

HARVEST 2025

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COOKING & ENTERTAINING WITH WISCONSIN CHEESE

ART OF
CHEESE

FESTIVAL

Celebrating Wisconsin's
World-Renowned
Cheesemaking Heritage



BLOOMY-RIND BEAUTIES | MEET ESTEEMED CHEESEMAKERS | THANKSGIVING SIDE DISHES

LETTER FROM THE EDITOR



We like to say we celebrate cheese 365 days a year in Wisconsin—but there's no time our love for dairy shines brighter than during the Art of Cheese Festival in September. From the delightfully cheesy to the downright elegant, this festival captures what makes our state's cheese culture so special (page 17).

We have it all—from "Wisconsin Cheese Crawls" to the must-attend event "The Wisconsin Cheese Ball." Attendees can also participate in

expert-led classes and enjoy excursions to dairy farms (calf cuddling included!) and creameries. There are tastings and dinners, a cheese fair and a cheese-and-bubbles brunch, and even cheese yoga (yes, that's a thing). We throw a full-on celebration of our most iconic star and do it the Wisconsin way: friendly, passionate and deliciously over the top.

One of the things I love most is seeing how far people travel to attend this experience. We've sold tickets in over 30 states and even have a group visiting from New Zealand! Cheese truly has no borders.

Speaking of traveling, I just returned from my first trip to France. While I was thrilled to try cheese in the land of brie and camembert, I couldn't help but feel proud of what we're doing here. Our cheesemakers blend Old World traditions with fresh creativity (page 11) to create soft-ripened offerings that stand up to the French classics in every way.

Now that I'm home, my thoughts are already turning to the next big occasion: Thanksgiving. At the heart of my holiday menu? You guessed it—cheese. We're planning flavor-packed side dishes featuring some of my favorite gems (page 53). I can already picture happy faces gathered around the table.

Wherever you are and whatever you're celebrating, I hope you'll join us in savoring the incredible flavors and stories behind Wisconsin's cheeses. After all, it's not just what we make—it's who we are.

Cheers to Cheese!

Suzanne Fanning

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Suzanne Fanning

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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).

Creamy Butternut Squash Soup



Love the Warm Spices

This is a delicious soup. I'll never make butternut squash soup without gouda again! The cheese, combined with the warm spices, really makes the flavors pop.

— *cheesetheday*

Whipped Feta with Roasted Grapes



Easy and Good

I made this for the cheese club, and everyone liked it. It was delicious and actually very easy. The recipe calls for too many grapes, in my opinion, so I used about a third of them. The marinade is absolutely delicious! This cheese dip is also good topped with honey.

— *Theresa C*

Cheddar Gruyere and Sausage Pasta Toss



So Good

There are just two of us, but I made the full recipe anyway, intending to freeze some for later. It was so delicious that we had it the next day, and there were no leftovers. The cheddar gruyere really made it special, and I think it has a slightly unusual taste for a pasta dish. The chicken sausage was perfect.

— *Brenda*

Parmesan-Crusted Chicken and Creamed Corn



Incredible Flavor

This recipe was exactly what my family was looking for. The parmesan cheese breading on the chicken was light and flavorful. Aside from reducing the green chiles, we thought the creamed corn recipe was the perfect combination of flavors. This recipe will definitely become part of our monthly meal rotation.

— *Shelle20*



WELCOME TO



WISCONSIN

[WisconsinCheese.com](https://www.wisconsincheese.com)



Butternut Squash and Sausage Pastries

Makes 16 Pastries

Ingredients

- 1/2 pound bulk Italian sausage
- 3 tablespoons butter, cubed
- 1 1/2 cups cubed butternut squash (1/2-inch cubes)
- 2 medium pears, cored, thinly sliced and cut into 2-inch pieces
- 1 medium shallot, thinly sliced
- 1 container (16 ounces) whole milk **BelGioioso Ricotta con Latte®** cheese
- 6 ounces **BelGioioso CreamyGorg®** cheese, chunked (1 cup)
- 1/2 cup snipped fresh chives, divided
- 1/2 teaspoon each salt and pepper
- 2 large eggs, divided
- 2 boxes (17.3 ounces each) frozen puff pastry, thawed
- Sesame seeds
- Additional **BelGioioso CreamyGorg®** cheese, chunked

Instructions

Heat oven to 400°F. Line two 15 x 10-inch baking pans with parchment paper.

Cook sausage in a large skillet over medium heat until meat is no longer pink; drain. Transfer sausage to a bowl. Wipe out the pan.

Melt butter in the same pan over medium heat. Add the squash, pears and shallot; cook and stir for 5-7 minutes or until tender.

Place the ricotta, CreamyGorg®, 1/4 cup chives, salt and pepper into a food processor; cover and process until mixture is smooth. Add 1 egg; cover and pulse until blended.

Unfold one sheet puff pastry on a lightly floured surface; roll out into a 12-inch square. Cut pastry into four 6-inch squares. Transfer squares to a prepared pan. Repeat step with remaining pastry.

Spread 2 tablespoons ricotta mixture in the center of each pastry to within 1 inch of edges. Top each with sausage and squash mixture. Fold pastry edges up over filling. (Center will be uncovered.) Lightly beat remaining egg; brush pastry with egg wash. Sprinkle with sesame seeds.

Bake for 12-15 minutes or until pastries are golden brown. Cool slightly on wire racks. Top with additional CreamyGorg®. Sprinkle with remaining chives before serving.



Wisconsin Cheese brought the flavor to this year's Kentucky Derby in Louisville. The Rinds & Roses Clubhouse at Churchill Downs featured delectable bites, one-of-a-kind couture Fromaginators, and exceptional cheeses from **Crave Brothers Farmstead Cheese**, **Roelli Cheese Haus**, **Odyssey® Brands**, **Palmetto Cheese – Homestyle Pimento Cheese**, **Landmark Creamery**, **Cello® Cheese**, **Cheese Merchants** and more. Meanwhile, Cheeselandians nationwide joined the fun by hosting Rinds & Roses House Parties for race-day revelers. Hosts added their own special touches, while guests enjoyed the same curated bites served at the Derby.



***Want in on the fun?** 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.cheeseapplication.com/apply.*

BLOOMY- *Rind* BEAUTIES



Iconic, world-class, European-style cheeses don't have to come from overseas. With ingenuity and French inspiration, Wisconsin cheesemakers channel centuries-old traditions from France. The result? Soft-ripened creations like Hoard's Dairyman Farm Creamery's St. Saviour and Schroeder Käse's Triple Creme Brie, cheeses so dreamy they'd charm even the most discerning Parisian. Each batch is crafted with extra-rich milk or boosted with extra heavy cream to create its buttery flavors and velvety textures. These small treasures boast hallmark bloomy, snowy-white rinds, and the cheeses ripen from the outside in. As they age, the pastes beneath the rinds soften into creamy goodness that's irresistibly oh là là luscious.

Visit WisconsinCheese.com for our Whipped St. Saviour with Mediterranean Toppings recipe!



VERSATILE + VELVETY

Luxurious jewels like St. Saviour cheese and brie take center stage on celebratory cheese boards, paired with cured meats and fall fruits like apples and pears. But they also shine in these simple dishes.

