

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

GOOD
TIDINGS
OF
CHEESE
AND
JOY!

TASTY TRIMMINGS

Create this festive
cheese centerpiece



LETTER FROM THE EDITOR



I'll never forget the feeling as a child of seeing the Christmas lights on my grandparents' house after the long drive. I'd jump out of the car anticipating the kisses and gifts, run through the door and be smacked in the face with THE SMELLS OF CHRISTMAS! You know what I mean, and I'm sure you remember them, too! They live not only in my memory but always in my heart, and that's why I take the food on my holiday menu seriously.

Cheese is often the star ingredient. It makes up the tastiest bits of our lives from the earliest memories—especially during the holidays. Savor handcrafted wedges by Sartori® Cheese in flaky BellaVitano® Cheese and Cherry Pinwheels (page 37) or a block of Renard's Maple Syrup Cheddar in tender spice cake (page 29). Cheese is the ultimate comfort food, yet it can be served with style.

Wine and cheese are a dynamic duo of holiday gatherings, bringing together flavors and traditions and adding elegance that elevates any celebration. In this issue, we're sharing how to easily prepare an exquisite four-course wine and specialty cheese dinner (page 14). You'll look like a pairing pro with the menu and tips for each course. Cheers to festive celebrations!

Find more unique pairings in our Cheeselandia story (page 9). You may remember that Season 21 of *Bravo's Top Chef* was filmed in Wisconsin, but you might not know that we thought it would be fun to find out who the "Top Cheese" is in our community. Contestants from across the country competed in challenges and created their perfect bites. Don't miss the fun and enjoy the contest reel.

Finally, we're decking the halls with decadence. Cheese expert Austin Coe Butler shares four indulgent cheese and chocolate combinations that can be given as gifts or displayed on a cookie platter. As I write this letter, I'm taking a break from creating handmade chocolates to pair with cheese. Why? Because I wanted to do something next level for a dinner party! Why not explore the delectable possibilities of combining two of life's greatest pleasures?

Best wishes for a happy (and cheesy) holiday!

Suzanne Fanning

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Host a Holiday Cheese + Wine Dinner

Look like a pairing pro when you treat your guests to a menu featuring specialty cheeses and curated wines.



Leading with Legacy

Discover more about Sartori® Cheese and their finely crafted Italian-inspired cheeses that date back decades.



Make Merry with Chocolate and Cheese

Learn how to expertly combine two culinary treasures for gift-giving with tips from Austin Coe Butler.

First Bite
Brie Brunch Braid

Cheeselandia
Celebrating Moments with Cheese

**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.

Rush Creek Reserve and Charcuterie Platter



What's Not to Love

Rush Creek Reserve would be good with just a spoon, but all these festive goodies make this a party on a platter.
— Robn

Honey-Roasted Feta



Easy Appetizer

I love delicious things you can quickly throw together when guests show up. This is one of those! Just keep some feta on hand through the holidays, and you are good to go. Sweet and salty, yum!
— emmersjo

Citrus, Squash and Brussels Sprouts Salad



Textural Delight

I bought everything whole, then cut or shaved it by hand. The textures are great, as there's a little of everything. I might prefer red wine vinegar, and I tried it with and without the cheese—the cheddar makes the dish. The hubs enjoyed the nuts, but I left them off mine.
— Teresa

Fresh Pear and Blue Cheese Butter



Incredibly Versatile Butter

Roth Buttermilk Blue offers a soothing creaminess with just the right tang. The cheese is combined with butter and sage for mellowness and pear for a touch of sweetness; this butter is perfect for complementing meats and veggies or even spreading on a toasted baguette.
— Brier

Wine & Cheese PAIRINGS

- BUHOLZER BROTHERS® Muenster
- CHALET DEPPELER'S Baby Swiss
- ROTH® Buttermilk Blue®
- UPLANDS Pleasant Ridge Reserve
- KLONDIKE Odyssey® Feta
- HOOK'S 10-Year Cheddar
- CEDAR GROVE Butterkäse
- DECATUR DAIRY Havarti
- MARIEKE® Foeneegreek Gouda
- CELLO® Copper Kettle® PARMESAN

PROUDLY WISCONSIN CHEESE

WisconsinCheese.com



Brie Brunch Braid

Servings 8-10

Ingredients

Dough:

- 3 cups all-purpose flour, divided
- 1/3 cup sugar
- 1 tablespoon active dry yeast
- 1 teaspoon salt
- 1/2 cup milk
- 1/4 cup water
- 4 tablespoons butter, cubed
- 1 large egg, lightly beaten

Filling:

- 1 package (8 ounces) fresh or frozen cranberries, thawed
- 3/4 cup packed brown sugar
- Zest and juice of 1 medium orange
- 3 tablespoons bourbon
- 2 tablespoons water
- 1 teaspoon minced fresh rosemary
- 1 wheel (8 ounces) **Schroeder Käse Triple Creme Brie cheese**, with or without vegetable ash
- 1/2 cup chopped pecans, toasted

Glaze:

- 3/4 cup confectioners' sugar
- 1 to 2 tablespoons milk
- 1 teaspoon bourbon
- 1/4 cup chopped pecans, toasted

Instructions

Dough:

Combine the 2 cups flour, sugar, yeast and salt in a large mixing bowl. Warm the milk, water and butter to 120°F-130°F in a small saucepan over medium heat. Add to dry ingredients; beat just until combined. Beat in egg until well combined. Add remaining flour, 1/4 cup at a time, until dough clears sides of bowl (dough will be sticky).

