INSTRUCTIONS

Arrange the cheddar, fontal and monterey jack on a serving board. Fill in board with capicola, apple butter, honeycomb, maple syrup, fruits, cookies, brittle and pecans. Garnish with sage and thyme.





# EASY AS APPLE PIE

## WHY THIS COMBO WORKS:

This easygoing medley is as autumn as apple pie! Fresh apple slices are stacked on crispy ginger cookies, creating that familiar apple pie base we all know and love. Perch mellow **Springside Apple Cinnamon Monterey Jack cheese**, studded with dried apples and spiked with cinnamon, on top for a creamy mouthful of fall flavor in every bite. And that smear of caramel apple butter? It adds just the right amount of sweet on the finish. Pair this treat with a dry hard apple cider cherished for its just-picked pucker.

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## ABOUT THE CHEESEMAKER:

Celebrating a fourth generation of cheesemaking, Springside Artisan Cheese continues to carry on a family legacy steeped in the tradition of handcrafting award-winning cheeses. The Hintz family offers over a dozen flavored monterey jack cheeses, along with a collection of aged and flavored cheddars. Their apple cinnamon monterey jack is buttery with amazing melting properties; add slices atop of warm bagels and pie or press them in a panini to discover its gooey goodness for yourself.















# PERFECTLY BALANCED

## WHY THIS COMBO WORKS:

Sweet and savory flavors come together in sublime harmony. Mouthwatering **Renard's Cranberry Cheddar cheese** has medium sharp, tangy notes that are delicately balanced by sweet cranberries. Buttery shortbread cookies and bits of sticky honeycomb pleasantly contrast the savory notes in the cheese and draws out its sweeter flavor. A sprinkle of fresh thyme leaves adds an earthy touch. And for the grand finale, pair these stacks with harvest sangria—hints of cinnamon bring the bite to a crescendo.

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## ABOUT THE CHEESEMAKER:

Renard's Cheese has been making flavor magic with artisan cheeses in the Door County peninsula since 1961. Master Cheesemaker Chris Renard's father and grandfather perfected the family recipes that have been passed down and are still used today. Chris extends their legacy by thinking outside the cube on flavor profiles with over 50 flavor-infused specialty cheeses. Taste award-winning cheddars to cheese curds, flavored farmers cheese to mozzarella strings, Renard's is a can't-miss stop for cheese lovers looking to explore one of Wisconsin's most scenic and delectable destinations.



# TASTES LIKE FALL

## WHY THIS COMBO WORKS:

Creamy, mild **Cello® Pumpkin Spice Fontal cheese** is hand rubbed with the quintessential flavors of fall—cinnamon, pumpkin pie spice and a touch of honey—and then skewered with maple-bourbon glazed capicola and fresh pear to amplify all of those cozy flavors. An exhilarating trio of taste and texture, savor each yummy morsel separately or enjoy in one bite for a salty, sweet and creamy combination that will have you singing autumn’s praises. Match it with Wisconsin’s sweetheart, a brandy old-fashioned.

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## ABOUT THE CHEESEMAKER:

From classic Italian cheeses like piquant romano to their rich, nutty Copper Kettle cheese with a caramel finish, Cello® Cheese handcrafts exciting and award-winning artisan cheeses for every palate. Cello also offers fontal and 11 versions of this cheese with colorful rubs and diverse flavors. Fontal is the more modern cousin to fontina. It has a smooth, creamy texture with mellow, slightly sweet and buttery flavors. And since it’s mild, the cheese is like a blank canvas that’s ideal for adding different seasonings. Try your favorites melted in a recipe or displayed on a cheese board.









# Home Is WHERE THE Harvest Is

Fellow cheese lovers, we have a lot to be thankful for this time of year in The State of Cheese—our families, our farmers and Wisconsin’s rich cheesemaking heritage. Celebrate this abundance of blessings with your most precious people around a table set with a harvest feast. Delight in entrées and sides featuring the flavors of fall and best cheeses in the world. Whether you’re hosting Friendsgiving or Thanksgiving, this farm-to-table dinner experience will sow special memories for all.