Wonderfully Whipped: Remove the rind and bring the cheese to room temperature. Then beat the cheese with a mixer, adding a splash of cream. Top with chopped sun-dried tomatoes, marinated artichokes, roasted garlic, Kalamata olives and toasted pine nuts. Serve with pita chips.

Magically Molten: Score the top rind and baste it with a warm honey-lemon sauce (page 13), then bake the cheese wheel at 350°F until softened. Or top a softened cheese wheel with glazed nuts (page 16). Serve with crostini or cookies.



HONEY-LEMON BASTED ST. SAVIOUR

SERVINGS 4-6

INGREDIENTS

- 1 wheel (6 ounces) **Hoard's Dairyman Farm Creamery St. Saviour cheese**
- 1/3 cup honey
 - Zest and juice of 1 medium lemon
- 2 teaspoons minced fresh rosemary
- 1/4 cup pomegranate seeds
 - Sugared rosemary
- Crostini

INSTRUCTIONS

Heat oven to 350°F.

Score the top rind of St. Saviour with a sharp knife, creating a diamond pattern to expose the cheese.

Warm the honey, lemon zest, lemon juice and rosemary in a 6-inch ovenproof or cast-iron skillet over medium heat. Place St. Saviour, cut side up, into the skillet. Baste St. Saviour with honey-lemon sauce.

Bake for 6-8 minutes, basting every 2 minutes, or until cheese is softened. (Pan will be hot!)

Sprinkle with pomegranate seeds. Garnish with sugared rosemary. Serve with crostini.

HOARD'S DAIRYMAN FARM CREAMERY

St. Saviour

Indulge in an award-winning, handcrafted camembert-style cheese made exclusively from the rich, golden-hued milk of cows at Hoard's Dairyman Farm, home to the oldest continuously registered Guernsey herd in North America. Since its debut in 2019, St. Saviour—named for a small parish on the Isle of Guernsey—has won Silver at the 2024 World Cheese Awards and the 2022 International Cheese & Dairy Awards. Crafted by Wisconsin Master Cheesemakers, St. Saviour showcases the extraordinary qualities of Guernsey milk, offering a rich, buttery flavor from a creamy core encased in a brilliant, bloomy white rind. Taste the core and rind together for pure bliss. Enjoy it as a party appetizer with kirsch, pinot noir or sparkling Cava.

SCHROEDER KÄSE

Triple Creme Brie

Debuting in 2019, this specialty triple-cream brie is among the first of its kind made in Wisconsin—a stunning take on a French classic from award-winning, fourth-generation cheesemaker Bryon Schroeder. Crafted with extra heavy cream, this bloomy bébé has a signature velvety texture and rich, buttery flavor. Each batch delivers over-the-top decadence, with flavors that range from mild and lactic when young to subtly earthy and mushroomy as it matures. It features a lush, spreadable interior with a lovely line of vegetable ash running through the center. An edible, snowy white rind surrounds the paste and adds depth to the tasting experience. Pair it with a sauvignon blanc spritz. Or try it in the dessert recipe on the next page with Champagne.



WARM BRIE WITH GLAZED PECANS

SERVINGS 6-8

INGREDIENTS

- 1 cup pecan halves
- 1/4 cup packed brown sugar
- 1/4 cup coffee liqueur
- 1 wheel (8 ounces) **Schroeder Käse Triple Creme Brie cheese**, with or without vegetable ash
- Ginger thins (cookies)
- Candied orange peel

INSTRUCTIONS

Heat oven to 350°F.

Combine the pecans, brown sugar and coffee liqueur in a large skillet over medium-high heat; cook and stir for 5-7 minutes or until sugar is dissolved.

Place brie on a parchment-lined baking sheet. Bake for 2-3 minutes or until softened.

Transfer brie to a serving platter. Spoon pecan mixture around and over top. Fill in platter with cookies and orange peel.

CELEBRATING THE ART OF CHEESE

Innovation, science, passion and perseverance—these are some of the tools Wisconsin cheesemakers wield to craft their finest expressions of taste, texture and heritage. Their cheese creations are more than just food; they're deeply personal, emotional and alive—living extensions of the artisans behind them. Through the alchemy of milk, cultures and time, these artists shape and coax ever-evolving, mouthwatering masterpieces that speak to both the palate and the soul.

This year's Art of Cheese Festival, held Sept. 25 through 28 in Madison, celebrates the masterful creativity and craftsmanship of our world-class cheesemakers who create every wheel, wedge and bite. From hands-on classes and behind-the-scenes excursions to exclusive access to award-winning Master Cheesemakers, festivalgoers will experience cheese as a multidimensional art form—a medium inspiring delight, nostalgia, curiosity and connection for the cheese-obsessed.

Learn how to pair cheese with bourbon, wine, chocolate or a Bloody Mary; savor chef-curated menus showcasing award-winning specialty cheeses; discover your next favorite fromage at the bustling “Cheese Fair Off the Square”; dress to impress for the main event—“The Wisconsin Cheese Ball”; and explore rarely seen creameries. All while honoring over 180 years of cheesemaking tradition in a true mosaic for the senses.

Still dreaming of cheese but can't join us in person? We're bringing a taste of the festival to these pages—with expert insights, cooking tips and pairings, a glimpse into the “Art of Taste of Place,” introductions to three esteemed cheesemakers, and indulgent recipes featuring some of the best cheeses in the world.



ART OF COOKING WITH CHEESE

The sweet, nutty punch of aged parmesan, the silky whisper of light, creamy mascarpone, the hint of blue notes and earthy vibes of blue-veined cheddar—to a chef, cheeses are more than ingredients. They’re part of a flavor-filled palette that transforms everyday dishes into sensory still lifes. At this year’s “Wisconsin Cheese Bubbles and Brunch” event, meet one of the state’s most celebrated chefs: Executive Chef Tory Miller of Madison, who joins Wisconsin Master Cheesemakers to prepare a brunch starring some of the world’s best cheeses. Learn how he curates one-of-a-kind dining experiences using artisanal cheeses—and how you can do the same in your kitchen.



THE BIG CHEESE

EXECUTIVE CHEF TORY MILLER

Your host of the Wisconsin-original brunch event at this year's Art of Cheese Festival, James Beard Award winner and Co-Owner of L'Etoile and Graze restaurants, Executive Chef Tory Miller, shares how to transform dishes into gallery-worthy presentations using artisanal cheeses.



A WORLD-CLASS COLLECTION

Wisconsin offers an exquisite display of cheese artistry. It's a bounty of tradition and craftsmanship, an endless source of inspiration that empowers home cooks and chefs like Tory to imagine everything from velvety sauces to brunch fare that makes hearts skip a beat.

"Growing up in Wisconsin, I've definitely been influenced by the dairy and cheese culture," Tory shares. "The sense of pride and community that goes into the love of dairy producers and cheesemakers is super inspiring. When you get to taste something that someone has put so much work into, it's hard not to be inspired to take what they did and create something equally impactful. That challenge constantly drives me as a chef."

SHOW LOCAL SOME LOVE

Tory won the James Beard Award for Best Chef: Midwest in 2012. He's committed to strengthening Madison's local food system by sourcing Wisconsin-made ingredients for his restaurants. The artisanal cheeses crafted just beyond his backyard are brushstrokes of beauty and taste, adding depth and expression to his acclaimed culinary offerings.

