

HOLIDAY 2022

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Rise AND Sparkle

'Tis the season for
holiday cheeses



CHEESEMONGER Q & A | CHEESE AND CHARCUTERIE BASICS | RECIPES FOR ENTERTAINING

LETTER FROM THE EDITOR



It's no secret that it's COLD in Wisconsin but braving these single-digit temps are nothing new to us. Yes, we ice fish. We ski. We sled. And, of course, we even hike through the snow to chop down our Christmas trees. But when we're done, there's nothing more comforting than walking inside to a crackling fire, a sweet smile...and delicious food.

What food really warms our souls? Well, here in Wisconsin, it's the amazing, seasonal artisan cheeses we indulge in during the holidays. Rush Creek Reserve? Heavenly. Marieke® Gouda Clove? There's nothing like it. Learn about these gems and more on page 11. The cheeses also make perfect gifts, especially for someone who seems to have everything. Because no matter how many cheeses you have on hand, you always want more!

They turn any meal into a special occasion. Add these cheeses to party platters, too, and take time to get to know the stories behind them because the backgrounds will delight your guests as they nibble. This season's biggest trend is effortless entertaining, and it doesn't get any easier than specialty cheeses. Cut them in various shapes that reflect their true beauty (think outside the cube). We love triangles, matchsticks, rectangles and chunks. Creatively arrange the cheeses to make a grazing table or cheese board, and add color with fruits, meat roses, herbs and more. Voilà—the party is done! Check out page 55 for more cheese and charcuterie basics.

And if you need any help selecting cheeses or have cheese-related questions like how much cheese to serve or how to pair it, you'll want to get to know your local cheesemongers. You can find them at specialty cheese shops and most groceries stores standing behind the cheese counter. Believe us—they know all the answers. See what our panel had to say on page 43.

Happy Holidays!

Suzanne Fanning

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Suzanne Fanning

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Grate. Pair. Share.

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Wisconsin Cheese, visit:
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Sensational Seasonals

Make spirits bright with artisan cheeses perfect for gifting or entertaining. Some are limited editions; get them before they're gone!



Cheesemonger Chat

Get gift basket ideas, an amazing sandwich using holiday leftovers, and advice for buying cheese—this expert panel has you (and your cheese needs) covered.



Cheese and Charcuterie

Create a cheese board that's anything but basic with tips for creating your masterpiece, plus pairing ideas to make delicious bites.

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Wisconsin Cheese Company Directory



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).

Spiced Pear Tartlets



Highly Requested Appetizer

I made these for Cheesegiving and got such great compliments that I made them again. They were a hit! The tartlets look fancy but are easy to prepare. They're something different and very tasty.

— Cheri

Asiago Green Bean Bundles



Little Bundles of Joy

These were crazy easy to make. The asiago was amazing, and the maple-brown sugar glaze gave these little bundles the perfect balance of sweet and salty. I'll definitely add this recipe to my dinner rotation.

— hanimilly

Sweet and Salty Cashew Brittle



A Great Holiday Gift

I made this brittle and put it into holiday gift tins for my neighbors. Of course, I saved a few pieces for myself. A great twist on your typical brittle, everyone loved it and asked for the recipe.

— Ashhams5

Holiday Eggnog Cheesecake



So Festive

I found this cheesecake easy to make. The presentation is beautiful. Everyone thought it was so striking and delicious.

— Yodagigi

THE 3 ESSENTIAL CHEESE KNIVES

Soft Cheese Knife



Cheese Cleaver



Offset Cheese Knife





Fa La La Fondues

The most wonderful time of the year is here! Uncork a new holiday tradition with an interactive dinner of decadent cheese fondues and dippers. In case you missed it, get recipes like this Champagne-Swiss Cheese Fondue and entertaining tips in last year's *Grate. Pair. Share.*, Holiday 2021 edition.

Champagne-Swiss Cheese Fondue

Servings 8-10

Ingredients

- 16 ounces **Decatur Dairy Stettler Swiss cheese**, shredded (4 cups)
 - 2 tablespoons cornstarch
 - 1 tablespoon butter, cubed
 - 3 garlic cloves, minced
 - 1 1/2 cups brut (dry) champagne or sparkling wine
 - 1 tablespoon lemon juice
 - 1/4 teaspoon ground nutmeg
- Assorted Dippers: blanched asparagus, breadsticks, charcuterie, pickled vegetables, roasted mushrooms and potatoes

Instructions

Place shredded swiss in a large bowl. Cover and let stand for 2 hours at room temperature. Toss swiss and cornstarch.

Melt butter in a large saucepan over medium heat. Add garlic; cook and stir for 1 minute. Add champagne. Bring to a boil, stirring constantly.

Reduce heat to low. Gradually whisk in swiss mixture until melted. (Do not boil.) Whisk in lemon juice and nutmeg.

Transfer to a fondue pot. Heat on low to keep warm. Serve with dippers.