Knead dough in mixer or turn dough out onto a lightly floured surface; knead for 6-8 minutes or until smooth and elastic. Place dough into a greased bowl. Flip to grease top. Cover and let rise until doubled, about 1 1/2 hours.

Filling:

Meanwhile, combine the cranberries, brown sugar, orange zest, orange juice, bourbon, water and rosemary in a saucepan over medium heat. Bring to a boil; cook and stir for 10-12 minutes or until thickened and cranberries begin to burst. Remove from the heat. Cool for 20 minutes.

Cut brie into 1/4-inch slices. Punch dough down. Knead a few times by hand. Cover with plastic wrap. Let rest for 10 minutes. Roll out dough on a lightly floured surface into a 13 x 11-inch rectangle. Place brie widthwise down the center of the dough, 4 inches wide, leaving 1 inch at the bottom and top of dough uncovered. Top brie with cranberry sauce and pecans.

Starting from the outer edges of the brie, cut and remove a 1-inch-wide x 4-1/2-inch rectangle of dough from each of the four corners. Fold the bottom and top tabs of dough up over the edges of filling. Starting at one end, cut 1-inch-wide strips from the edges of brie to the edges of the dough, cutting the same number of strips on both sides. Overlap dough strips diagonally over the filling. Cover and let rise until nearly doubled, about 45 minutes.

Heat oven to 375°F. Bake for 25-30 minutes or until golden brown. Cool on a wire rack.

Glaze:

Combine the confectioners' sugar, milk and bourbon in a bowl until smooth. Drizzle glaze over the braid. Sprinkle with pecans.





The competitors were sharp, and the judges had a lot to whey. However, Carrie S. beat out fellow cheesetestants Daniel Ramirez and Sara Bojarski to be crowned the “Top Cheese of Cheeselandia” in a head-to-head competition held in Madison, Wisconsin. Cheeselandia’s *Top Cheese* competition entailed four rounds of cheese knowledge and skill, including rapid-fire Cheese Trivia, a Blind Cheese Taste Test, a Build-a-Board challenge and the grand finale—creating the Perfect Bite!



MEET THE CHEESETESTANTS



The Top Cheese: Carrie S. of Chicago, Illinois, joined Cheeselandia in 2022 shortly after becoming a cheesemonger. Carrie is “passionate about making the world of cheese more accessible to everyone” and describes competing in *Top Cheese* as a “life-changing experience” that provided opportunities to learn, connect, grow and share.



Daniel Ramirez of Waco, Texas, was invited to be one of the first Cheeselandians to join the community and is a former Cheeselandia Town Council member. Daniel is a writer, food critic, editor-at-large and professor at Baylor University.



Sara Bojarski of Princeton, New Jersey, joined Cheeselandia in 2021 and fell in love with the community after hosting the first House Party. Sara attended culinary school in New York and has worked as a private chef for over a decade.



TASTE THEIR PERFECT BITES

For the Perfect Bite challenge, the cheesetstants selected a Wisconsin cheese, a secret item from home and a surprise mystery basket ingredient.



Carrie's Perfect Bite was named the fan favorite. It featured **Roelli Dunbarton Blue**® atop a handmade brown butter and Chinese five-spice cookie dotted with dried cherries and chocolate. Candied bacon from the mystery basket elevated this sweet, salty and savory winner to the top.

Daniel's first love is cheddar. The Perfect Bite involved bold **Hook's 15-Year Cheddar** and a secret signature homemade Chili Crisp recipe. Candied bacon completed the creation, giving it a hint of sweetness and a savory punch.



Sartori Merlot BellaVitano® was the centerpiece of Sara's Perfect Bite. It was paired with truffle honey, the secret ingredient to this sweet, salty combination that complemented the cheese's wine notes. Fresh sage from the mystery basket added a special, aromatic touch.



VIEW THE HIGHLIGHT REEL

Applications were received from Cheeselandians across the country. The final three culinary creatives competed in the first-ever *Top Cheese* competition. **Watch and enjoy the reel.**





Host a Holiday

CHEESE + WINE DINNER

This season, give the gift of friendship and good taste by gathering those you love for an exquisite four-course cheese and wine dinner. No time, you say? We're sharing tidings of joy and taking the work out of party planning with a magical menu. Each course features specialty cheese from Wisconsin and a curated wine, making you look like a pairing pro.



Pairing Basics WINE + CHEESE

Coordinate the intensities of the wine and cheese to strike the perfect balance. Pair light, crisp wines like pinot grigio or sauvignon blanc with milder, less intense cheeses to avoid overshadowing delicate flavors. Riesling is a versatile wine with ample acidity; it pairs well with many cheeses.

Keep tannins in mind, too; they're the astringent bitterness you may taste after a sip of wine. Tannins are especially prominent in red wines and can make cheese pairing challenging, as they can overpower the flavor and creaminess of cheeses like blues and young cheddar. Generally, select a lighter red with fewer tannins, like a light-bodied Beaujolais or fruity pinot noir.

The texture or body of a cheese or dish can lead to promising pairings. For example, pair creamy, buttery cheeses like brie or havarti with sparkling beverages like prosecco or Champagne to cut through the richness.