# Create a Farmhouse Feel

Folk Song Farm, a family farm established in 1853 in Richfield, Wisconsin, opened their refurbished yet rustic barn doors to create the picturesque scene for this farm dinner. Use the backdrop and simple entertaining ideas as inspiration to transform your home into an exciting and inviting place to gather.





If your heart is set on a rustic venue for your farm-to-table dinner, reach out to a farm like The Barn at Folk Song Farm.

Dwight and Shelly Mayer, along with their children Devin, Cassandra and Dylan, own and operate this seventh-generation dairy farm and have restored their mid-1800s barn into a truly magical, private event space.



Create an upscale yet warm aesthetic by serving your meal on a rustic wood table. Mismatched chairs, cut blooms in brown bottles, tea light candles and unrefined linens keep the look casual, while elegant dinnerware, serving vessels and flatware set the tone that something significant awaits.





## Set Out Notable Touches

Adding a few personalized details to your festivities can make a big impact.

Arrange a beautiful centerpiece that will thrill the cheese connoisseurs in your life. A cheese box gives guests a taste of the cheeses to be served, allowing partygoers to sample them on their own before savoring them in the recipes. Packed with specialty cheeses, fruits, crackers, charcuterie, preserves and fresh herbs, this surprise feature will be the talk of the party.



Say "I appreciate you" to loved ones with their own cheese board place setting. It's an ideal gift for kicking off the first course... that's right, cheese.



Serve a signature drink. Set up a small bar where friends can chat over a seasonal cocktail like sparkling cranberry punch or spiked cider. Round out your beverages with offerings from local distilleries, breweries and wineries.



# Serve a Seasonal Spread

What better way to enjoy nature's bounty than with a farm-inspired menu? Our award-winning cheeses are matched with ingredients from Wisconsin like wild rice, cranberries, beef, honey and more. Each dish stuns with the beautiful colors and rich flavors of fall. Keep it as fresh as possible by shopping at the local farmers market.







We Wisconsinites truly believe that the right cheeses make all the difference, and they are at the center of this feast. Our cheeses, each with their own story, turn appetizers to entrées into tasty *and* memorable dishes. Learn more about the cheeses you'll find in the recipes throughout this family-style meal.





## **CHEDDAR GRUYERE CHEESE** by **WOOD RIVER CREAMERY™**

Handcrafted in limited quantities and small batches by Burnett Dairy's Master Cheesemaker Bruce Willis, this one-of-a-kind, artisan cheese is a decadent fusion of two favorites, cheddar and gruyere. The aged specialty is creamy with sweet and nutty notes that are echoed in the salad's fruity flavors and toasted walnuts.





# Cranberry-Wild Rice Salad with Cheddar Gruyere

**SERVINGS 6-8**

## **INGREDIENTS**

- 1 cup uncooked wild rice
- 3/4 cup apple cider
- 1 tablespoon apple cider vinegar
- 1 teaspoon minced shallot
- 1 tablespoon honey
- 2 teaspoons Dijon mustard
- 1/4 cup olive oil
- Salt and pepper to taste
- 3 medium celery ribs, chopped
- 3/4 cup dried cranberries
- 1/2 cup chopped walnuts, toasted
- 1/2 cup minced fresh parsley
- 6 ounces **Wood River Creamery™ Cheddar Gruyere cheese**, shaved (1 1/2 cups)

## **INSTRUCTIONS**

Cook wild rice according to package directions; drain. Cool completely.

Meanwhile, bring the apple cider, apple cider vinegar and shallot to a boil in a saucepan over medium-high heat, stirring frequently. Reduce heat to medium. Simmer, uncovered, for 5-7 minutes or until cider mixture is reduced to about 1/4 cup, stirring occasionally. Remove from the heat.