SPOTLIGHT ON *Cheeselandia* WISCONSIN

Celebrating with Wisconsin Cheese is always in season, especially during the holidays. Cheeselandians went all out on recent house parties sharing and enjoying a curated selection sent straight from The State of Cheese.



Photo courtesy of Janell Guzman in Boerne, TX



Photo courtesy of Samantha Garner in Boston, MA



Photo courtesy of Stephanie Arsenault in Solana Beach, CA

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.





Sensational Seasonals

If artisanal cheeses are your passion, let us introduce you to your newest obsessions. And if these gems weren't already special enough, their creative flavors and insider stories will make spirits extra bright. Whether handcrafted with winter milk, infused with signature ingredients or expertly aged, these sophisticated seasonal discoveries are worthy of savoring and celebration. Hear from our ingenious Wisconsin cheesemakers who've been busy in their cheese vats making these holiday must-haves just for you and learn why they need to be on this year's menu.

Only From Wisconsin

Add these specialties to party platters or your favorite recipes—they'll make any meal a special occasion. Or are you looking for unique gift ideas? Give the gift of the best cheeses in the world!

There's a block, wedge and wheel for everyone on your list, and always a new one to try.









Snowfields Butterkäse Style Cheese

SAXON® CREAMERY

Good things come in small batches.

Made once a year and available in limited quantities, this cheese made in the German butterkäse (pronounced “booter-key-zuh”) style proves it. Saxon® Creamery combines European cheesemaking practices with decadent autumn and winter milk from their homestead farm in Manitowoc County. “Like all Saxon cheeses, Snowfields starts with the cows,” says David Rogers, Saxon’s affineur. “Their feed, water, health and happiness all directly impact the flavor of the milk and, in turn, the flavor of the cheese. If you moved one of our cows to a different state, the milk would change as all the factors that influence it would, too.”

Add Saxon’s high-quality milk to at least three months of aging, and it yields this 2015 U.S. Championship Cheese Contest “Best in Class” winner. Its unmistakable taste is rich and buttery, with almond sweetness underscored by a bright lemony finish.

Cheesy Hash Brown Brunch Bake

Servings 8

Ingredients

Hash Brown Crust:

- 1 package (20 ounces) frozen shredded hash brown potatoes, thawed
- 8 ounces **Saxon Snowfields Butterkäse Style cheese**, shredded (2 cups)
- 1/2 teaspoon each salt and pepper

Egg Filling:

- 2 tablespoons butter, cubed
- 1 medium sweet red bell pepper, chopped
- 1 cup sliced fresh mushrooms
- 1 teaspoon minced fresh thyme
- 1 bag (5 ounces) fresh baby spinach (about 5 cups)
- Salt and pepper
- 8 large eggs
- 1/2 cup heavy whipping cream
- 8 bacon strips, cooked and crumbled
- 8 ounces **Saxon Snowfields Butterkäse Style cheese**, shredded and divided (2 cups)

Instructions

Hash Brown Crust:

Place hash browns between paper towels; press to remove excess moisture.

Combine the hash browns, butterkäse, salt and pepper in a large bowl. Press onto bottom and up sides of a greased 9-inch springform pan. Freeze for 1 hour.

Heat oven to 425°F.

Bake crust for 15 minutes. Cool on a wire rack.

Egg Filling:

Meanwhile, melt butter in a large skillet over medium heat. Add the red bell pepper, mushrooms and thyme; cook and stir for 4-6 minutes or until vegetables are tender. Add spinach; cook and stir until wilted. Remove from the heat. Season with salt and pepper.

Whisk eggs and cream in a large bowl. Season with salt and pepper. Stir in the bacon, 1 1/2 cups butterkäse and vegetables. Pour filling into crust.

Bake for 30 minutes. Remove from the oven. Place pan on a baking sheet. (Pan will be hot!) Carefully run a knife around edges of pan. Sprinkle with remaining butterkäse. Remove sides of pan.

Bake for 10-15 minutes longer or until center is set and a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.









Rush Creek Reserve Cheese

UPLANDS CHEESE COMPANY

Mark your calendars! Produced only in fall and released in November, this coveted farmstead cheese often sells out before the holidays. Its savory meaty notes and delicate richness are courtesy of the high-quality milk from Upland Cheese's own dairy when the cows transition from grazing on lush summer pasture to winter's dry hay in autumn. Each wheel is brined and wrapped in spruce bark, which imparts a sweet, woodsy flavor. The wheels are then aged and washed with a mother culture to express the flavor complexity of the milk while the cheese develops. Serve this soft cheese at room temp, or gently warmed, with its top rind removed. Dip or spread its luxurious, custard-like paste on bread, roasted veggies and cured meats. Pair with an off-dry white wine.

"Rush Creek Reserve is special because it's meant for sharing during the holidays," says head cheesemaker Andy Hatch. "It's an indulgent cheese meant to be eaten in one sitting. Rush Creek Reserve often finds itself at the center of special occasions, not unlike a Thanksgiving turkey, a Christmas ham or a bottle of Champagne. This creates a lot of special memories for our customers."