Appetizers

DECATUR DAIRY HAVARTI + PROSECCO

Luscious, marinated Decatur Dairy Havarti is tossed with a colorful roasted veggie medley and paired with crisp, bubbly prosecco for a starter that's an absolute stunner. This handcrafted, smooth, supple European havarti won Best of Class at the 2023 U.S. Championship Cheese Contest. The cheese is loved for its buttery notes and slightly sweet flavor. Dry, bubbly prosecco has fruity notes of lemon, citrus, pear and green apple. It plays well with the veggies and delightfully herby and earthy vinaigrette. The Italian wine's happy effervescence and medium to high acidity balances the cheese's richness, refreshing the palate. Served on crusty crostini, it's the perfect appetizer to get the party started.

MAKE-AHEAD TIP:

Assemble this course in the morning, the day of the dinner, and store it in the refrigerator. Serve the appetizer at room temperature.





Marinated Havarti and Roasted Veggies

Servings 6-8

INGREDIENTS

MARINATED HAVARTI:

- 1 cup olive oil
- 1/2 cup balsamic vinegar
- 1 tablespoon minced fresh rosemary
- 1 tablespoon minced fresh thyme
- 1 teaspoon salt
- 1 teaspoon pepper
- 8 ounces **Decatur Dairy Havarti** cheese, cut into batons

ROASTED VEGGIES:

- 1/2 pound Brussels sprouts, trimmed and halved
- 8 garlic cloves, peeled
- 1 pint cherry tomatoes
- 1 package (8 ounces) whole button fresh mushrooms
- Toasted French bread baguette slices or crostini

INSTRUCTIONS

MARINATED HAVARTI:

Combine the first six ingredients in a large bowl. Set aside 1/4 cup marinade. Add havarti to remaining marinade. Cover and refrigerate for at least 4 hours.

ROASTED VEGGIES:

Heat oven to 400°F. Line a 15 x 10-inch baking pan with aluminum foil.

Place Brussels sprouts and garlic on prepared pan. Drizzle with reserved marinade; toss to coat. Arrange vegetables in a single layer. Bake for 10 minutes. (Pan will be hot!) Add tomatoes and mushrooms; toss to coat. Arrange vegetables in a single layer. Bake for 10-15 minutes longer or until vegetables are tender. Cool completely on a wire rack.

Toss vegetables with marinated havarti mixture. Cover and refrigerate for at least 4 hours, tossing occasionally. Serve with toasts.



Salad

ROELLI DUNBARTON BLUE® + RIESLING

Surprise your guests with an elegant holiday salad featuring sweet-tart apples, dried cherries, toasted hazelnuts, and handcrafted, cellar-cured Roelli Dunbarton Blue®. An off-dry riesling wine with fairly high acidity and a crisp finish complements the taste and creamy texture of this nutty, aged English-style cheddar cheese with a touch of earthy blue flavor. Traditionally, aged cheddar and blues contrast nicely with fruits like dried cherries and apples. Riesling often has apple, lemon and apricot notes, amplifying the fruity flavors and aromas in the salad. Finally, mirroring the flavor profile of this German-born libation is a lemon-honey dressing that'll make spirits bright.

MAKE-AHEAD TIP:

Prepare the dressing a day ahead and store it in the refrigerator. Toast the hazelnuts; store them covered at room temperature.



Fruit and Nut Dunbarton Blue® Salad

Servings 6

INGREDIENTS

LEMON-HONEY DRESSING:

- 1 tablespoon lemon juice
- 1 tablespoon honey
- 1 teaspoon lemon zest
- 1 teaspoon minced fresh thyme
- 1 teaspoon Dijon mustard
- 1/4 cup olive oil
- Salt and pepper

SALAD:

- 2 heads romaine lettuce, torn
- 1 small head radicchio, shaved
- 2 Honeycrisp or sweet-tart apples, cut into slices
- 2 medium celery ribs, chopped
- 1/2 cup dried cherries, chopped
- 1/3 cup hazelnuts, toasted and chopped
- 6 ounces **Roelli Dunbarton Blue®** cheese, shaved (about 1 1/2 cups)

INSTRUCTIONS

LEMON-HONEY DRESSING:

Whisk the lemon juice, honey, lemon zest, thyme and Dijon mustard in a small bowl. Slowly whisk in olive oil. Season with salt and pepper.

SALAD:

Toss lettuce and radicchio with 1/4 cup dressing in a large serving bowl. Top with the apples, celery, dried cherries and hazelnuts. Drizzle with remaining dressing. Sprinkle with Dunbarton Blue®.



Main Dish

EAU GALLE FONTINA AND ROMANO + CABERNET FRANC

This third course is a charm! Flavorful Italian-inspired cheeses and ingredients like tomatoes, pine nuts and parsley meld with a bold and herbaceous cabernet franc. Wisconsin fontina is nutty and has a full yet gentle flavor with a slight earthiness and tartness. Romano is piquant and saltier, giving this dish a satisfying, zesty kick. The dominant notes often found in a medium-bodied cabernet franc—strawberry, roasted bell pepper, red plum and chili pepper—help offset the cheeses' saltiness. In addition, the wine's medium to high acidity pairs beautifully with tomato-based dishes and cuts through the butterfat in cheese. The medium-high tannins in the wine also bind with the steak's proteins and fat, softening and smoothing its finish.