Whisk the honey, Dijon mustard and cider mixture in a bowl. Slowly whisk in olive oil. Season with salt and pepper to taste.

Combine the celery, dried cranberries, walnuts, parsley and wild rice in a large serving bowl. Drizzle with cider vinaigrette; toss to coat. Sprinkle with cheddar gruyere.



# Roasted Brussels Sprouts with Gorgonzola and Hot Honey

**SERVINGS 4**

## **INGREDIENTS**

2 tablespoons olive oil

1 pound Brussels sprouts, trimmed and halved

1 cup diced pancetta

3 garlic cloves, sliced

1/2 teaspoon each salt and pepper

1/3 cup honey

1/2 teaspoon crushed red pepper flakes

6 ounces **Hook's Gorgonzola cheese**, crumbled (1 cup)

## **INSTRUCTIONS**

Heat oven to 375°F.

Warm olive oil in a 12-inch ovenproof or cast-iron skillet over medium-high heat. Add the Brussels sprouts, pancetta, garlic, salt and pepper; cook and stir for 5-7 minutes or until Brussels sprouts are lightly browned.

Bake for 18-20 minutes or until Brussels sprouts are tender, turning twice. Remove skillet from the oven. (Pan will be hot!)

Drizzle honey over Brussels sprouts; sprinkle with red pepper flakes. Toss to coat.

Bake for 3-5 minutes longer or until Brussels sprouts are glazed. Sprinkle with gorgonzola.







## **GORGONZOLA CHEESE** by **HOOK'S CHEESE COMPANY**

Hook's Cheese Company began making cheese in 1976, but it wasn't until 2001 that Tony and Julie Hook started making gorgonzola. And we're glad they did! An award-winning cheese, this tangy, blue-veined classic with notes of citrus is aged in caves to allow the flavors it's loved for to develop. Its bold bite stands up to robust ingredients like pancetta and garlic.





## **MAPLE BOURBON CHEDDAR CHEESE** by **HENNING'S WISCONSIN CHEESE**

Flex your culinary prowess with the decadent, melt-in-your-mouth creaminess of a cheddar spiked with savory-sweet hints of bourbon, maple, caramel and molasses. Henning's Wisconsin Cheese uses natural ingredients. The company has won U.S. and World Championship Cheese Contest awards for their aged and uniquely flavored cheddars, as well as colby cheese.





# Maple-Cheddar Hasselback Butternut Squash

**SERVINGS 6**

## **INGREDIENTS**

- 1 large butternut squash (about 3 pounds)
- 1 tablespoon olive oil
- Salt and pepper
- 1/2 cup (1 stick) butter, cubed
- 2 tablespoons maple syrup
- 1/2 teaspoon ground cinnamon
- 4 ounces **Henning's Maple Bourbon Cheddar cheese** or **Henning's Bourbon Cask Cheddar cheese**, shredded (1 cup)
- 1/2 cup chopped candied pecans
- Fresh sage leaves, minced

## **INSTRUCTIONS**

Heat oven to 425°F. Line a 15 x 10-inch baking pan with aluminum foil.

Cut top and bottom off of squash. Cut squash in half lengthwise; remove seeds and discard. Remove skin with a vegetable peeler. Brush squash with olive oil. Season with salt and pepper. Place squash cut side down on prepared pan. Bake for 15-20 minutes or until just tender.

When cool enough to handle, transfer squash cut side down to a cutting board. Cut squash widthwise into 1/4-inch-thick slices, taking care to not cut all the way through. Return squash cut side down to baking pan.

Melt butter in a small saucepan over medium-low heat. Stir in maple syrup and cinnamon. Brush squash with butter mixture. Bake for 45-50 minutes or until squash is tender, brushing with butter mixture every 20 minutes.

Sprinkle with cheddar. Broil 4 inches from the heat for 1-2 minutes or until cheese is melted. Sprinkle with pecans and sage.