Rush Creek Reserve Cheese and Charcuterie Platter

Servings 6-8

Ingredients

- 1 pound Brussels sprouts, trimmed and halved
- 1 pound small rainbow carrots, peeled and cut into 2-inch pieces
- 2 tablespoons olive oil
- 1 1/2 teaspoons minced fresh rosemary
- 1 garlic clove, minced
- Salt and pepper
- 1 wheel (12 ounces) **Uplands Rush Creek Reserve cheese**, unwrapped
- Italian breadsticks
- Thinly sliced prosciutto
- Fresh apple slices
- Fresh pear slices
- Thinly sliced salami
- Crostini
- Fresh rosemary sprigs

Instructions

Heat oven to 400°F.

Place Brussels sprouts and carrots on a 17 x 12-inch baking pan. Drizzle with olive oil. Sprinkle with rosemary and garlic; toss to coat. Arrange vegetables in a single layer. Season with salt and pepper.

Bake for 30-35 minutes or until vegetables are tender, stirring once. Keep warm.

Reduce oven temperature to 250°F.

Wrap Rush Creek Reserve in aluminum foil. Bake for 18-22 minutes or until warm. When cool enough to handle, with a sharp knife, cut around the top rind edges. Peel away rind to expose the cheese.

Meanwhile, wrap breadsticks with prosciutto. Place Rush Creek Reserve on a serving platter. Fill in platter with vegetables, fruits, salami, crostini and prepared breadsticks. Garnish with rosemary.









Cranberry Cheddar Cheese

HENNING'S WISCONSIN CHEESE

Sweet, spice and everything nice—that's what delicious holidays are made of.

Discover a blend of good ingredients in Henning's white cheddar studded with sweet cranberries. Upgrade appetizers and cheese boards with this seasonal treasure that's just one of the innovative cheddars this fourth-generation cheesemaking family offers nationwide. Maybe you have a spicy palate? Give Henning's Chipotle Cheddar a try.

"Inspiration for my flavors comes from many places but mostly from listening to our customers," shares Kerry Henning, a certified, three-time Master Cheesemaker and board member for the Wisconsin Master Cheesemaker® Program. "I'm also inspired by what's around me," he continues. "A recent example happened on a vacation to Kentucky when visiting a small distillery during a bourbon trail experience. It got me thinking that adding bourbon to cheese may provide an interesting nuance."

Cranberry Cheddar Wonton Cups

Makes 3 Dozen

Ingredients

36 wonton wrappers

1 pound bulk Italian sausage

10 ounces **Henning's Cranberry Cheddar cheese** or
Henning's Chipotle Cheddar cheese, shredded and divided (2 1/2 cups)

1/2 cup cranberry jam or whole-berry cranberry sauce

1/3 cup dried cranberries, coarsely chopped

1 tablespoon minced fresh rosemary

3 green onions, thinly sliced

Instructions

Heat oven to 350°F.

Press wonton wrappers into greased mini muffin cups. Bake for 8-9 minutes or until lightly browned. Cool in pans on wire racks.

Meanwhile, cook sausage in a large skillet over medium heat until meat is no longer pink; drain. Cool slightly. Stir in the 1 1/2 cups cheddar, cranberry jam, dried cranberries and rosemary.

Spoon heaping tablespoonful sausage mixture into each cup. Sprinkle with remaining cheddar. Bake for 5-7 minutes longer or until cheese is melted. Garnish with green onions. Serve warm.









15-Year Sharp Cheddar Cheese

HOOK'S® CHEESE COMPANY

Calling all cheddar connoisseurs! Available in November, this 15-year-old cheddar cures in caves at just the right temperature and humidity to ensure a one-of-a-kind cheese. Cheddar babied this long develops complex savoriness with pockets of caramelized intensity. Some may even call it cheddar perfection.

"As the cheddar ages to 15 years, it starts smoothing out and ends up with more cheddar flavor as it loses some of its acidity," explains cheesemaker Tony Hook. "It also develops a lot more calcium lactate crystals." (If you're from Wisconsin, you know these crunchy bits of goodness are prized by cheese lovers everywhere.) Enjoy this artisanal treat solo, or pair it with a full-bodied wine or a bigger, bolder bite that can stand up to its intense richness, such as brandied cherries or bittersweet chocolate.

Each batch at Hook's® Cheese Company is taste tested to ensure only the highest-quality cheeses continue to undergo the aging process. Want to try something even rarer? Be on the lookout for their next release of limited Hook's 20-year-old cheddar. It's definitely worth the wait.