"When you can see the impact your food dollar has on your community firsthand, it truly doesn't make any sense to buy food from far away if you can help it," Tory says. "As a chef, it's often the most delicious food available."

Though Tory says, "Picking a favorite Wisconsin cheese is like picking a favorite child—you just can't do it," he keeps a few knockouts on hand. "Some of my favorite cheesemakers are **Hook's® Cheese Company**, **Marieke® Gouda**, **Roelli Cheese Haus** and **Uplands Cheese Company**," he shares. "If you need a cheese board with nothing but bangers, grab a cheese from each of these makers and you'll have a happy crowd at your party."

What's his go-to cheese at his restaurants? "**Sartori SarVecchio® Parmesan**. Since I came home from cooking in New York City in 2003, it's always been in our kitchen and on our menus," Tory says.



GET CREATIVE WITH CHEESE

In the kitchen, let cheese be your creative muse—taste, explore, experiment with it, and let your taste buds guide you toward new ways of bringing your cooking to life.

“I truly let the cheese tell me what to do,” Tory admits. “If a vintage wedge of **Uplands Pleasant Ridge Reserve** is particularly tropical tasting (IYKYK), then I might use it in a riff on al pastor.”

Like any true artist, Tory puts his unique take on Wisconsin cheeses, blending them with his Korean heritage to craft original flavor combinations.

“As a chef, I like weaving my Korean-born but Wisconsin-raised background into my cooking,” he notes. “Serving kimchi with cheese is extremely delicious. Sometimes, the funkier the better. I also love to turn cheese sauces into foams or spumas (culinary foams) in a professional cream charger. The strong flavors of some Wisconsin cheeses lend themselves to being a light, airy bite without adding anything to them.”

CHEF SECRETS

Tory has no shortage of clever ideas and techniques when cooking with cheese. From elevating everyday brunch staples to crafting simple but sophisticated cheese pairings, artisanal cheeses are his secret weapon for dreaming up memorable masterworks.

“I love a croque madame for brunch,” Tory says. “Ours is made with **Uplands Pleasant Ridge Reserve** and **Hook’s Five-Year Swiss**. We bake it in the oven until golden, melt the cheese, and serve it with a bourbon-blueberry maple syrup.”

Of course, like a minimalist painting, simplicity is also striking. “I like to pair a super-aged cheddar—one over 10 years—with a big cabernet,” he shares. “But lately, I’ve been loving cheeses with a lot of umami, like aged gouda, paired with ice-cold Txakolina, a sparkling dry white wine from Spain’s Basque Country.”

Tory’s most surprising spin? “**Murphy Farms’ Cottage Cheese**,” he reveals. “It’s so delicious. We purée it with some buttermilk and serve it with spring asparagus. It’s crazy addicting.”



SAVOR WISCONSIN-ORIGINAL EVENTS

Several signature events, like “Wisconsin Cheese Bubbles and Brunch” at the Art of Cheese Festival, feature one-of-a-kind, cheese-forward experiences. Discover Wisconsin’s pizza farm tradition at “Pizza Night at Seven Acre Dairy,” dance the night away at “The Wisconsin Cheese Ball,” join a live “Milk Street Radio” podcast with Christopher Kimball, or delight in the “Artisan Cheese Culinary Collab with Sean Pharr and Dan Jacobs,” where chefs from Madison’s Mint Mark and Milwaukee’s EsterEv—and *Bravo’s Top Chef*—team up for a dining event celebrating the craftsmanship of Wisconsin cheese. Check out the event schedule for details and more.



— CROQUE MADAME WITH BOURBON-BLUEBERRY SYRUP —

Servings 4

Ingredients

Bourbon-Blueberry Maple Syrup:

- 2 cups fresh or frozen blueberries
- 1/2 cup water
- 1/2 cup maple syrup
- 1/4 cup bourbon
- 1 tablespoon vanilla extract

Mornay Sauce:

- 2 tablespoons butter, cubed
- 2 tablespoons all-purpose flour
- 2 cups whole milk
- 8 ounces **Hook's Five-Year Swiss cheese**, shredded (2 cups)
- Salt and pepper to taste

Toasted Sandwiches:

- 8 slices sourdough bread
- 8 thin slices deli ham
- 12 ounces **Uplands Pleasant Ridge Reserve cheese**, shredded and divided (3 cups)
- 5 tablespoons butter, softened and divided
- 4 large eggs
- Coarsely ground pepper
- Minced fresh parsley

Instructions

Bourbon-Blueberry Maple Syrup:

Combine the blueberries, water, maple syrup and bourbon in a large saucepan over medium heat. Bring to a boil, stirring constantly. Reduce heat to medium-low. Simmer, uncovered, for 8-10 minutes or until slightly thickened and berries burst, stirring frequently. Remove from the heat. Stir in vanilla.

Mornay Sauce:

Melt butter in a large saucepan over medium-low heat. Whisk in flour until light brown. Gradually whisk in milk. Bring to a boil, whisking constantly. Cook and whisk for 2-3 minutes or until thickened. Reduce heat to low. Gradually whisk in swiss until melted. Remove from the heat. Season with salt and pepper to taste.

Toasted Sandwiches:

Heat oven to 400°F. Line a rimmed baking sheet with aluminum foil.

Spread 1/4 cup Mornay sauce on four slices of bread. Layer each with 2 ham slices and 1/2 cup Pleasant Ridge Reserve. Spread 1/4 cup sauce on remaining bread. Top Pleasant Ridge Reserve with bread slices, sauce side down. Spread 4 tablespoons butter on the outside of sandwiches.

Toast sandwiches on a large, nonstick griddle over medium heat for 1-3 minutes on each side or until bread is golden brown. Place sandwiches on prepared pan. Wipe off the griddle.

Spoon remaining sauce over sandwiches. Sprinkle with remaining Pleasant Ridge Reserve. Bake for 6-8 minutes or until cheese is melted. Keep warm.

Warm remaining butter on the griddle. Fry eggs as desired. Top sandwiches with eggs. Garnish with pepper and parsley. Serve with syrup.

PAIRING CHEESE AND WINE

A perfect wine and cheese pairing is like a perfect melody. It just sings. Like notes in a well-composed ballad, the right duo creates a harmony of flavors that resonates on the palate. Whether you're joining this year's "Art of Pairing Cheese and Wine" session in person or looking for inspiration here, the experts share their guidance to help you compose delectable cheese pairings featuring timeless duets and bold new riffs. From smooth and soulful red wines that groove with nutty aged goudas to bubbly wine crescendos that sparkle alongside creamy burrata, each tasting experience is a chance to discover your new favorite bite singing with flavor.



THE BIG CHEESES

BELINDA CHANG + LAURA WERLIN

Explore the wonderful world of wine and wedges at the Art of Cheese Festival with renowned James Beard Award-winning sommelier Belinda Chang and James Beard Award-winning author and cheese expert Laura Werlin.



MATCH MADE IN HEAVEN

Uniting wine and cheese is an art—a balance of flavors guided by creativity and care.