# Braised Beef Brisket and Creamy Polenta

**SERVINGS 6**

## INGREDIENTS

### RED WINE BRAISED BRISKET:

- 1 beef brisket (3 1/2 to 4 pounds), cut against the grain into three pieces
- Salt and pepper
- 2 tablespoons olive oil
- 2 large shallots, finely chopped
- 4 garlic cloves, thinly sliced
- 2 tablespoons tomato paste
- 1 bottle dry red wine (750 ml), divided
- 2 cups beef stock
- 1 package (16 ounces) whole baby portobello mushrooms
- 6 fresh thyme sprigs
- 3 bay leaves

### POLENTA:

- 6 cups water
- 3 cups whole milk
- 1 1/2 teaspoons salt
- 2 cups polenta or cornmeal
- 8 ounces **Koepke Family Farms LaBelle cheese**, shredded (2 cups)
- 1/2 cup (1 stick) butter, cubed
- Coarsely ground pepper to taste
- Additional shaved **Koepke Family Farms LaBelle cheese**
- Fresh thyme leaves

## INSTRUCTIONS

### RED WINE BRAISED BRISKET:

Heat oven to 325°F.

Pat brisket dry with paper towels; season with salt and pepper. Warm olive oil in a 6-quart Dutch oven over medium-high heat. Brown brisket in oil, in batches, on both sides. Remove from the pan.

Reduce heat to medium. Add shallots and garlic to the same pan; cook and stir for 2-3 minutes or until tender. Stir in tomato paste; cook and stir for 2 minutes. Add 1 cup wine. Bring to a boil, stirring to loosen any browned bits from bottom of pan. Cook and stir for 2 minutes longer. Stir in beef stock and remaining wine. Bring to a boil, stirring frequently. Reduce heat to low. Add the mushrooms, thyme, bay leaves and brisket.

Cover and bake for 2-3 hours or until brisket is fork tender, turning once.

Skim fat from cooking juices. Remove and discard thyme and bay leaves. Transfer brisket to a cutting board; shred meat. Tent with aluminum foil.

Meanwhile, bring juices to a boil in the same pan. Cook for 8-10 minutes or until juices are reduced by half, stirring frequently. Reduce heat to low. Season with salt and pepper. Return beef to sauce. Keep warm.

### POLENTA:

Bring the water, milk and salt to a boil in a large saucepan over medium-high heat, stirring frequently. Slowly whisk in polenta, whisking constantly until thoroughly blended and smooth.

Reduce heat to low. Cook for 15-20 minutes or until the mixture thickens and polenta is tender, stirring frequently.

Remove from the heat. Gradually stir in LaBelle and butter until melted. Season with pepper to taste.

Serve brisket with sauce over polenta. Garnish with additional shaved LaBelle and thyme.







## **LaBelle Cheese** by **KOEPKE FAMILY FARMS**

A Wisconsin Original, LaBelle means “the beautiful” in French, which utterly describes this aged, farmstead cheese made with milk from Koepke’s fifth-generation dairy. Experience the family’s heritage when you indulge in this semi-soft, gouda-style cheese that’s buttery and tangy with a hint of fruitiness. Pair LaBelle with charcuterie and fruit, or stir it into your favorite recipes.





## **ROMANO CHEESE** by **WEYAUWEGA STAR DAIRY**

Owned and operated by the Knaus family since 1975, Weyauwega Star Dairy's artisan cheesemakers have been handcrafting cheeses like parmesan, asiago and sharp, tangy (even maybe a bit assertive) romano for four generations. Cheesemaker Jim Knaus and his sons Dan, Gerard and Mike take great pride in their quality Italian cheeses—they all start with the finest ingredients that you can taste in every bite.