Spiced Branded Cherries with 15-Year Cheddar

Makes 2 Pints

Ingredients

- 2 cups sugar
- 1 cup water
- 7 whole cloves
- 4 cardamom pods
- 3 whole allspice
- 3 cinnamon sticks
- 1 vanilla bean, split
- 1 1/2 cups brandy
- 1 1/2 pounds pitted fresh or frozen cherries, thawed
- 8 ounces **Hook's 15 Year Sharp Cheddar cheese**
- Assorted crackers

Instructions

Combine the sugar, water and spices in a large saucepan over medium-high heat. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, uncovered, for 10-12 minutes or until syrup is slightly thickened, stirring occasionally. Remove from the heat. Stir in brandy.

Place cherries into jars. Gradually pour syrup over cherries. Cool to room temperature. Cover and refrigerate for at least 2 days before serving. Serve with cheddar and crackers.









Little Mountain Cheese

ROELLI CHEESE HAUS

Created in partnership with the Center for Dairy Research in Madison, this alpine-style cheese is a dream come true for fromage fans and Master Cheesemaker Chris Roelli. It's a wash-rind, raw milk cheese made in the Appenzeller style, which means that it is crafted with traditional copper equipment and carefully added cultures to give it flavors specific to Alpine mountain cheese. This small-batch, aged beauty boasts a smooth and nutty taste underscored by grassy, fruity notes, similar to those of gruyère and emmentaler, that pay homage to Chris' Swiss cheesemaking heritage.

Winning "Best of Show" at the 2016 American Cheese Society Competition for Little Mountain is something Chris holds dear. "It was a surreal moment," he recalls. "It was emotional to finally realize that you have put together a team that can produce some of the best cheese in the world. The first call was to my dad. He was the person that fostered my ability to make cheese. He was very excited and proud."

Alpine-Style Stuffed Duchess Potatoes

Servings 8

Ingredients

- 1 whole garlic bulb
- 1 tablespoon olive oil
- 2 1/2 pounds Yukon Gold potatoes, peeled and quartered
- 2 teaspoons salt
- 4 ounces **Roelli Little Mountain cheese**
- 1/4 cup butter, melted
- 4 large egg yolks
- 3 tablespoons heavy whipping cream
- Salt and pepper
- 1 large egg, lightly beaten
- Minced fresh rosemary

Instructions

Heat oven to 400°F.

Remove papery outside from garlic (keeping cloves together). Cut off the top third of garlic bulb; drizzle with olive oil. Wrap tightly with aluminum foil. Bake for 35-40 minutes or until garlic is tender. Cool for 15 minutes. Squeeze garlic into a small bowl. Mash with a fork. Set aside.

Place potatoes in a large saucepan; cover with water. Add salt. Bring to a boil. Reduce heat to medium. Cook, uncovered, for 20-22 minutes or until potatoes are tender. Drain.

Meanwhile, cut Little Mountain into 8 cubes, about 1/2-inch each. Freeze for at least 30 minutes.

Place potatoes on a 17 x 12-inch baking pan. Bake for 12-15 minutes or until the outside of potatoes dries slightly.

Mash potatoes. Add the butter, egg yolks, cream and reserved garlic; mash until smooth. Season with salt and pepper.

Line the same baking pan with parchment paper. Coat with cooking spray. Pipe or spoon potato mixture into eight 3-inch circles on prepared pan. Place Little Mountain in the center of each. Pipe or spoon potato mixture into mounds to cover.

Bake for 10 minutes. Brush potatoes with egg wash. Bake for 8-10 minutes longer or until golden brown. Garnish with rosemary.









Tennessee Whiskey BellaVitano®

SARTORI® CHEESE

Recent Gold Medal winner at the 2022 International Cheese & Dairy Awards, Sartori's beloved BellaVitano® is soaked in Tennessee whiskey to impart smoky, oak and caramel notes. Go ahead, eat the rind...it's the best part of the tasting experience!

Known for its hard yet creamy texture with a crystalline crunch and buttery finish, BellaVitano® is a highly awarded Sartori family original cheese. It's the perfect foundation for creating an array of intriguing flavors, which is why their artisan cheesemakers have soaked it in whiskey, wines and ale, and hand-rubbed it with espresso, seasonings and more.

"BellaVitano® takes on flavor so well because of the way we make it." Master Cheesemaker Ken Kane shares. "It has great depth where different flavors complement the BellaVitano® attributes. There are elements of parmesan with savory and nutty notes. There are elements of fruity and tanginess. The applications we have created inspire, enhance and highlight those flavors that are already nuanced and balanced with each bite."