MAKE-AHEAD TIP:

Stuff and roll the steak the day before. Wrap it tightly in plastic wrap and store it in the refrigerator. Let the rolled steak stand at room temperature for at least 30 minutes before browning it in olive oil.





Italian Cheese-Stuffed Flank Steak

Servings 6

INGREDIENTS

- 1 beef flank steak or skirt steak (about 2 pounds)
- 1 teaspoon garlic powder
- Salt and pepper
- 1 cup chopped fresh Italian parsley
- 4 ounces **Eau Galle Fontina cheese**, shredded (1 cup)
- 2 ounces **Eau Galle Romano cheese**, grated (2/3 cup)
- 1/2 cup pine nuts, toasted
- 1/4 cup dry Italian-style or seasoned bread crumbs
- 5 garlic cloves, minced and divided
- 4 tablespoons olive oil, divided
- 1 medium onion, chopped
- 1 cup dry red wine
- 1 can (28 ounces) crushed San Marzano tomatoes
- 1 teaspoon minced fresh oregano
- Mashed potatoes
- Minced fresh Italian parsley

INSTRUCTIONS

Heat oven to 300°F.

Cut flank steak with a sharp knife in half horizontally from the long side to within 1/2 inch of edge, taking care not to cut all the way through. Open steak; cover with plastic wrap. Flatten to 1/4-inch thickness. Remove plastic wrap. Season with the garlic powder, salt and pepper.

Place the parsley, fontina, romano, pine nuts, bread crumbs and 2 garlic cloves into a food processor; cover and process until mixture is combined. While processing, slowly drizzle in 2 tablespoons olive oil until blended.

Spread cheese mixture over steak to within 1/2 inch of edges. Roll up tightly, jelly-roll style, starting with a long side. Secure with twine. Season with salt and pepper.

Warm remaining olive oil in a large ovenproof Dutch oven over medium-high heat. Add steak; cook for 2-3 minutes on each side or until browned. Transfer steak to a plate; tent with aluminum foil.

Reduce heat to medium. Add onion to the same pan; cook and stir for 2-4 minutes or until crisp-tender. Add remaining garlic; cook and stir for 1 minute. Add wine. Bring to a boil, stirring to loosen any browned bits from bottom of pan. Cook and stir for 2 minutes longer. Reduce heat; add tomatoes and oregano. Bring to a boil, stirring constantly. Cook and stir for 5-6 minutes or until sauce is reduced by half.

Remove from the heat. Season with salt and pepper. Carefully return steak and juices to the pan. (Pan will be hot!) Bake, covered, for 1 1/2 to 2 hours or until a thermometer inserted into meat reads 145°F, basting with the sauce every 30 minutes.

Transfer steak to a cutting board; tent with aluminum foil. Let rest for 10 minutes. Discard twine. Cut into 1/2-inch slices. Serve steak with sauce and mashed potatoes. Garnish with parsley.



Dessert

RENARD'S MAPLE SYRUP CHEDDAR + FORTIFIED GRENACHE

Savor the flavors of the holidays in a single bite. An excellent way to end the meal, this handsome cake stars a secret ingredient that makes it a standout—Renards Artisan Cheese's creamy, tangy, sharp white cheddar blended with natural maple syrup. The cheese adds depth to the cake and garnishes fresh raspberries piled high on fluffy maple mousse. The cake is paired with a medium-bodied fortified grenache, a fruit-forward wine with notes of berries, black cherries and plums, as well as cinnamon and caramel. Seasonal cake spices, like vanilla, cinnamon, nutmeg and cloves, elicit a holiday vibe while underscoring the warm spice notes in the wine.

MAKE-AHEAD TIP:

Make the cake and mousse the day before the dinner. Cover and store the cake at room temperature; cover and store the mousse in the refrigerator.



Maple Cheddar Spice Cake

Servings 8

INGREDIENTS

- 1 cup (2 sticks) butter, softened
- 1/2 cup sugar
- 1/4 cup packed brown sugar
- 2 large eggs
- 3/4 cup maple syrup
- 1 1/2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 1/4 teaspoons ground cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 3/4 cup sour cream
- 4 ounces **Renard's Maple Syrup Cheddar cheese**, shredded (1 cup)

MAPLE MOUSSE:

- 1 cup maple syrup
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 4 large egg yolks, lightly beaten
- 2 cups heavy whipping cream
- 1 teaspoon vanilla extract
- 1/2 teaspoon cream of tartar
- 2 cups fresh raspberries
- Additional **Renard's Maple Syrup Cheddar cheese**, shaved

INSTRUCTIONS

Heat oven to 350°F. Grease and flour the bottom and sides of a 9-inch round baking pan.

Cream the butter, sugar and brown sugar in a large bowl until light and fluffy. Add eggs, one at a time, beating each until well combined. Beat in maple syrup and vanilla.

Combine the flour, baking powder, cinnamon, baking soda, salt, nutmeg, ginger and cloves in another large bowl; gradually add to butter mixture alternately with sour cream, beating each addition until combined. Fold in cheddar.

Pour batter into prepared pan. Bake for 28-33 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes in pan before removing to a wire rack to cool completely.

