

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

*Making  
Spirits  
Bright!*

CHEESE GIFTS  
FOR EVERYONE  
ON YOUR LIST



## LETTER FROM THE EDITOR



'Tis the season for hosting! In my house, the kitchen is buzzing with activity, the music is playing and there's an abundance of cheese. I love making the holidays feel special—but I'm about keeping things easy, too. That's why I'm all in on sophisticated five-ingredient appetizers that make entertaining a breeze (page 23).

One of my go-tos is baby potatoes filled with alpine-style cheese. They're always the first to disappear! I also love pairing pear slices with blue

cheese and prosciutto or topping kielbasa coins with smoked cheddar and cranberry. With just a handful of ingredients, these bites come together fast and look like I planned way ahead of time (even when I didn't).

When it comes to gift-giving, my family has a long-standing tradition of sharing homemade treats. We spend a chilly afternoon making muddy buddies and espresso cookies, then wrap them up for neighbors and friends (page 11). Food is such a joyful, personal gift—and research shows it's one of the most enjoyed.

Of course, no party is complete without something special from Wisconsin cheesemakers. Chalet Cheese Cooperative is among my favorites. It has a rich history as one of the oldest dairy co-ops in the country, and Chalet's cheeses have a way of bringing people together. I love showing up to a party with a beautiful cheese board featuring their artisanal swiss, brick, Alpenaro and more; it's my no-fail "what to bring" solution.

This issue starts with whimsical puff pastry spoons (page 7) that are fun to make and eat, and it ends with a Cranberry Eggnog Cream Tart (page 46) made with Roth Grand Cru®, a must-have on my family's holiday dessert table. From our kitchen to yours, I hope these recipes inspire new traditions, delicious moments and time with the people you love most.

Wishing you a warm, cheesy, joy-filled season!

*Suzanne Fanning*

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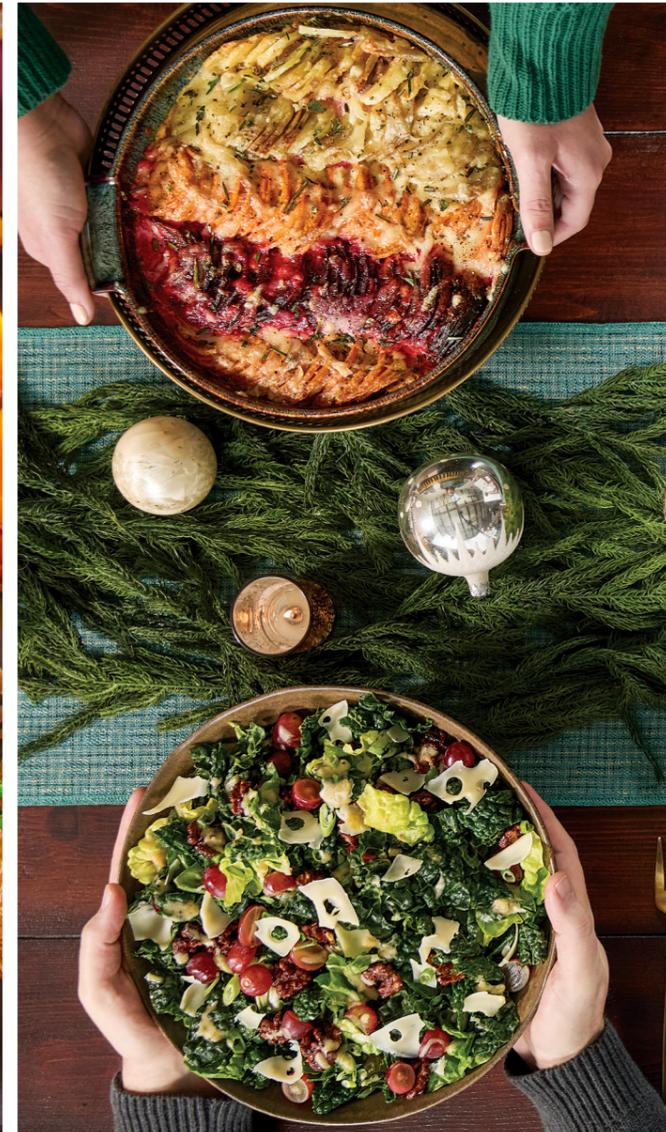
### From Wisconsin, With Cheese + Love

Give the gift of deliciousness with handmade holiday treats perfect for every cheese lover on your list.



### Take Five

Turn a handful of ingredients into party bites for effortless hosting. Artisanal cheeses make it easy!