“There are many different strategies and philosophies for pairing cheese and wine,” Belinda says. “Pair like with like. Opposites attract. My personal favorite is what grows together, goes together. It makes sense to look at classic cheeses made for centuries in a place, learn what has evolved as a natural match, and then use that as a guideline to create pairings for newer cheeses.”

Laura adds, “Pairing wine and cheese is personal. We all taste things differently. To get started, select a few cheeses you love, then try them with a sparkling, a white and a red wine. You’ll immediately taste patterns, like the sparkling and the white pair well with creamy cheeses (they do!), while the red doesn’t.”



BIG REDS AND BUBBLES

Fall and winter call for bolder wines—and cheeses that can stand up to them. “Luckily, many Wisconsin cheeses buddy up to big red wines,” Laura shares. “I’ve had great luck with aged goudas. The cheeses’ typical butterscotch, burnt caramel, roasted nuts and coffee-like notes bring out the best in a powerful red. **Hill Valley Dairy’s Luna**, a gouda-meets-gruyère-style cheese, hits all the notes.” Another go-to? Laura also recommends cloth-wrapped **Carr Valley Cave Aged Cheddar** with big reds.

And don’t forget about the bubbly, which is always a standout over the holidays. “If you can pair just one wine with cheese, make it sparkling!” Laura suggests. “The bubbles cut through the richness of creamy cheeses and the saltiness in cheeses like rich blues.”

Belinda is on board with bubbles elevating cheese, too. “Every Champagne maison, Italian Prosecco producer and Napa sparkling winemaker serves cheese at their tastings because each makes the other taste better,” she shares. “I love rosé Champagne with **Schroeder Käse Triple Creme Brie** or creamy **BelGioioso Burrata** served with caviar. Pair an easy-drinking prosecco with **Sartori Balsamic BellaVitano®** or a Napa méthode champenoise with **Decatur Dairy Muenster**. Yum!”



PAIRINGS FOR SEASONAL CHEESES

Seasonal cheeses and accompaniments bring warmth and memorable bites to your holiday spread.

Sampling **Henning Cranberry Cheddar**? Pair it with a wine that echoes the fruit notes. “I like a bright, young Spanish tempranillo or Oregon pinot noir,” Belinda suggests. What about a bold blue like **Hook’s Original Blue**? “A stinky blue pairs seamlessly with juicy pears and walnuts, so find a wine—a Vouvray or Quarts de Chaume from the Loire Valley—that adds complementary green apple and pear flavors to the mix,” she advises. But her most memorable holiday pairing? “One of the most mind-blowing composed cheese dishes I’ve had was gently warmed **Uplands Rush Creek Reserve** with white truffles shaved over it, matched with a Piedmontese-style red wine like Barbera. Nirvana in your mouth!”

Laura recommends layering textures and flavors with seasonal accoutrements like dried fruits, fig jams, cranberry compotes and sweet honey. “Dot your cheese board with pomegranate seeds, green and ripe olives, tart dried cherries—and for both texture and fun, I say bring on the popcorn! Whether it’s caramel corn (served with aged gouda) or plain (paired with parmesan), it’s always a hit.”



WINES THAT MAKE THE PARTY

Rich white wines and wine cocktails add a touch of intrigue to your party. They’re festive, fun and full of pairing potential.

Enliven menus with white wines as the weather cools. Belinda suggests decadent, full-bodied varieties this time of year. “I look for lush, voluptuous whites like white Burgundy; Northern Rhône Valley-style wines made from Roussanne, Marsanne and Viognier; and wines inspired by age-worthy Bordeaux made from Sémillon, sauvignon blanc and blends,” she says. “These rich whites are lovely with creamy **Cedar Grove Butterkase**, **Roth Dill Havarti** and an alpine-style cheese like **Uplands Pleasant Ridge Reserve**.”

Charm guests with a unique wine cocktail. “Run, don’t walk, to a Kir Royale—Champagne with a dash of crème de cassis. Nothing says ‘holiday’ more than that,” Laura shares. “Or do as they do in northern Spain and combine Coca-Cola with red wine. With its cinnamon-and-paprika-coated rind, Spanish-inspired **Roth Canela Aged Cheese** is a no-brainer to serve alongside.”



HUNGRY TO LEARN MORE?

Hands-on classes at the Art of Cheese Festival, like the “Art of Pairing Cheese and Wine,” offer opportunities to learn from the best of the best—nationally recognized experts who’ll show you how to enjoy some of the world’s finest cheeses like never before. There’s a class for every cheese lover: Create cheese showpieces at “Art of Painting Wisconsin Cheese,” savor a state brunch staple at “Art of Pairing Cheese and Bloody Marys,” take a delicious journey at “Art of The Cheddar Flight,” and dive into a trio of flavors at “Art of Pairing Chocolate, Coffee and Cheese.” Check out the event schedule for details and more.

ART OF TASTE OF PLACE

The Gherkin in London, the Sagrada Familia in Barcelona and Taliesin in Spring Green—each iconic landmark was shaped by architects who turned to nature for inspiration in their visionary designs. The owner of Uplands Cheese Company, Master Cheesemaker Andy Hatch, does the same. For him, terroir—the French term for “taste of place”—is the silent collaborator behind every wheel he crafts, including the most awarded cheese in American history. This year, Andy welcomes guests to Uplands Cheese for “Pleasant Ridge to Taliesin: A Taste of Wisconsin’s Masterpieces,” a one-of-a-kind excursion that honors the region’s artistry and heritage in world-class cheesemaking and the architectural brilliance of Frank Lloyd Wright.



THE BIG CHEESE

MASTER CHEESEMAKER ANDY HATCH

*At this year's Art of Cheese Festival, Master Cheesemaker Andy Hatch shares how **Uplands Cheese Company** captures the "taste of place" in **Pleasant Ridge Reserve**, followed by a private tour of **Taliesin**.*



BREATHTAKING AND BOUNTIFUL

Rolling pastures, cold-water streams, limestone bedrock and sweeping vistas define Wisconsin's Driftless region. This landscape inspired Frank Lloyd Wright to design Taliesin—his home, studio and garden sanctuary. But this land's inspiration goes beyond organic architecture.

Master Cheesemakers like Andy understand that this serene place imparts something profound to the milk produced here. His cows graze on pastures rich with wildflowers, herbs and grasses, yielding milk layered with a subtle, complex sweetness. The milk is handcrafted into Uplands Pleasant Ridge Reserve, a cheese rooted in its surroundings.

A LESSON ON TERROIR

Terroir—a French word meaning “taste of place”—refers to the soil, climate and geography, shaping the flavors of local food. Just as the wines of Bordeaux or Champagne carry the fingerprint of their regions, so do the distinctive flavors of cheese.

It's likely the reason Pleasant Ridge Reserve has become a legend. The cheese is made only in summer from grass-fed raw milk gathered from May to October. This prestigious alpine-style cheese has earned several first-place awards, was named Best of Show at the American Cheese Society Cheese Competition a record three times and won the title of U.S. Champion at the 2003 U.S. Championship Cheese Contest.

“There are so many new, exciting cheeses out there, so the fact that Pleasant Ridge Reserve keeps rising to the top is validating,” Andy says. “But what I think is more remarkable is that it's a cheese with a ‘taste of place,’ and that's unique. Cheeses like this are compelling because they have depth and complexity of flavor, so they grab judges’ attention because they're so expressive.”