MAPLE MOUSSE:

Bring the maple syrup, cinnamon and nutmeg to a boil in a saucepan over medium-high heat, stirring constantly. Reduce heat to medium-low. Simmer, uncovered, for 5-7 minutes or until mixture is reduced to 2/3 cup, stirring occasionally. Remove from the heat. Cool syrup mixture to 175°F.

Whisk 2 tablespoons hot syrup mixture into egg yolks in a bowl. Return all to saucepan, whisking constantly. Cook and stir over low heat until mixture reaches 160°F, about 2-7 minutes. (Do not boil.) Transfer mixture to a large bowl. Place bowl into a larger bowl filled with ice water. Stir until mixture has cooled to room temperature, about 2-3 minutes. Remove from the ice water.

Beat cream in another large bowl until it begins to thicken. Add vanilla and cream of tartar; beat until stiff peaks form. Gently fold whipped cream into the syrup mixture. Spread mousse over cake.

Cover and refrigerate for at least 2 hours. Top with raspberries and additional cheddar just before serving.





LEADING WITH LEGACY

A rich history and cherished values have guided Sartori® Cheese for 85 years. The company crafts extraordinary cheeses for celebrations *and* everyday moments. From their exclusive flavored and Original BellaVitano® and finest parmesan to hand-rubbed asiago, Sartori® Cheese is revered for creating big-flavor, finely crafted Italian-inspired cheeses that date back decades.

Reinventing THE Cheese Wheel

After arriving in the United States from Italy, founder Paolo Sartori settled in Wisconsin because it was an ideal place for dairy farming. Today, under the leadership of fourth-generation Chief Executive Officer Bert Sartori, the company continues to partner with local farmers who provide fresh milk that sets their quality cheeses apart. Throughout the generations, Sartori® Cheese has maintained the steadfast core values of nurturing a culture centered around family, commitment, authenticity, ingenuity, integrity, and humility.



Creating exceptional classic cheeses and American Originals requires a talented team. "Sartori has over 40 licensed cheesemakers," shares Master Cheesemaker and Plant Manager Ken Kane. "It isn't a requirement to have that many, but we think it's important from a developmental standpoint. There's something tangible there—that you can be responsible for the art, science and history of Sartori." Ken is one of two Master Cheesemakers at Sartori. Pam Hodgson shares his dedication to cheesemaking.

"The Wisconsin Master Cheesemaker® Program has helped all of us in the industry improve our game," says Pam. "As a Master Cheesemaker, I look at how I can be a better teacher and mentor to develop the cheesemakers around me." Sartori's Master Cheesemakers really love what they do. Their ingenious cheesemaking sparks the unique and delicious cheeses they love to share.



“BellaVitano® takes on flavor so well because of how we make it,” reveals Ken. “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 already nuanced and balanced with each bite.”

The complex flavors of BellaVitano® are delightful, bathed with prized drops of premium, imported 6-year-old Modena balsamic vinegar from Italy. Sartori Balsamic BellaVitano® won Gold at the 2015 World Cheese Awards, a testament to its quality ingredients and craftsmanship. Savor the cheese (the rind is part of the tasting experience!) with nibbles like almonds, crusty artisan bread, smoked turkey, sweet dates and raisins. Enjoy it with a glass of chardonnay, pinot noir, or an easygoing American pale ale or porter.

GET TO KNOW:

Beautiful BellaVitano®

With its hard yet creamy texture, buttery finish and crystalline crunch, Original BellaVitano® is a highly awarded Sartori cheese that intrigues the taste buds. It's the perfect canvas for a variety of exciting flavors. Sartori's skilled cheesemakers bathe it in balsamic vinegar, soak it in Tennessee whiskey, merlot and chardonnay wines, and hand-rub it with espresso, herbs, seasonings and more, creating a one-of-a-kind line of cheeses.



Try Sartori's Balsamic BellaVitano® in this flaky appetizer with sweet and savory flavors.

BellaVitano® Cheese AND Cherry Pinwheels

Makes 2 Dozen

Ingredients

- 1 box (17.3 ounces) frozen puff pastry, thawed
- 1 1/2 cups cherry preserves, divided
- 1 teaspoon coarsely ground pepper, divided
- 2 1/2 teaspoons minced fresh marjoram, divided
- 6 ounces thinly sliced prosciutto, divided (about 10 slices)
- 10 ounces **Sartori Balsamic BellaVitano® cheese**, finely shredded and divided (about 2 1/2 cups)
- 1 egg, lightly beaten
- 2 tablespoons balsamic vinegar

Instructions

Unfold one sheet puff pastry on a lightly floured surface; roll out into an 11 x 9-inch rectangle. Spread 1/4 cup cherry preserves on pastry. Sprinkle with 1/2 teaspoon pepper and 1/2 teaspoon marjoram. Top with half of the prosciutto to within 1/4 inch of edges. Sprinkle with 1 cup Balsamic BellaVitano®.

Starting with a short side, tightly roll up pastry. Brush remaining edge of pastry with water; press and pinch seam to seal. Wrap in plastic wrap. Freeze for 1 hour. Repeat steps with remaining puff pastry.

Heat oven to 400°F.

Cut each roll widthwise into 1/2-inch slices. Place 3 inches apart on parchment-lined baking sheets. Lightly brush pinwheels with egg wash. Sprinkle with remaining Balsamic BellaVitano® and 1 teaspoon marjoram.