### Potluck Perfection

Share a dish they'll remember, made with award-winning cheeses from Chalet Cheese Cooperative.

## IN EVERY ISSUE

### First Bite

Puff Pastry Spoons with Whipped Ricotta

### Cheeselandia

Celebrating Moments with Cheese

### Sweet Endings

Cranberry Egnog Cream Tart

### 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](http://WisconsinCheese.com/Recipes).

## Cherry-Havarti Tartlets



### They Think I'm a Rock Star

This is a super-easy recipe. The phyllo stayed crispy, and I used cranberry jelly instead of preserves. But the real star is the havarti—I wouldn't substitute anything else for this beautiful, smooth-tasting cheese. I used **Roth Creamy Havarti** to fast-track it to easy and elegant!

— gruner

## Italian Cheese-Stuffed Flank Steak



### Festive Holiday

This dish is superb. The seasonings and cheese burst with flavor. Your holiday guests will love the flavors and the presentation.

— Sunshine Girl

## Champagne-Swiss Cheese Fondue



### Family Loved This

I wanted something different for Christmas Eve, and this was the perfect touch. The recipe was easy to prepare and rich in flavor. I served it with mini breads. I also made a kid-friendly version with lemon-lime seltzer water and no Champagne, which didn't disappoint! Rave reviews from all.

— bradymom

## Mascarpone Bourbon and Rum Balls

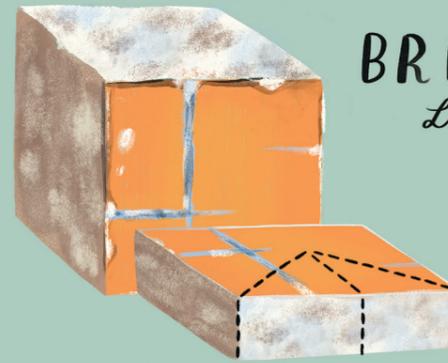


### Crowd Favorite

This is the second year these have made their way to a dessert tray, each time with a different circle of friends. I had to share the recipe with both groups immediately after the parties because they were such a big hit.

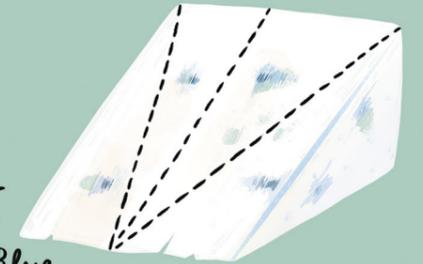
— Agocheese

## HOW TO CUT CHEESE



### BRICKS & BLOCKS

Like Roelli™ Cheese Haus Red Rock

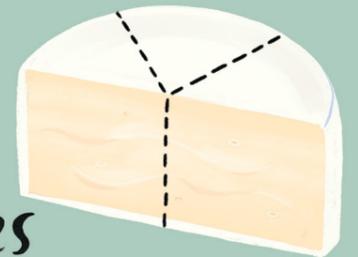


### BLUE WEDGES

Like Hook's Original Blue

### LOG-SHAPED CHEESES

Like Crave Brothers Fresh Mozzarella



### SOFT CHEESES

Like Hoard's Dairyman Farm Creamery St. Saviour

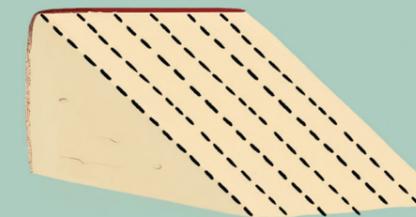
### FIRM AGED CHEESES

Like Hook's 20-Year Cheddar



### FIRM WEDGES

Like Roth® Grand Cru® Surchoix





# Puff Pastry Spoons with Whipped Ricotta

Makes 18 Spoons

## Ingredients

### Puff Pastry Spoons:

- Aluminum foil (12 inches)
- 1 box (17.3 ounces) frozen puff pastry, thawed
- 1 large egg, lightly beaten

### Whipped Ricotta:

- 1 cup whole milk **BelGioioso Ricotta con Latte®** cheese (8 ounces)
  - 3 tablespoons maple syrup
  - 1 teaspoon orange zest
  - 1 teaspoon minced fresh basil
- Toppings: candied pistachios, fresh basil leaves, fresh raspberries, mandarin oranges, orange zest and shaved dark chocolate

## Instructions

### Puff Pastry Spoons:

Heat oven to 400°F. Line a 17 x 12-inch baking pan with parchment paper. Roll aluminum foil into two tubes, each 12 inches long x 1 inch in diameter. Place tubes widthwise about 5 1/2 inches from each of the short sides of prepared pan. Grease foil.