# Sausage-Romano Agnolotti with Maple Brown Butter

**SERVINGS 4**

## INGREDIENTS

### HOMEMADE PASTA:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 large eggs
- 3 large egg yolks
- 1 to 2 tablespoons olive oil

### SAUSAGE-ROMANO FILLING:

- 1/2 pound bulk Italian sausage
- 2 large eggs, lightly beaten
- 3 ounces **Weyauwega Star Dairy Romano cheese**, coarsely grated (1/2 cup)
- 2 tablespoons minced fresh sage

### SAUCE:

- 1/2 cup (1 stick) butter, cubed
- 1/4 cup pine nuts, chopped
- 1 tablespoon maple syrup
- 2 tablespoons minced fresh sage
- Additional shaved **Weyauwega Star Dairy Romano cheese**

## INSTRUCTIONS

### HOMEMADE PASTA:

Combine flour and salt in a large bowl. Make a well in the center. Lightly beat eggs and egg yolks in a bowl; pour into well. Using a fork, stir flour mixture, dragging a small amount of the mixture at a time from sides of well into eggs. Add olive oil, a tablespoon at a time, continuing to drag flour mixture until dough forms a ball.

Turn dough out onto a lightly floured surface; knead for 4-5 minutes or until smooth and elastic. Wrap dough in plastic wrap. Let rest for 30 minutes at room temperature.

### SAUSAGE-ROMANO FILLING:

Meanwhile, cook sausage in a large skillet over medium heat until meat is no longer pink; drain. Transfer sausage to a bowl. Cool completely. Stir in the eggs, romano and sage.

Divide dough into quarters; keep dough wrapped in plastic wrap to prevent from drying out. Roll out a fourth of the dough with a pasta machine into a thin sheet or rectangle, about 1/16-inch thick. Transfer dough to a lightly floured surface.

Place 1/2 teaspoonfuls sausage-romano filling about 3/4-inch apart and within 1 inch from bottom edge of dough. Fold bottom edge of dough over filling. Press to seal dough on sides of filling. Seal along the top edge, taking care to remove any air pockets around filling.

Trim away top edge of dough (about 1/2-inch above filling) with a pastry wheel or pizza cutter, and trim short ends of dough. Cut dough between each filling. Place pasta on a baking pan dusted with flour. Repeat steps with remaining dough and filling. Cover pan and refrigerate pasta until cooking.

Bring water to a boil in a Dutch oven or stockpot. Salt water as desired. Add pasta in batches; cook for 2-3 minutes or until pasta floats. Remove pasta with a slotted spoon. Keep warm. Bring water back to a boil before cooking remaining pasta.

### SAUCE:

Melt butter in a large skillet over medium heat. Add pine nuts and maple syrup. Cook for 6-8 minutes or until nuts are lightly toasted and butter is browned, stirring frequently. Add sage; cook and stir for 1 minute longer. Add pasta; toss to coat.

Garnish with additional shaved romano.





# A Century of Cheesemaking

Like the finest of wines, cheesemaking gets better with time. Especially when guarded family recipes and closely held techniques are combined with today's innovative spirit. Here in Wisconsin, cheesemaking is often a family business.

For Carr Valley Cheese owner Sid Cook and Widmer's Cheese Cellars owner Joe Widmer, their stories and love for cheese spans over generations and are 100 years or more in the making. When you care as deeply about your craft as these cheesemakers do, handing the reins to those you trust and whose passion runs as deep as your own cannot be underestimated.