Bake for 15-20 minutes or until golden brown.

Meanwhile, combine the balsamic vinegar, remaining preserves and marjoram in a small saucepan. Bring to a boil, stirring constantly. Reduce heat to low. Simmer, uncovered, for 5-6 minutes or until slightly thickened, stirring frequently. Cool for 10 minutes. Serve sauce with pinwheels.



GET TO KNOW:

An Award-Winning Aromatic Asiago

Asiago, a traditional Italian cheese, offers a subtle piquant note. Aromatic Sartori Rosemary & Olive Oil Asiago is hand-rubbed with fragrant rosemary and the earthy flavor of Italian olive oil, providing a tasty high note for this rich, nutty, fruity cheese. Herbs and other flavorings rubbed onto the cheese are not meant to penetrate deeply into the paste; their aromas elevate the taste, and the look enhances the visual experience. Serve this herbaceous gem with pistachios, soppressata, roasted garlic, an American pale ale, chardonnay or rosemary lemonade. Or add it to sauces, soups, salads and more.



"Because we are cheesemakers, we want a hand finish that complements the cheese," shares Pam. "The cheese has to be right, and then we need to do something right by the cheese."

Sartori Rosemary & Olive Oil Asiago is aged for at least six months, producing a well-crafted cheese with complex flavors. "If you smell the cheese, you're smelling flavors that have developed over time," reveals Pam. "It takes time to create that. We could sell it the day after we make it, but it won't be *this* cheese. It needs time to become *this* cheese."



Sample Sartori's Rosemary & Olive Oil Asiago in an exceptional entrée ideal for many occasions.



Chicken

WITH

Asiago-Wild Rice Stuffing

Servings 6

Ingredients

- 1/2 cup uncooked wild rice, rinsed
- 1 cup chicken broth
- 4 tablespoons butter, cubed and divided
- 2 medium celery ribs, chopped
- 1 cup sliced baby portobello mushrooms
- 1/3 cup chopped onion
- 1/3 cup chopped dried apricots
- 2 garlic cloves, minced
- 1 teaspoon minced fresh rosemary
- 6 ounces **Sartori Rosemary & Olive Oil Asiago cheese**, finely shredded (about 1 1/2 cups)
- Salt and pepper
- 6 boneless skinless chicken breast halves (6 ounces each)

Mornay Sauce:

- 3 tablespoons butter, cubed
- 3 tablespoons all-purpose flour
- 2 cups whole milk
- 4 ounces **Sartori Rosemary & Olive Oil Asiago cheese**, finely shredded (about 1 cup)
- Salt and pepper
- Minced fresh rosemary

Instructions

Combine wild rice and chicken broth in a saucepan over medium-high heat. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, covered, for 45-55 minutes or until rice is tender. Remove from the heat. Let stand, covered, for 10 minutes. Fluff rice with a fork.

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

Melt 2 tablespoons butter in a large skillet over medium heat. Add the celery, mushrooms and onion; cook and stir for 4-6 minutes or until crisp-tender. Add the dried apricots, garlic and rosemary; cook and stir for 2 minutes longer. Transfer vegetable mixture to a large bowl. Cool slightly. Stir in asiago and rice. Season with salt and pepper. Wipe out the pan.

Cut each chicken breast half with a sharp knife horizontally from the long side to within 1/4 inch of edge. Open chicken breast halves; cover with plastic wrap. Flatten to 1/4-inch thickness. Remove plastic wrap. Season with salt and pepper.

Top half of each chicken breast with 1/3 cup rice mixture. Fold chicken over filling; secure with toothpicks.

Melt remaining butter in the same skillet over medium heat. Add chicken in batches; cook for 3-4 minutes on each side or until browned. Transfer chicken to prepared pan.

Bake, covered, for 15-20 minutes or until a thermometer inserted into meat reads 165°F. Transfer chicken to a platter; tent with aluminum foil.

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; cook and whisk for 2-3 minutes or until thickened.

Reduce heat to low. Gradually whisk in asiago until melted. Remove from the heat. Season with salt and pepper. Remove toothpicks; serve chicken with sauce. Garnish with pepper and rosemary.



“Cheesemaking keeps you very grounded,” adds Pam. “It takes a lot of listening to the process and making small adjustments so that every bite is consistently good.”

The standard of identity for traditional parmesan is to be aged at least 10 months Sartori's powerhouse SarVecchio® Parmesan is carefully extra-aged. The result? It's an umami bomb with an irresistible, complex flavor adored worldwide.



GET TO KNOW: The Perfect Parmesan

Sartori SarVecchio® Parmesan is the most decorated parmesan in the United States. It won Super Gold at the 2019 and 2017 World Cheese Awards and Gold at the 2017 International Cheese Awards. Savory yet fruity, caramel-sweet, almost toffee-like, and crumbly with prized crunchy calcium crystals due to aging for at least 20 months, it's a must-try cheese! This knockout shines tossed in pasta, shaved over salads or displayed in the center of a cheese board. Pair it with dried and fresh fruits, briny olives, salty bites like genoa salami and roasted nuts, and libations like amber ale, riesling and Asti spumante.

Enjoy SarVecchio® Parmesan center stage in a festive roasted cauliflower salad and impress your guests.