Beef Wellingtons with Bourbon Cheese Sauce

Servings 4

Ingredients

- 4 beef tenderloin steaks
(6 ounces each)
Salt and pepper
- 1 tablespoon olive oil
- 4 tablespoons butter, cubed
- 2 large onions, halved and
thinly sliced
- 1/4 cup bourbon or brandy
- 1 box (17.3 ounces) frozen
puff pastry, thawed
- 4 ounces **Sartori Tennessee
Whiskey BellaVitano®** cheese,
shredded (1 cup)
- 1 large egg, lightly beaten

Bourbon Cheese Sauce:

- 2 tablespoons butter, cubed
- 1 package (8 ounces) sliced
fresh mushrooms
- 2 to 3 teaspoons minced fresh thyme
Salt and pepper
- 3 garlic cloves, minced
- 1/2 cup bourbon or brandy
- 2 cups beef stock
- 1 cup heavy whipping cream
- 1 tablespoon Dijon mustard
- 6 ounces **Sartori Tennessee
Whiskey BellaVitano®** cheese,
shredded (1 1/2 cups)
- Fresh thyme sprigs

Instructions

Season steaks with salt and pepper. Warm olive oil in a large, heavy skillet over medium-high heat. Add steaks; cook for 2-3 minutes on each side or until browned. Refrigerate until cool.

Melt butter in the same skillet over medium heat. Add onions; cook for 10 minutes, stirring frequently. Reduce heat to medium-low. Cook for 20-25 minutes longer or until onions are golden brown, stirring occasionally. Add bourbon; cook and stir until liquid is absorbed. Season with salt and pepper. Refrigerate for 30 minutes.

Heat oven to 400°F.

Unfold one sheet puff pastry on a lightly floured surface; roll out to a 14 x 9-inch rectangle. Cut pastry into two 7 x 9-inch rectangles. Repeat step with remaining pastry.

Place 1/4 cup Tennessee Whiskey BellaVitano® in the center of each pastry. Top each with onions and steak. Brush pastry edges with egg wash. Bring opposite corners of pastry over steak; pinch pastry points and seams to seal.

Place bundles seam side down on a parchment-lined baking sheet. Cut four slits in the top of each pastry. Brush pastry with egg wash.

Bake for 35-40 minutes or until a thermometer inserted in meat reads 145°F. Let rest for 5 minutes.

Bourbon Cheese Sauce:

Meanwhile, melt butter in a large skillet over medium heat. Add mushrooms and thyme; season with salt and pepper. Cook and stir for 4-6 minutes or until mushrooms are tender. Add garlic; cook and stir for 1 minute longer.

Add bourbon. Bring to a boil, stirring frequently. Reduce heat to medium-low. Gradually stir in beef stock. Bring to a boil; cook and stir for 6-8 minutes or until liquid is reduced to about 1 cup.

Reduce heat to low. Gradually stir in cream and Dijon mustard. Bring sauce just to a boil, stirring constantly. Cook and stir for 4-6 minutes longer or until thickened. Remove from the heat. Gradually stir in Tennessee Whiskey BellaVitano® until melted. Season with salt and pepper. Serve sauce with steaks. Garnish with thyme.







Gouda Clove Cheese

MARIEKE® GOUDA

Spiked with spices and cinnamon undertones, get all the warmth of the holidays when you sample this buttery farmstead gouda cheese. This raw milk cheese is masterfully made by cheesemaker Marieke Penterman, who learned to make authentic gouda by traveling from Wisconsin to her native Netherlands to train with two cheesemakers. Four months after Marieke crafted her first batch of gouda in 2006, she won Gold at the 2007 U.S. Championship Cheese Contest. Marieke® Gouda has won approximately 180 awards for their cheeses. Each wheel is handcrafted with cultures, herbs and spices imported from Holland and aged on Dutch pine planks for a minimum of 60 days.

Marieke's other key ingredient? Her passion for modern family farming. "Part of the secret to our farmstead cheese is in the milk," says Marieke. "We use only fresh milk from our own gouda ladies; we do not mix milk from another farm into our cheese vat. That means our customers know exactly where their cheese comes from—farmstead cheese is a guaranteed mark of quality and excellence."

Apricot-Gouda Rugelach

Makes 4 Dozen

Ingredients

1 cup (2 sticks) butter, softened
1 package (8 ounces) **Crystal Farms Original Cream Cheese**, softened
1/2 cup sugar
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt

Apricot-Gouda Filling:

3/4 cup chopped dried apricots
1/4 cup bourbon
3/4 cup chopped pecans, toasted
1 1/2 teaspoons ground cinnamon, divided
4 tablespoons apricot jam
8 ounces **Marieke® Gouda Clove cheese**, shredded (2 cups)
2 tablespoons sugar
1 large egg, lightly beaten

Instructions

Cream the butter, cream cheese and sugar in a large bowl until light and fluffy. Beat in vanilla. Combine flour and salt in a bowl; gradually add to butter mixture just until combined.

Divide dough into quarters. Shape into four disks; wrap each in plastic wrap. Refrigerate for at least 2 hours.