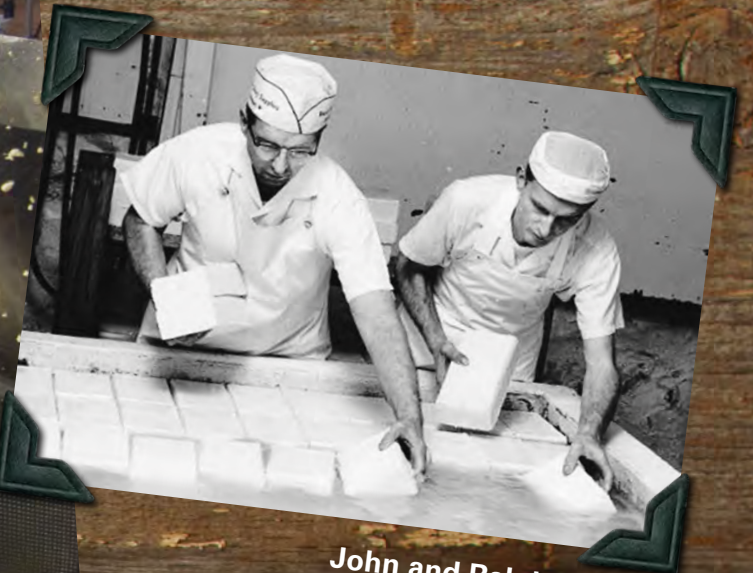




Sid Cook



Joe Widmer



John and Ralph Widmer



# Carr Valley Cheese

## La Valle, WI

Nestled among the lush pastures of central Wisconsin, Carr Valley Cheese company is famous for doing things the old-fashioned way. It all started in 1883 when Master Cheesemaker Sid Cook's great-great-uncle, Ed Lepley, began making cheese. And it didn't take long for cheesemaking to become a generational passion; Sid's parents paid \$500 in 1944 for a small cheese factory they coined Irish Valley. That was where Sid and his brother learned about the art of cheesemaking.

"Our house was connected to the plant, so I could walk out our kitchen door and step into the factory," recalls Sid. "As soon as I could stand on a bucket, I was helping with tasks like stirring and cleaning. I was soon making my own vats of cheese and earned my cheesemaking license at 16 years old."

Sid eventually bought and sold Irish Valley, and then bought the first Carr Valley Cheese plant in 1986. Those on a cheese pilgrimage can still visit this location today.

"Walking into our factory is like stepping back in time, with the exception of electricity," says Sid. "We still have small, open vats and are doing most of the cheesemaking by hand."

Having won more top national and international awards than any other cheesemaker in North America, Sid is well known and respected for crafting cheeses with traditional cheesemaking techniques, while pushing the boundaries of creativity to come up with some of the most imaginative blocks, wheels and wedges around.







"The artisan cheeses that we're doing...we just literally made them up!" Sid shares. "My passion is innovation, doing things other people aren't doing in any place in the world."

This is good news for cheese connoisseurs, as there are more than 50 original varieties to relish including handcrafted masterpieces like ultra-decadent blues (**Glacier Penta Crème™ Cheese** will make a believer out of you!) and aged mixed milk specialties like **Gran Canaria®**. Carr Valley Cheese is best known for their artisanal

aged and cleverly flavored cheddars. And you can be sure to find twists on the classics like **Apple Smoked Fontina cheese**, too.

When it comes to igniting the flame for making cheese, Sid claims the key is to get every generation involved, especially the youngest. But he admits it's the longtimers that keep the cheesemaking fires burning.

"We have some cheesemakers who have been working for us since the 1980s. Their experiences and stories bleed into past and present generations of cheesemakers," says Sid. "It's invaluable—we can teach the science and steps to making cheese, but the passion comes with the history."





# Widmer's Cheese Cellars

## Theresa, WI

Take a trip to the small town of Theresa, with a population of just over 1,000, and discover one of the state's best kept secrets—Widmer's Cheese Cellars. Owned by Master Cheesemaker Joe Widmer, this award-winning artisan cheese plant celebrates its 100th anniversary year in 2022.

While a century has passed, not much has changed at Widmer's Cheese Cellars. Like his father and grandfather, who immigrated from Switzerland at age 18, Joe continues to craft Wisconsin Originals brick and traditional stirred-curd colby, as well as aged cheddar cheeses following his grandfather's golden rule: Take no shortcuts and accept nothing less than excellence.

"I was born and raised above the cheese factory," recalls Joe. "If you walked out the kitchen door and down the steps, you walked right into the vat. Every time I came into the factory, my Uncle Ralph would say, 'You're just the guy we are looking for,' and he and my dad would give me jobs to do."