Roasted Cauliflower AND SarVecchio® Parmesan Salad

Servings 6-8

Ingredients

Parmesan Dressing:

- 1/2 cup whole milk plain Greek yogurt
- 1/2 cup mayonnaise
- 2 tablespoons white wine vinegar
- 1 tablespoon Dijon mustard
- 1 teaspoon minced fresh thyme
- 1/2 teaspoon garlic powder
- 1 ounce **Sartori SarVecchio® Parmesan cheese**,
grated (1/3 cup)
- 1/3 cup milk
- Salt and pepper

Glazed Walnuts:

- 1 cup walnut halves
- 1/4 cup packed brown sugar
- 1 tablespoon white wine vinegar
- 1/2 teaspoon minced fresh thyme
- 1/2 teaspoon salt

Salad:

- 2 medium heads cauliflower (about 3 pounds),
cut into florets
- 2 tablespoons olive oil
- Salt and pepper
- 3 cups fresh baby arugula or baby spinach
- 1/2 cup pomegranate seeds
- 6 ounces **Sartori SarVecchio® Parmesan cheese**,
shaved (1 1/2 cups)

Instructions

Parmesan Dressing:

Combine the yogurt, mayonnaise, white wine vinegar, Dijon mustard, thyme, garlic powder and parmesan in a bowl. Slowly whisk in milk. Season with salt and pepper.

Glazed Walnuts:

Combine the walnuts, brown sugar, white wine vinegar and thyme in a large skillet over medium heat; cook and stir for 4-6 minutes or until sugar is dissolved. Spread out walnuts on parchment paper to cool. Sprinkle with salt. Cool completely.

Salad:

Heat oven to 400°F. Line a 17 x 12-inch baking pan with aluminum foil.

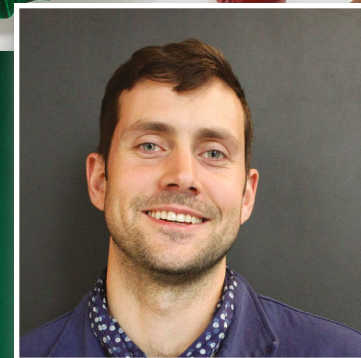
Place cauliflower on prepared pan. Drizzle with olive oil; toss to coat. Arrange cauliflower in a single layer. Lightly season with salt and pepper. Bake for 28-33 minutes or until cauliflower is crisp-tender, turning once. Cool completely on a wire rack.

Toss cauliflower and arugula with the dressing in a large serving bowl. Top with walnuts and pomegranate seeds. Sprinkle with parmesan.



MAKE MERRY WITH CHOCOLATE AND CHEESE

Deck the halls with decadence over the holidays. These treats feature two handcrafted culinary treasures: specialty cheeses and chocolates. Cheese expert Austin Coe Butler shares advice on pairing them and four indulgences ideal for gift-giving, cookie platters or when savory-sweet cravings come calling this season.



By Austin Coe Butler

Austin is a cheesemaker, cheesemonger, buyer and educator at France 44 Cheese Shop in Minneapolis. What he loves most about his work is connecting people with their food, where stories and flavors meet in personal memories and the fascinating history of cheese.



Why do chocolate and cheese pair so well?

Cheese and chocolate share a natural affinity as fermented foods. They also share similar textures and flavors: creamy, nutty, salty, tangy and sometimes funky. One common pitfall in pairing them is drawing out bitterness. For example, the sharpness in a cheddar or the tanginess of a blue can slip into bitterness when paired with darker, tannic chocolate. So, when pairing, I start with milder milk chocolates and work toward stronger flavors.

What are some tips for pairing them?

When I pair cheese and chocolate together, I often think of other moments when savory and sweet elements combine—ice cream sprinkled with sea salt, chocolate and chiles, sugar cured bacon—and depart from there. I also like to invest in quality crafted chocolates and cheeses, such as those from “bean-to-bar” chocolate producers and Wisconsin’s cheesemakers.



BRINGING OUT THE BEST OF BOTH

Austin shares four favorite pairings on pages 51-56.

HENNING'S CHIPOTLE CHEDDAR

- + DICK TAYLOR CRAFT
CHOCOLATE HAZELNUT
55% MILK CHOCOLATE
- + BACON
- + MAPLE SYRUP



This might be my favorite pairing: the smoky chipotles, smoldering spice, and cheddar zip from the cheese melting with roasted Oregon hazelnuts and milk chocolate made with earthy Brazilian cacao remind me of a rich and complex mole poblano.

MARIEKE® GOUDA AGED (AGED 9-12 MONTHS)

- + MĀNOA CHOCOLATE
HAWAII ISLAND KEALAKEKUA
70% DARK CHOCOLATE
- + SHORTBREAD COOKIES
- + CANDIED PECANS
- + CARAMEL SAUCE
- + SUGARED ROSEMARY



Marieke's aged gouda is nutty, robust, and salty and pairs perfectly with dark chocolate. What I love about this pairing is that the flavors blend, creating a new taste you'd expect to find in chocolate ice cream drizzled with salted caramel.