“It's like hearing Louis Armstrong sing—his voice is distinctive,” he says. “That's what Pleasant Ridge Reserve is. We aim to make a cheese that's true to us. We do something that no one can copy; we're in a category of one.”



DISTINCTLY DIFFERENT

Ask any cheesemaker, and they'll tell you the secret to creating a one-of-a-kind cheese is quality milk. For Andy, grass-fed raw milk makes all the difference. His herd captures the tapestry of flavor nuances of his farm's land. The milk comes to the vat still warm and the color of sunshine.

"We use milk from a single herd of pasture-fed cows," Andy explains. "Because we don't pasteurize raw milk, we retain its native bacteria. So when it comes to ripening that cheese, you have more tools in the toolbox. That microbial diversity allows for deeper complexity and more expressive flavor."

The milk mirrors the cows' diet, which reflects the land. "What our cows eat here can't be replicated anywhere else," Andy says. "That's how you make something 'taste of place.' And when you can control the milk's quality, you have the chance to make more interesting cheese."

A TASTE LIKE NO OTHER

Rich and salty, Pleasant Ridge Reserve boasts a long, fruity finish with sweet and complex notes expressed from the milk. It's an aged gem with a natural, washed rind that adds layers of umami and savory flavors. It's similar to the coveted alpage versions of gruyère and Beaufort, but uniquely Wisconsin.

Pair it with lemon zest, pear mostarda, Genoa salami and brioche for an easy but elevated bite. Or try Pleasant Ridge Reserve alongside a sweet-tart Gold Rush cocktail, a hearty breakfast stout or reishi mushroom tea to complement its earthy notes.

"At home, I melt it with other savory flavors like eggs, onions and garlic," Andy shares. "That's the beauty of Pleasant Ridge Reserve—rich and savory, with those kinds of chicken broth flavors. The wonderful thing about savory flavors is that they build so well upon each other."



Courtesy of Taliesin Preservation

EMBARK ON A NEW EXCURSION

Exciting excursions like "Pleasant Ridge to Taliesin: A Taste of Wisconsin's Masterpieces" offer a unique opportunity to explore the culinary riches found only in The State of Cheese. Savor the bold and smooth flavors of bourbon and cheese at "Spirited Pairing: A Wisconsin Cheese and Bourbon Experience," a sensory class led by experts from the Center for Dairy Research, followed by a guided tour of J. Henry & Sons. Or visit Crave Brothers Farmstead Cheese at "From Farm to Cheese: A Creamery Tour and Tasting," where you'll taste your way through their collection of farmstead cheeses before enjoying a Wisconsin Cheese-inspired meal at a nearby retired and reclaimed Wisconsin dairy barn. Check out the event schedule for details and more.

ART OF CRAFTING CHEESE

In Wisconsin, cheese is an art form that transcends the plate. It's first presented as an edible showpiece that catches the eyes, then rewards the taste buds. Explore, connect with cheesemakers and shop your way through a world of Wisconsin cheeses to find your next showstopping wedge or block at this year's "Cheese Fair Off the Square." It's an opportunity to celebrate the craftsmanship behind our cheeses, alongside the innovative cheesemakers from across the state who bring them to life. Meet three talented artisans here, who'll be on hand at the fair to share their stories—and cheeses—at this delicious event.



A FLAVOR ARTIST

MARIEKE PENTERMAN | MARIEKE® GOUDA

Master Cheesemaker Marieke Penterman crafts a symphony of tastes with her young, aged and flavored goudas. Each wheel is a masterpiece—rich farmstead cheese with perfectly blended ingredients that strike the right chord.



Share how you go about creating a flavored gouda.

Flavored gouda isn't just "gouda with stuff in it." It's a balance of art and science, with room for creativity. Timing is everything—we add herbs, spices, bacon, seeds and more after cutting the curds but before pressing, when they're warm and pliable to help integrate the flavors. The taste of a flavored gouda often evokes a memory or experience. Pairing the flavor with a story (like nettle conjuring springtime in Holland or hatch pepper recalling the Southwest) makes it irresistible.



How do you reshape people's perception of gouda?

Our cheeses invite people to explore beyond traditional aging profiles and discover gouda's versatility. A hint of spice, earthiness or sweetness can surprise and delight, adding a flavor experience and creativity to cheese boards and recipes.

What are your most popular flavored goudas?

Our **Honey Clover** may not be widely known, but those who try it tend to fall in love with its subtle, sweet character. More familiar flavors like **Truffle** and **Holy Trinity Mélange** cheeses are also popular. What sets our flavored goudas apart is that we are committed to and pridefully ensure the cheese always shines through, never overpowered by additional ingredients.

Do you have a favorite flavored gouda pairing?

We recently created s'mores made with our smoked gouda. They were incredible!



AN URBAN ARTIST

RON HENNINGFELD | HILL VALLEY DAIRY

From unique cheddars and cheese curds to gouda and alpine beauties like Alina, first-generation cheesemaker Ron Henningfeld is connecting cheese lovers in the city with his vibrant urban cheese factory and cheese bar.



Share how you became an urban cheesemaker.

While working as an apprentice, a mutual connection introduced me to Master Cheesemaker Bob Wills at Clock Shadow Creamery in Milwaukee. I soon became a full-time cheesemaker and have been making my cheeses at the creamery since my family and I started Hill Valley Dairy in 2015. In 2023, my wife Josie and I officially reopened the urban cheese factory as Hill Valley Dairy. Because space is limited, we age the cheeses at our facility near our family's dairy farm in East Troy.

Why bring the cheesemaking experience to the city?

Making cheese in a city is uncommon, but it creates a fantastic place for people to connect with the cheese, the production process, the cheesemakers, the farm behind it all, and Wisconsin's cheese culture.

Where do you draw inspiration to create your cheeses?

The cheeses I love inspire me. I want to make cheese that feels like a friend to me and our customers. To create my recipes, I rely on the best ingredients and the handmade, traditional cheesemaking methods that produce full-flavored cheeses.



SIP, SAVOR AND DISCOVER

Enjoy an elevated cheese experience at the Milwaukee Cheese Bar at Hill Valley Dairy, where the art of cheesemaking is married with the craft of mixology.

"We wanted a space for our customers to dive deeper into the cheeses they were interested in," shares Josie Henningfeld, Hill Valley Dairy's head of Cheese Shop and Milwaukee Cheese Bar. "We loved the social vibe of a bar, so we expanded on that with a cheesemonger and a bartender who recommend terrific cheese pairings. Each craft cocktail comes with a cheese we make. For example, we pair our **Habanero Cheddar** with a Reverse Manhattan. Individually, you have spicy cheese and a spirit-forward drink, but they settle each other down together, leaving a beautiful bite on the tongue."

"We let our customers guide the experience. If you want to stick with things you like, no problem," Josie says. "Our staff offers a lot of samples and stories. We love to chat about cheese and the cheesemakers. And if you're feeling adventurous and want to try new cheeses, we are ready!"