Even Joe's children have experienced life at the plant. "The kids do various jobs," says Joe. "My son, Joey, is now a fourth-generation cheesemaker here and my daughter, Hannah, helps us in the office when in between semesters at college."

Growing up in a cheesemaking family instilled in Joe a great pride in producing top-quality cheeses and a reverence for doing things the old-fashioned way.







"Our product is so authentic that we still use the bricks my grandfather used," Joe says of the well-worn bricks that press whey from cheese in the forms.

Brick cheese was named for its rectangular shape and the bricks used to craft the delicious, finished product. Joe is credited as being the only cheesemaker in the country still using real bricks as part of this time-honored technique. And the recipe? It hasn't changed since 1922.

Widmer's Cheese Cellars offers mild or young brick that's buttery sweet with a touch of nuttiness, brick spreads and the classic, surface-ripened variety. Similar to bars of white gold in a vault, Widmer's aging brick cheeses line wooden curing room shelves from floor to ceiling, and a wash of B-linen inoculated whey is applied by hand daily to their surfaces until they reach pungent flavor perfection. The cheeses are then wrapped to continue to ripen. Joe prefers to eat brick cheese after 10 to 12 weeks of aging. "Real brick should have a heady aroma, and the flavor intensifies greatly as it ages," Joe shares. "It's not for the timid, but cheese aficionados swoon over it."



From their families to yours, these dedicated artisan cheesemakers lovingly create cheeses meant to be shared and experienced for generations to come. Taste a piece of Wisconsin Cheese history for yourself with recipes featuring their award-winning creations on the next few pages.







# Roasted Tomato-Pumpkin Bisque

Servings 6

## Ingredients

- 8 large Roma tomatoes, halved lengthwise
- 1 large onion, quartered
- 4 garlic cloves, peeled
- 2 tablespoons olive oil
- Salt and pepper
- 3 cups vegetable broth
- 1 1/2 cups solid-packed pumpkin
- 1 to 3 teaspoons sugar
- 1 teaspoon minced fresh oregano
- 1 teaspoon smoked paprika
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon cayenne pepper
- 1 cup heavy whipping cream
- 6 ounces **Carr Valley Apple Smoked Fontina cheese**, shredded (1 1/2 cups)

## Grilled Cheese Croutons:

- 4 slices firm white bread
- 8 ounces **Carr Valley Apple Smoked Fontina cheese**, shredded (2 cups)
- 2 tablespoons butter, softened
- Fresh oregano sprigs, optional

## Instructions

Heat oven to 450°F.

Place the tomatoes, onion and garlic on a 17 x 12-inch baking pan. Drizzle with olive oil; toss to coat. Arrange tomato mixture in a single layer. Season with salt and pepper.

Bake for 20-25 minutes or until onion is tender, stirring once.

Combine the vegetable broth, pumpkin and tomato mixture in a Dutch oven. Process bisque, in batches, in a blender or with an immersion blender until smooth. Return to the pan.

Whisk in the sugar, oregano, paprika, cinnamon and cayenne pepper. Bring bisque just to a boil, stirring constantly. Reduce heat to medium-low. Simmer, uncovered, for 5 minutes, stirring frequently. Reduce heat to low. Whisk in cream; heat through. Gradually whisk in fontina until melted. Remove from the heat. Season with salt and pepper.

## Grilled Cheese Croutons:

Top two slices of bread with fontina. Top with remaining bread. Spread butter on the outside of sandwiches.

Toast one sandwich, covered, in a large skillet over medium heat for 2-3 minutes or until the side is golden brown. Flip sandwich; cook, uncovered, 2-4 minutes longer or until bread is lightly golden brown and cheese is melted. Repeat step with remaining sandwich. Cut into 1-inch cubes.

Top bisque with croutons. Garnish with oregano if desired.