Apricot-Gouda Filling:

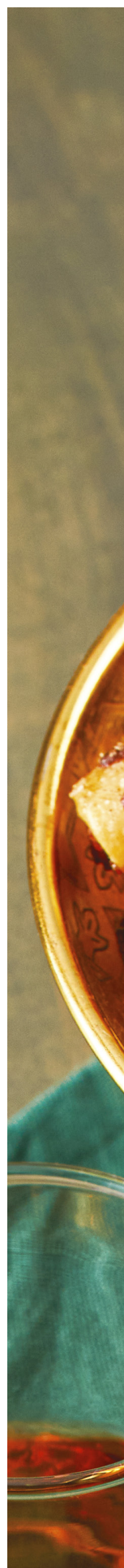
Bring dried apricots and bourbon to a boil in a small saucepan over medium-high heat. Reduce heat to low. Simmer, uncovered, for 2-3 minutes or until bourbon is absorbed. Remove from the heat. Stir in pecans and 1/2 teaspoon cinnamon.

Roll out one disk of dough on a lightly floured surface to a 10-inch circle, about an 1/8-inch thick. Spread 1 tablespoon apricot jam over dough. Sprinkle with 1/2 cup gouda and about 1/3 cup apricot-bourbon mixture, pressing down lightly. Cut dough into four quadrants; cut each quadrant into three triangles.

Roll up each from the wide end. Place rugelach point side down 1 inch apart on parchment-lined baking sheets. Repeat steps with remaining dough and filling. Refrigerate for 30 minutes.

Heat oven to 375°F.

Combine sugar and remaining cinnamon in a small bowl. Brush rugelach with egg wash; sprinkle with cinnamon-sugar mixture. Bake for 18-20 minutes or until golden brown. Let stand for 5 minutes before removing to wire racks to cool completely.





CHEESEMONGER

CHAT

Cheese, glorious cheese. We give it as gifts, serve it at parties and create memorable meals with it. Yes, you can be assured that when you unwrap Wisconsin cheese happier, tastier holidays are ahead. To keep the good cheer going, we asked five cheesemongers from across the country to share their answers to frequently asked questions this time of year. Embrace their expert advice and become a cheese pro yourself this season!





HOLLAND'S FAMILY CHEESE
marieke
2 year gouda
the familiar marieke gouda
but twice as old! two years
of careful mastering bring out
the savory caramelised notes
of this traditional raw-milk
gouda style.
Despite aging, the
flavour of fresh
milk still shines through.
\$35 1/6

Roelk
Cheese Haus
100% 100% State Hwy 11 Shulishorn, NY 53508 www.roelkcheese.com

PLeasant
ridge
reserve
an artisanal raw cow's
milk cheese made from
the milk of cows that
graze lush pastures.
\$30 #10 15 20 25

Lehner's
Cheddar
a rare find from across
the Lake; cloth-bound che-
eddar made with organic
raw cow's milk. bright &
nutty - pairs well with lager
and apples. **\$24 1/4**



SEAN HARTWIG

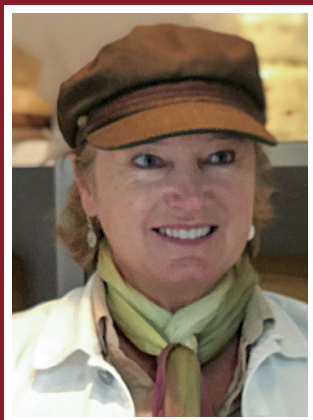
SPECIALTY FOODS MANAGER
ZINGERMAN'S DELICATESSEN
ANN ARBOR, MI

WHAT ARE YOUR TIPS FOR BUYING CHEESE?

Define your cheese intentions before you shop. This allows you to convey your needs to the cheese professional and gets the experience off to a good start. Buying cheese from a cheesemonger means you can eliminate any confusion about portions, ways to serve, and how to cook with or care for your cheeses. I suggest buying only what you and your fellow cheese lovers can consume in a reasonable time frame. Once opened, high-moisture soft cheeses usually last one week covered in the refrigerator, while low-moisture aged cheeses can be wrapped and refrigerated for two to three weeks.

Lastly, we (cheesemongers) love to provide our expertise as to what tastes exceptionally well each day. We're happy to tell you what we're excited about—just ask!

Sean's curiosity and love of learning serve him well at Zingerman's Delicatessen, where his expertise includes extensive knowledge of cheeses. He approaches each day ready to cultivate a positive community around food.



GINA FREIZE

FOUNDER AND CHEESE WIZ
VENISSIMO CHEESE
SAN DIEGO, CA

HOW SHOULD I PUT TOGETHER A CHEESE GIFT BASKET?

First and foremost, there are no wrong combos! Cheese is versatile, forgiving and *always* a fantastic gift.

For the greatest flavor adventure, include different styles of cheeses, such as soft-ripened blues, aged cheddars and flavored goudas. Quarter-pound wedges are perfect for two to four people to share.

Some of my favorite Wisconsin gems are Hook's® Cheese Company 10-Year Cheddar, Marieke® Gouda Foenegreek and Carr Valley Glacier Point Blue™ Cheese. I also enjoy Dunbarton Blue® by Roelli Cheese Haus with its decadent mushroom-truffle notes. For accompaniments, include something sweet like honey or jam, savory like olives or tapenade, and crunchy like crackers or nuts.