A TRADITIONAL ARTIST

CHRIS RENARD | RENARDS ARTISAN CHEESE

Master Cheesemaker Chris Renard handcrafts artisanal cheeses at his fourth-generation, family-owned factory in Door County. Each creation honors tradition, from aged and hoop cheddars to New World Cheddar and an array of flavored cheddars.



What makes all the cheddars you've created so special?

I have always loved cheddar. Our cheeses are handcrafted in small batches using traditional techniques, and we still use many of our family recipes today. We have our base cheddar recipe, but each flavor or blend has unique steps or ingredients, updated only slightly with modern technology and equipment, and improved ingredients.

Tell us about your award-winning hoop cheddar.

We've been making **Old-Fashioned Hoop Cheddar** since 1961. It won Best of Class at the 2022 World Championship Cheese Contest and is a traditional cheese we've taken great pride in perfecting. The red wax provides an attractive, protective coating that allows the cheese to breathe and age safely. Known for its rich, tangy, nutty and slightly salty flavor, ours is less sharp than most but carries a pronounced cheddar taste. Pair it with a crusty baguette, salami, fruit, fig jam or spicy pepper jelly, roasted nuts, and briny cornichons and green olives. Fall cocktails like a whiskey sour or an old-fashioned offer balance, while spicy syrah or peppery zinfandel adds a lively contrast.

What inspired you to create New World Cheddar?

We set out to create something new and exciting. **New World Cheddar** is a rich, robust cheese with a slightly sweet, subtle flavor. By blending sweet cream back into the cheese, we create its signature buttery flavor and deliver an ultra-creamy cheddar perfect for snacking, slicing or melting.



ARTFULLY CRAFTED, MADE FOR YOUR TABLE

These dedicated cheese artisans transform milk into masterworks you can savor. Experience their craftsmanship firsthand in the delicious recipe collection that follows.

MARIEKE® GOUDA — BACON CREAMED CORN DIP —

Recipe courtesy of Marieke® Gouda

Makes 3 Cups

Ingredients

- 2 tablespoons butter, cubed
- 2 tablespoons all-purpose flour
- 1 cup whole milk
- 1/2 teaspoon each salt and pepper
- 1/4 to 1/2 teaspoon garlic powder
- 1/8 to 1/4 teaspoon cayenne pepper
- 2 ounces **Marieke® Gouda Bacon cheese**, shredded (1/2 cup)
- 2 ounces **Marieke® Gouda Plain Premium cheese**, shredded (1/2 cup)
- 2 1/2 cups fresh or frozen corn
- 8 thick-cut bacon strips, cooked and crumbled
- 1/2 cup chopped green onions
- Additional bacon, cooked and crumbled
- Tortilla chips or pita chips

Instructions

Heat oven to 350°F.

Melt butter in a large saucepan over medium-low heat. Whisk in flour until light brown. Gradually whisk in the milk, salt, pepper, garlic powder and cayenne pepper. Bring to a boil, whisking constantly. Cook and whisk for 2-3 minutes or until thickened.

Reduce heat to low. Gradually whisk in goudas until melted. Stir in corn and bacon. Remove from the heat. Season with salt and pepper. Transfer corn mixture to a greased 2-quart baking dish.

Bake, covered, for 25 minutes. Uncover; bake for 14-16 minutes longer or until bubbly. Cool slightly. Sprinkle with green onions and additional bacon. Serve warm with tortilla chips.





ROAST CHICKEN WITH ALPINE VEGGIE PILAF

Servings 4

Ingredients

- 1 teaspoon garlic powder
- 1/4 teaspoon each salt and pepper
- 4 bone-in chicken thighs, with skin
- 4 ounces **Hill Valley Dairy Alina cheese**, shredded (1 cup)
- 1 tablespoon butter, cubed and melted

Pilaf and Cheese Sauce:

- 4 tablespoons butter, cubed and divided
- 1 medium apple, cored and cut into 1/4-inch pieces
- 1 medium parsnip, chopped
- 1 medium carrot, chopped
- 1 1/2 cups uncooked basmati rice, rinsed and drained
- 4 garlic cloves, minced
- 4 cups chicken broth
- 7 ounces **Hill Valley Dairy Alina cheese**, shredded and divided (1 3/4 cups)
- 3 teaspoons minced fresh sage, divided
- Salt and pepper to taste
- 2 tablespoons all-purpose flour
- 2 cups heavy whipping cream
- Fresh sage leaves

Instructions

Heat oven to 400°F.

Combine the garlic powder, salt and pepper in a bowl. Pat chicken thighs dry with paper towels. Transfer chicken to a greased 17 x 12-inch baking pan. Gently loosen skin from chicken thighs, leaving one side attached. Place garlic powder mixture and 1/4 cup Alina under the skin of each.

Brush chicken skin with butter; season with salt and pepper. Bake for 40-45 minutes or until a thermometer inserted into meat reads 165°F.

Pilaf and Cheese Sauce:

Meanwhile, melt 1 tablespoon butter in a Dutch oven over medium heat. Add the apple, parsnip and carrot; cook and stir for 4-5 minutes or until tender. Add basmati rice and garlic; cook and stir for 3 minutes. Reduce heat to low. Stir in chicken broth; cover and cook for 13-15 minutes or until broth is absorbed and rice is tender. Remove from the heat. Let stand, covered, for 10 minutes. Fluff rice with a fork. Stir in the 3/4 cup Alina, 1 tablespoon butter and 2 teaspoons sage. Season with salt and pepper to taste. Keep warm.

Melt remaining butter in a large saucepan over medium-low heat. Whisk in flour until light brown. Gradually whisk in cream. Bring to a boil, whisking constantly. Cook and whisk for 2-3 minutes or until thickened. Reduce heat to low. Gradually whisk in remaining Alina until melted. Remove from the heat. Whisk in remaining sage. Season with salt and pepper to taste.

Serve pilaf with cheese sauce and chicken. Garnish with sage.

MAPLE-DIJON PORK CHOPS WITH CHEDDAR POLENTA

Servings 2

Ingredients

Maple-Dijon Pork Chops:

- 2 tablespoons olive oil, divided
- 3/4 pound Brussels sprouts, trimmed and halved
- 2 bone-in pork chops (6 ounces each)
- Salt and pepper
- 1/4 cup dry white wine
- 1/4 cup maple syrup
- 1 1/2 tablespoons Dijon mustard
- 1/4 teaspoon minced fresh rosemary
- 1 tablespoon cold butter, cubed
- 2 ounces **Renard's New World Cheddar cheese**, shredded (1/2 cup)

Polenta:

- 1 cup water
- 1 cup whole milk
- 1/2 teaspoon garlic salt
- 1/2 cup polenta or cornmeal
- 3 ounces **Renard's New World Cheddar cheese**, shredded (3/4 cup)
- 1 1/2 tablespoons butter, cubed
- Coarsely ground pepper to taste
- Minced fresh rosemary

Instructions

Maple-Dijon Pork Chops:

Warm 1 tablespoons olive oil in a 12-inch cast-iron or large skillet over medium-high heat. Add Brussels sprouts, cut side down; cook for 2-5 minutes or until browned. Cook and stir for 5-7 minutes longer or until tender. Transfer to a bowl. Keep warm.