# Flammkuchens (German Pizzas)

Makes 2 Pizzas

## Ingredients

- 1 pound thick-cut bacon, chopped
- 2 medium onions, halved and thinly sliced
- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 3/4 cup water
- 2 tablespoons olive oil
- 1 1/2 cups crème fraîche
- 1 egg yolk
- 1 small Yukon Gold potato, halved lengthwise and cut into 1/8-inch slices
- Pepper
- Salt, optional
- 12 ounces **Widmer's Mild Brick cheese**, shredded (3 cups)
- 2 tablespoons minced fresh rosemary

## Instructions

Heat oven to 450°F. Line two 17 x 12-inch baking pans with parchment paper.

Fry bacon, in batches, in a large skillet over medium heat until crisp. Remove bacon with a slotted spoon to paper towels to drain, reserving 1 tablespoon drippings.

Sauté onions in bacon drippings in the same pan over medium-high heat for 5-6 minutes or until crisp-tender. Remove from the pan. Set aside.

Combine flour and salt in a large bowl. Gradually whisk in water and olive oil until a soft dough forms. Turn dough out onto a lightly floured surface; knead for 5-6 minutes or until smooth. Divide dough in half. Shape into two balls.

Roll out one ball of dough on a lightly floured surface to a 15 x 10-inch rectangle. Transfer dough to a prepared pan. Repeat step with remaining dough.

Combine crème fraîche and egg yolk in a bowl. Spread crème fraîche mixture on dough to within 1/2 inch of edges. Layer with potato. Season with pepper and salt if desired. Top with the brick, bacon and reserved onions.

Bake for 18-20 minutes or until crusts are golden brown and cheese is bubbly. Sprinkle with rosemary. Cool slightly before serving.











# SWEET ENDINGS





# Fruit Crumbles with Caramel-Rum Whipped Ricotta

Servings 6

## Ingredients

### Crumble Topping:

- 1 cup old-fashioned oats
- 1 cup all-purpose flour
- 1/3 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/3 cup honey
- 1/2 cup (1 stick) cold butter,  
cut into small cubes

### Apple-Pear Fruit Filling:

- 2 large tart apples, peeled,  
cored and thinly sliced
- 2 large pears, peeled,  
cored and thinly sliced
- 1/4 cup lemon juice
- 2 tablespoons sugar
- 1 tablespoon cornstarch
- 1 teaspoon ground cinnamon

### Whipped Ricotta:

- 1 cup whole milk **BelGioioso Ricotta con Latte®** cheese  
(8 ounces)
- 2 tablespoons sugar
- 2 tablespoons caramel sauce
- 1 tablespoon rum  
or 1/2 teaspoon rum extract

## Instructions

### Crumble Topping:

Heat oven to 350°F.

Combine the oats, flour, brown sugar, cinnamon and salt in a large bowl. Stir in honey. Cut in cold butter until mixture resembles coarse crumbs.

### Apple-Pear Fruit Filling:

Place apples and pears in another large bowl; toss with lemon juice. Combine the sugar, cornstarch and cinnamon in a small bowl; sprinkle over fruits and toss lightly.

Lightly grease six 8-ounce ramekins. Spoon apple-pear filling into ramekins; sprinkle with crumble topping. Place ramekins on a baking sheet.

Bake for 30-35 minutes or until filling is bubbly and topping is golden brown. Let stand for 15 minutes before serving.

### Whipped Ricotta:

Whisk the ricotta, sugar, caramel sauce and rum in a bowl. Dollop crumbles with whipped ricotta.





# WISCONSIN CHEESE COMPANY

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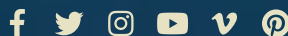




# Why Wisconsin? That's an easy one.

Wisconsin is one of those places that does one thing better than anyone else anywhere. We've been making cheese in Wisconsin for over 175 years, which may be one reason we win so many awards for it. It's what happens when a whole state dreams in cheese.

EXPLORE NOW!



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