Gina opened the first Venissimo Cheese in Mission Hills, California, in 2004, intending to do for cheese what Starbucks did for coffee.









LAURA DOWNEY

ACS CCP®/OWNER
FAIRFIELD & GREENICH CHEESE COMPANY
FAIRFIELD, CT

WHAT CHEESES ARE BEST FOR A HOLIDAY CHEESE BOARD?

The holidays are the perfect time for a cheese board and to bring out extra-special cheeses. I think two to three cheese selections are perfect when serving guests.

I always start with Marieke® Gouda Truffle. It's a farmstead cheese that's made with fresh raw milk. The creaminess is lovely, especially combined with flecks of earthy black truffle.

Next, I add Red Rock by Roelli Cheese Haus. Everyone loves cheddar, and the striking color of this cheese adds a ton of interest. I serve it with charcuterie like a Tuscan-style salami.

*Laura and her business partner, Chris, opened Fairfield Cheese Company in 2009.
Laura is passionate about teaching people about artisan cheeses
because she believes knowledge boosts appreciation.*



ERIN CARLMAN WEBER

OWNER
ALL TOGETHER NOW
CHICAGO, IL

DO YOU HAVE TIPS FOR SHOWCASING CHEESES ON A CHEESE BOARD?

I'm pretty no fuss when it comes to cheese boards. My number one tip, though? Always cut cheese into bite-size pieces like small wedges, sticks and crumbles for your guests to enjoy. Don't leave it up to them to decide how to cut into that beautiful wedge or wheel.

One of our most popular cheeses at the shop is Pleasant Ridge Reserve by Uplands Cheese. It's a stalwart for us. We put it on our most popular sandwich, as well as slice it to order at the cheese counter. It's also a great addition to holiday cheese boards.

Erin and her partners opened All Together Now in 2018, an all-day eatery, market and bottle shop in Chicago's Ukrainian Village neighborhood. The food highlights the tastiest things about being a Midwesterner.









DAVID MYERS

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WHAT ARE YOUR FAVORITE SEASONAL CHEESE PAIRINGS?

I love combining The Stag by Deer Creek® Cheese and holiday leftovers to make a kicked-up grilled cheese using leftover turkey or ham, cranberry sauce (the acidity is key), and copious amounts of this bandage-wrapped cheddar. I toast the sourdough bread in butter until everything is nice and melty. One taste, and you'll realize that your problems are smaller than before.

I also like to pair Roth Grand Cru® Surchoix cheese with caramel sauce. This marvelous alpine-style cheese is characterized by an intense brothy flavor balanced with notes of caramelized onion. Place a smidge of caramel sauce between two slivers of this decadent cheese and take a bite. What initially begins as a savory bite undergoes a candy-like metamorphosis. The flavor contrast surpasses your expectations and short-circuits your brain in the most pleasant way possible.

David is a Certified Cheese Professional®—the lactic equivalent of the sommelier certification. Having worked in the industry for over half a decade, he has helped thousands of people determine what to eat for dinner.

CHEESE *and* CHARCUTERIE

Creating an epic charcuterie and cheese board for your next gathering takes a bit of culinary know-how. In Wisconsin, we know that every great cheese board starts with great cheese. It's all about balance. There are different strategies for choosing cheeses. One good one is to select a hard cheese like aged cheddar or parmesan. Next, add a softer, please-any-palate cheese like gouda, havarti or fresh burrata. And don't forget a bold option, such as blue or wine-soaked cheese, for adventurous foodies. When choosing charcuterie, the same principle applies—select a mix of sizes, textures, flavors and meat types. Create your edible work of art featuring Wisconsin cheeses with the following tips...





TOP 5 BOARD BASICS

- 1** Pairing foods with similar flavor profiles or aromatic compounds amplifies those notes while contrasting flavors and textures provide interest and balance.
- 2** Plan one ounce of each cheese and at least two ounces of charcuterie per person. Scale the amount up or down based on what other dishes you're offering.
- 3** Earn style points by chunking hard cheeses and cutting softer ones into small wedges, triangles and batons. Charcuterie can be cut into rounds or ribbons. Thin slices can be made into roses, shingled like cards, or folded and stacked.
- 4** From condiments and produce to crackers and nuts, accompaniments elevate the tasting experience by adding flavors, colors and textures. Incorporate seasonal favorites like honey in spring, berries in summer, apple butter in fall and chutneys in winter.
- 5** Cheeses and charcuterie taste best when consumed at room temperature. Remove both from the refrigerator 30 minutes to 1 hour before serving. The board can be left at room temperature for up to 2 hours. Soft cheeses with more moisture, such as brie and burrata, should then be discarded. Harder cheeses with less moisture, such as gouda and parmesan, can be wrapped and refrigerated to enjoy again.

Create a board to remember with the recipes found on the next few pages!