Season pork chops with salt and pepper. Warm remaining olive oil in the same pan over medium heat. Add pork chops; cook, covered, for 6 minutes. Flip pork chops; cook, covered, 6-8 minutes longer or until a thermometer inserted into meat reads 145°F. Transfer pork chops to a plate; tent with aluminum foil.

Add wine. Bring to a boil, stirring to loosen any browned bits from bottom of pan. Cook and stir for 3-5 minutes or until wine is reduced by half. Reduce heat to low. Whisk in the maple syrup, Dijon mustard and rosemary. Bring to a boil, whisking constantly. Cook and whisk 2-4 minutes longer or until sauce is reduced to about 1/4 cup.

Reduce heat to low. Whisk in butter. Season with salt and pepper. Return Brussels sprouts and pork chops to the pan; coat with sauce. Top pork chops with cheddar. Cover and cook for 2-3 minutes or until cheese is melted. Remove from the heat. Keep warm.

Polenta:

Bring the water, milk and garlic salt to a boil in a saucepan over medium-high heat, stirring constantly. 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 cheddar and butter until melted. Season with pepper to taste.

Serve Brussels sprouts and pork chops with sauce over polenta. Garnish with rosemary.



A Bounty of the Best

Hosting Thanksgiving this year? Let us help you serve a tasty spread—because you don't have to live in Wisconsin to bring a warm, Midwest welcome to your table. Set a feast of flavor with side dishes featuring award-winning cheeses, each crafted with bold, unexpected twists. Savor ultra-creamy blue cheese spiked with juniper berries atop a classic wedge salad and in the dressing. Then, round out the meal with roasted veggies adorned with rich, peppercorn-rubbed BellaVitano® and a comforting cheddar risotto with a cranberry-chipotle kick. These flavor-packed dishes with artisanal cheeses are sure to create lasting holiday memories.





Blue Cheese Wedge Salad

Servings 8

Ingredients

Blue Cheese Dressing:

- 1/2 cup buttermilk
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 2 tablespoons gin or lemon juice
- 1/2 teaspoon garlic powder
- 4 ounces **Deer Creek® The Blue Jay®** cheese, chunked (2/3 cup)
- Coarsely ground pepper to taste

Salad:

- 1/2 pound applewood smoked bacon, chopped
- 2 heads iceberg lettuce, cut into quarters
- 1 cup cherry tomatoes, halved
- 1 cup green olives, halved
- 1/2 medium red onion, thinly sliced
- 6 ounces **Deer Creek® The Blue Jay®** cheese, chunked (1 cup)

Instructions

Blue Cheese Dressing:

Whisk the buttermilk, mayonnaise, sour cream, gin and garlic powder in a bowl. Stir in The Blue Jay®. Season with pepper to taste. Cover and refrigerate for at least 1 hour.

Salad:

Fry bacon in a large skillet over medium heat until crisp. Remove bacon with a slotted spoon to paper towels to drain.

Place lettuce wedges on serving plates. Spoon dressing over tops. Sprinkle with the bacon, tomatoes, olives, red onion and The Blue Jay®.

Deer Creek® The Blue Jay® won Gold in the Blue-Veined category at the 2018 L.A. International Dairy Competition. It's an utterly decadent quintuple crème delight with a rich texture and pronounced buttery notes. Wonderfully creamy and bold, this exceptional blue cheese is infused with crushed juniper berries, lending a delicately piney bouquet that blossoms on the palate.

Roasted Brussels Sprouts and Carrots

Servings 6-8

Ingredients

- 1/4 cup maple syrup
- 3 tablespoons Dijon mustard
- 1 garlic clove, minced
- 1 tablespoon minced fresh parsley
- 1 tablespoon apple cider vinegar
- 1 teaspoon minced fresh oregano
- 1 teaspoon minced fresh thyme
- 2 tablespoons olive oil
- 6 large carrots, cut into 2-inch pieces
- 1 pound Brussels sprouts, trimmed and halved
- Salt and pepper
- 1/2 cup golden raisins
- 1/3 cup slivered almonds, toasted
- 4 ounces **Sartori Black Pepper BellaVitano® cheese**, shaved (1 cup)
- Fresh thyme leaves

Instructions

Heat oven to 425°F. Line a 17 x 12-inch baking pan with parchment paper.

Whisk the maple syrup, Dijon mustard, garlic, parsley, apple cider vinegar, oregano and thyme in a bowl. Slowly whisk in olive oil.

Drizzle carrots and Brussels sprouts with 1/3 cup vinaigrette on prepared pan; toss to coat. Arrange vegetables in a single layer. Lightly season with salt and pepper. Bake for 35-40 minutes or until vegetables are tender, turning once.

Toss vegetables with raisins and almonds. Drizzle with remaining vinaigrette. Sprinkle with Black Pepper BellaVitano®. Garnish with thyme.

The accolades for **Sartori Black Pepper BellaVitano®** are impressive: It won Grand Champion at the 2017 U.S. Championship Cheese Contest and Gold Medals at the 2017 and 2019 World Cheese Awards. Hand-rubbed to peppery perfection, coarsely ground premium black pepper surrounds a base of nutty, fruity and creamy Original BellaVitano® for a gorgeous cheese inside and out.





Cranberry Chipotle Cheddar-Pumpkin Risotto

Servings 6

Ingredients

- 6 cups vegetable broth
- 3 tablespoons butter, cubed
- 4 garlic cloves, minced
- 1 1/2 tablespoons minced fresh sage
- 1 1/2 tablespoons minced chipotle peppers in adobo sauce
- 1 1/2 cups uncooked arborio rice
- 1/2 cup dry white wine
- 3/4 cup dried cranberries
- 3/4 cup solid-packed pumpkin
- 5 ounces **Carr Valley Cranberry Chipotle Cheddar cheese**, shredded (1 1/4 cups)
- Salt and pepper to taste
- Green onions, thinly sliced
- Additional **Carr Valley Cranberry Chipotle Cheddar cheese**, shaved
- Fried sage leaves

Instructions

Bring vegetable broth to a gentle boil in a large saucepan over medium heat. Reduce heat to low.

Melt butter in a Dutch oven over medium heat. Add the garlic, sage and chipotle peppers; cook and stir for 3 minutes. Add arborio rice; cook and stir for 2 minutes. Stir in wine; cook and stir until liquid is absorbed.

Add 1 cup vegetable broth and dried cranberries; cook and stir until liquid is nearly absorbed. Continue adding vegetable broth, 1/2 cup at a time, until creamy and rice is just tender.

Reduce heat to low. Stir in pumpkin; heat through. Gradually stir in cheddar until melted. Remove from the heat. Season with salt and pepper to taste.

Sprinkle with green onions and additional cheddar. Garnish with sage.

A Carr Valley original, this artisanal white cheddar is blended with cranberries and chipotle peppers for a distinctive sweet and smoky heat on the finish that's reminiscent of the best Texas barbecue sauce. Handcrafted by North America's most decorated cheesemaker, Sid Cook, **Carr Valley Cranberry Chipotle Cheddar** won Gold at the 2023 L.A. International Dairy Competition.