ROTH BUTTERMILK BLUE®

+ FRENCH BROAD MALTED
45% MILK CHOCOLATE



BUTTERMILK BLUE® CHOCOLATE CUPS

Makes About 16 Cups

Ingredients

- 8 ounces French Broad Malted 45% Milk Chocolate or milk chocolate of choice
- 1 cup **Roth Buttermilk Blue® Cheese Crumbles** (6 ounces)
- 1/4 cup chopped dried apricots
- 1/4 cup chopped dried cranberries or dried cherries
- Honey, warmed

Instructions

Chop milk chocolate. Melt chocolate in a microwave-safe bowl on 50% power in 30-second intervals, stirring until smooth.

Brush melted chocolate onto bottom and sides of paper-lined mini muffin cups. Refrigerate for at least 30 minutes to set. Repeat step, brushing with chocolate to evenly coat the cups until desired thickness. Refrigerate for at least 6 hours or overnight until chocolate is firm. Gently remove paper from the cups.

Fill each cup with 1 tablespoon blue cheese. Sprinkle with dried apricots and cranberries. Drizzle with honey. Serve immediately, or store in an airtight container in the refrigerator.

There's something magical about this pairing. Tangy, salty Roth Buttermilk Blue® and sweet, malted milk chocolate are an especially fun combo. The taste is like dipping a French fry into a milkshake. While this is a milder cheese, bigger, bolder blues can be rounded out nicely with sweetness.

AMERICAN GRANA® AND DARK MILK CHOCOLATE BARK

Servings 4

Ingredients

- 4 bars (50 grams each) Fossa Harana Philippines 64% Dark Milk Chocolate or dark chocolate bars of choice
- 2 ounces **BelGioioso American Grana®** cheese, shaved (1/2 cup)

Toppings:

- Freeze-dried sliced strawberries
- Dried cherries, chopped
- Toasted macadamia nuts, chopped
- Pomegranate seeds
- Flaked coconut
- English toffee bits

Instructions

Line a 15 x 10-inch baking pan with parchment paper.

Arrange chocolate bars in a single layer on prepared pan.

Broil 3-4 inches from the heat for 25-30 seconds or until chocolate tops begin to melt.

Sprinkle each with American Grana® and toppings as desired.

Refrigerate for at least 2 hours, or freeze for 30 minutes to set. Break bark into pieces.

Store in an airtight container in the refrigerator.

Simply indulgent! Italian-inspired grana cheese meets a fruity dark milk chocolate. The intense umami and sweetness of cooked milk in this nutty, hard cheese are matched by smooth, creamy chocolate with notes of yogurt, grape candy, and ripened bananas.



**BELGIOIOSO
AMERICAN
GRANA®**
+ FOSSA HARANA
PHILIPPINES 64% DARK
MILK CHOCOLATE



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
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.

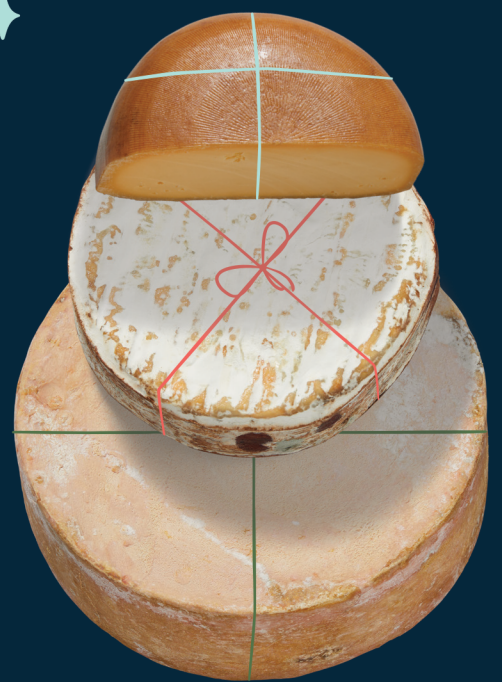
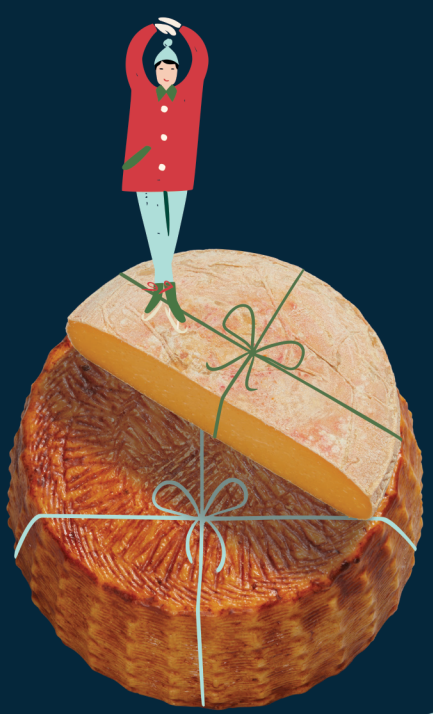
Eau Galle Cheese Factory, Inc.
Edelweiss Creamery
Ellsworth Cooperative Creamery
F&A Dairy Products, Inc.
Foremost Farms USA Cooperative
Gibbsville Cheese Company, Inc.
Gile Cheese, LLC / Carr Cheese Factory
Gilman Cheese Corporation
Harmony Specialty Dairy Foods, LLC
Henning's Wisconsin Cheese
Hidden 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.
LaGrandier'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.
Nasonville Dairy, Inc.
Nordic Creamery
North Country Packaging, Inc.
Oak Grove Dairy, Inc.
Organic Valley
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
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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