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PAIRING PARTNERS

Mild + Acidic

Rich, buttery and smooth **Buholzer Brothers® Havarti cheese** contrasts the flavor and texture of sweet or spicy soppressata and tangy, pickled onions.

Salty + Sweet

Dried apricots sweeten the nutty bite of **Cello® Parmesan cheese** and salty, sliced prosciutto.

Rich + Tangy

Savory, spiced salami and puckery dill pickles temper the smooth and creamy richness of **Wakker Creamy Mild Gouda cheese**.

Sweet + Spicy

Pleasant hints of salt, fruity and caramel notes in **Uplands Pleasant Ridge Reserve cheese** meet zesty, spreadable 'nduja sausage and glazed, candied pecans.

Creamy + Crunchy

Tangy yet mellow and soft **Roth Buttermilk Blue® Cheese**, lean bresaola and crisp, fresh pear slices are a texture match made in heaven.



BLUE CHEESE FIG JAM

Makes 2 Cups

Ingredients

- 2 1/4 cups coarsely chopped dried figs (about 14 ounces whole dried figs)
- 1 cup sugar
- 1 cup water
- 1/3 cup balsamic vinegar
- 2 tablespoons lemon juice
- 2 teaspoons minced fresh rosemary
- 2/3 cup **Roth Buttermilk Blue® Cheese Crumbles**
- Assorted charcuterie
- Crostini

Instructions

Combine the figs, sugar, water, balsamic vinegar, lemon juice and rosemary in a large saucepan over medium-high heat. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, uncovered, for 10-12 minutes or until liquid is reduced by half, stirring occasionally. Remove from the heat. Cool to room temperature.

Process fig mixture in a food processor until smooth. Transfer jam to a bowl. Stir in blue cheese. Cover and refrigerate until serving.

Serve with charcuterie and crostini.







THE PERFECT CHARCUTERIE *and* CHEESE BOARD

Servings 8-10

Ingredients

**Roth Buttermilk
Blue® Cheese**

**Wakker Creamy Mild
Gouda cheese
(aged 6-9 months)**

**Buholzer Brothers®
Havarti cheese**

Cello® Parmesan cheese

**Uplands Pleasant Ridge
Reserve cheese**

'Nduja

**Thinly sliced bresaola
sausage**

Thinly sliced prosciutto

Thinly sliced salami

Thinly sliced soppressata

Dried apricots

Fresh pear slices

Seedless red grapes

Cornichons

Dill pickle slices

Pickled carrot sticks

Pickled green beans

Pickled onions

Candied pecans

Crackers

Crostini

Honey

**Blue Cheese Fig Jam or
jam of choice**

Fresh rosemary sprigs

Fresh thyme sprigs

Instructions

Arrange the blue cheese, gouda, havarti, parmesan and Pleasant Ridge Reserve on a serving board. Fill in board with charcuterie, folding and wrapping cheeses with meats as desired. Add the dried and fresh fruits, cornichons, dill pickles and pickled vegetables, pecans, crackers, crostini, honey and Blue Cheese Fig Jam. Garnish with rosemary and thyme.



SWEET ENDINGS



Finnish Espresso-Parmesan Pinwheel Cookies

Makes 32 Cookies

Ingredients

- 1 cup (2 sticks) butter, softened
- 1 cup whole milk **BelGioioso Ricotta con Latte®** cheese (8 ounces)
- 1/2 cup sugar
- 3 cups all-purpose flour
- 1/2 teaspoon salt

Espresso-Parmesan Filling:

- 1 package (7 ounces) almond paste, chopped
- 2 tablespoons baking cocoa
- 1 tablespoon heavy whipping cream
- 1 teaspoon espresso powder
- 1 1/2 ounces **BelGioioso Parmesan cheese**, grated (1/2 cup)
- 1 large egg, lightly beaten
- Baking cocoa
- Confectioners' sugar

Instructions

Beat butter and ricotta in a large bowl until fluffy. Beat in sugar until blended. Combine flour and salt in another bowl; gradually add to butter mixture just until combined.

Divide dough in half. Shape into two disks; wrap each in plastic wrap. Refrigerate for at least 2 hours.

Espresso-Parmesan Filling:

Beat the almond paste, cocoa, cream and espresso powder in a large bowl until blended. Add parmesan; beat just until combined.

Heat oven to 325°F.

Roll out one disk of dough on a lightly floured surface to a 12-inch square, about a 1/16-inch thick. Cut into sixteen 3-inch squares. Place 1 inch apart on parchment-lined baking sheets.

Make 1-inch diagonal cuts from each corner towards the center of each square. Place 1 teaspoon filling in each center. Fold over every other corner tip to the center for pinwheel, pressing to seal. Brush dough with egg wash. Repeat steps with remaining dough and filling.

Bake for 16-20 minutes or until edges are lightly golden brown. Let stand for 5 minutes before removing to wire racks to cool completely. Dust with cocoa and confectioners' sugar.



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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