Cherry Cheddar Pie

Servings 6-8

Ingredients

- 2 3/4 cups all-purpose flour
- 4 ounces **Renard's Cherry Cheddar cheese**, finely shredded (about 1 cup)
- 2 teaspoons sugar
- 1/2 to 1 teaspoon ground cardamom
- 1/4 teaspoon salt
- 1 cup (2 sticks) cold butter, cubed
- 1 cup ice water
- 1/4 cup apple cider vinegar

Cherry Pie Filling:

- 6 cups pitted fresh or frozen red tart or sour cherries
- 1 1/4 cups sugar
- 1/2 cup cornstarch
- 1 1/2 teaspoons ground cinnamon
- 2 tablespoons lemon juice
- 1 1/2 teaspoons vanilla extract
- 1 large egg, lightly beaten
- 1 ounce **Renard's Cherry Cheddar cheese**, finely shredded (about 1/4 cup)

Mascarpone Whipped Cream:

- 1 1/2 cups cold heavy whipping cream
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- 1 container (8 ounces) **Crave Brothers Farmstead Classics® Mascarpone cheese**

Instructions

Combine the flour, cheddar, sugar, cardamom and salt in a large bowl. Cut in cold butter until mixture resembles pea-sized crumbs. Combine ice water and apple cider vinegar. Gradually add 1/2 cup water mixture, tossing with a fork. Add water mixture, a tablespoon at a time, until dough just holds together when pinched.

Shape dough into a rectangle; wrap in plastic wrap. Refrigerate for at least 1 hour.

Roll out dough on a lightly floured surface into an 11 x 9-inch rectangle. Fold dough into thirds, starting with the short sides. Rotate dough 90 degrees. Repeat rolling out, folding and rotating dough three times. Divide dough in half. Shape into two disks; wrap each in plastic wrap. Refrigerate for at least 2 hours or overnight.

Cherry Pie Filling:

Remove dough from the refrigerator 30 minutes before rolling out.

Bring the cherries, sugar, cornstarch and cinnamon to a boil in a large saucepan over medium-high heat, stirring constantly. Reduce heat to low. Simmer, uncovered, for 3-5 minutes or until filling is thickened, stirring frequently. Stir in lemon juice and vanilla. Remove from the heat. Cool to room temperature, about 30 minutes.

Meanwhile, roll out one disk of dough on a lightly floured surface into a 10-inch circle. Transfer pastry to a 9-inch pie plate. Spoon pie filling into pastry.

Roll out remaining dough on a lightly floured surface into a 14 x 11-inch rectangle. Cut dough lengthwise into 14 x 3/4-inch-wide strips. Weave pastry strips over pie, creating a lattice, allowing excess dough to drape over the sides. Trim pastry to 1/2 inch of plate; pinch and flute edges. Refrigerate for 30 minutes.

Heat oven to 400°F.

Brush pastry with egg wash. Place pie on a baking sheet. Bake for 20 minutes.

Reduce oven temperature to 350°F. Sprinkle with cheddar. Bake for 30-35 minutes longer or until filling is bubbly and crust is golden brown. Lightly cover with foil if crust is over-browning. Cool on a wire rack.

Mascarpone Whipped Cream:

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. Store in the refrigerator.

Serve pie with mascarpone cream.





WISCONSIN CHEESE COMPANY DIRECTORY

CHEESEMAKERS IN THE STATE OF CHEESE PRODUCE MORE THAN 600 VARIETIES, TYPES AND STYLES OF WISCONSIN CHEESE. LOOK FOR WISCONSIN CHEESE AND OTHER DAIRY PRODUCTS MADE BY THESE COMPANIES. **COMPANIES IN BOLD ARE FEATURED IN THIS ISSUE.**

Agropur, Inc.
All Star, LTD
Alpinage Artisan Cheese
Arena Cheese, Inc.
Arla Foods, Inc.
Associated Milk Producers, Inc.—Corporate
Babcock Hall Dairy Plant
Bel Brands USA
BelGioioso Cheese, Inc.—Corporate
Brunkow Cheese of Wisconsin
Burnett Dairy Cooperative
Caprine Supreme, LLC
Carr Valley Cheese Company, Inc.
Cascade Cheese Company
Castle Rock Organic Farms
Cedar Grove Cheese
Cedar Valley Cheese, Inc.
Cesar’s Cheese
Chalet Cheese Cooperative
Cheese Merchants of America
Cosmic Wheel Creamery
Crave Brothers Farmstead Cheese, LLC
Crystal Farms Cheese
Decatur Dairy, Inc.
Deer Creek Cheese
Delta Dream, LLC
Door Artisan Cheese Company
Dupont Cheese, Inc.

Edelweiss Creamery
Ellsworth Cooperative Creamery
F&A Dairy Products, Inc.
Foremost Farms USA Cooperative
Gibbsville Cheese Company, Inc.
Gile Cheese, LLC / Carr Cheese Factory
Gilman Cheese Corporation
Harmony Specialty Dairy Foods, LLC
Henning Cheese
Hidden Springs Creamery
Hill Valley Dairy, LLC
Hoard’s Dairyman Farm Creamery
Hook’s Cheese Company, Inc.
Keystone Farms Cheese
Kingston Creamery
Klondike Cheese Company
Koepke Family Farms
Laack Brothers Cheese Company, Inc.
LaClare Farms—Mosaic Meadows
Lactalis American Group, Inc.
LaGrander’s Hillside Dairy, Inc.
Land O’Lakes, Inc.
Landmark Creamery
LoveTree Farmstead Cheese
Lynn Dairy, Inc.
Malcore Foods, Inc.
Maple Grove Cheese, Inc.
Maple Leaf Cheese

Marieke Gouda
McCluskey Brothers Organic Farms
Meister Cheese Company
Mexican Cheese Producers, Inc.
Milkhaus Dairy
Milk Source
Mullins Cheese, Inc.
Murphy Farms
Nasonville Dairy, Inc.
Nordic Creamery
North Country Packaging, Inc.
Oak Grove Dairy, Inc.
Organic Valley
Palmetto Cheese
Pasture Pride Cheese, LLC
Pine River Pre-Pack
Prairie Farms Cheese Division
Red Apple Cheese
Red Barn Family Farms
Renard’s Cheese
Roelli Cheese Haus
Ron’s Wisconsin Cheese
Roth Cheese
Saputo Cheese USA, Inc.
Sartori Company
Schreiber Foods, Inc.—Corporate
Schroeder Käse
Schuman Cheese

Scott’s of Wisconsin
Scray Cheese Company
Shullsburg Creamery
Silver-Lewis Cheese Factory Cooperative
Specialty Cheese Company, Inc.
Springside Cheese Corporation
The Big Moo
Union Star Corporation
Uplands Cheese Company
Valley View Cheese Cooperative
V&V Supremo Foods, Inc.
W&W Dairy, Inc.
Wakker Cheese
Westby Cooperative Creamery
Weyauwega Cheese
Weyauwega Star Dairy, Inc.
White Jasmine
Widmer’s Cheese Cellars, Inc.
Willow Creek Cheese
Wisconsin Aging & Grading Cheese, Inc.
Wisconsin Cheese Group (Sabrosura Foods)
Wisconsin Dairy State Cheese Company
Wiskerchen Cheese, Inc.
Wohlt Cheese
Yellowstone Cheese, Inc.
Zimmerman Cheese, Inc.



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