Unfold one sheet puff pastry on a lightly floured cutting board; roll out into an 11 x 9-inch rectangle. Using a paring knife and a flatware teaspoon about 4 inches long as a guide, cut pastry around the teaspoon to create spoon shapes. Yields about nine spoons. Transfer pastries to prepared pan, placing the handle of each pastry spoon over the foil tube. Repeat step with remaining puff pastry.

Lightly brush pastries with egg wash. Bake for 12-15 minutes or until light golden brown. Cool completely on pans on wire racks. Gently remove pastry spoons from foil.

### Whipped Ricotta:

Whisk the ricotta, maple syrup, orange zest and basil in a bowl. Pipe or dollop whipped ricotta onto pastries. Garnish with toppings. Serve immediately.





Cheeselandians know how to spread tidings of holiday flavor by sharing the one gift on everyone's wish list: Wisconsin cheese. Across nine states, our passionate community gathered for festive House Parties, showcasing gorgeous, bountiful spreads. Each celebration captured the spirit of the season—warm, welcoming and wonderfully cheesy. From gooey baked bries to artfully curated cheese boards, guests indulged in artisanal gems like **Hook's Triple Play**, **Marieke® Gouda Reserve**, **Cello® Copper Kettle**, **Roelli Red Rock** and **Roelli Haus Select Cheddar**, **Cheese Brothers The Original Golden Baked Bliss Cheese** and **Schroeder Käse Triple Creme Brie**.



**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](http://www.cheeseapplication.com/apply).



*From Wisconsin,*  
WITH  
*Cheese + Love*

Brighten spirits the Wisconsin way—with cheese, of course! These holiday gifts are as joyfully unexpected as they are delicious. Each is packaged with tasteful trimmings, making them ideal for those hard-to-shop-for favorites on your list.

Feel good giving artisanal cheese paired with chocolate-dipped dried fruit to the dedicated teacher with a sweet tooth. Treat the friend who always has your back to a muddy buddy mix tossed with maple bacon cold pack cheese. Impress the family foodie with dark chocolate cups filled with decadent cheddar blue. Perk up your coffee-loving coworker with cookies featuring espresso-rubbed BellaVitano®. And for the host with the most? A party-ready box packed with Wisconsin Originals. Thoughtful, flavorful and unique—each tasty treasure is as special as the people you share it with.

TO: *The Teacher with a Sweet Tooth*



## *Chocolate-Dipped Fruit + Cheese* GIFT BOX

Give the gift of exceptional taste with an elegantly wrapped box filled with dark- and white-chocolate-dipped dried fruit (orange and pineapple slices, plus apricots), roasted macadamia nuts and crisp crackers. But the real star? A delectable wedge of **Cūpola Artisan Cheese** by Red Barn Family Farms. This standout earned First Place at the 2023 and 2019 American Cheese Society Cheese Competitions. It's handcrafted in small batches from raw milk and boasts a parmesan-meets-gouda vibe. Firm yet smooth, with a rich, nutty flavor, caramel notes and tropical pineapple sweetness, this cheese dazzles when paired with gourmet snacks that amplify its flavors.

# Maple Bacon-Pecan MUDDY BUDDIES

Makes About 9 Cups

## Ingredients

- 10 thick-cut bacon strips, chopped
- 8 cups Corn Chex™ cereal
- 2 cups pecan halves, toasted
- 10 ounces semisweet chocolate, chopped
- 1 container (7 ounces) **Pine River Maple Bacon Cold Pack cheese**
- 4 tablespoons butter, cubed
- 3 tablespoons maple syrup
- 2 1/2 cups confectioners' sugar
- 1/4 cup baking cocoa

## Instructions

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

Combine the cereal, pecans and bacon in an extra-large bowl.

Melt the semisweet chocolate, maple bacon cheese and butter in a large microwave-safe bowl on 50% power in 30-second intervals, stirring until smooth. Stir in maple syrup.

Pour chocolate mixture over cereal mixture; toss to coat. Transfer cereal mixture to large sealable plastic bags.

Sift confectioners' sugar and cocoa into a separate large bowl. Add sugar mixture to the bags; seal bags. Shake to coat cereal mixture.

Spread out cereal mixture on parchment paper to set. Store in an airtight container in the refrigerator.

A holiday classic gets a mouthwatering twist! This muddy buddy mix swaps peanut butter for **Pine River Maple Bacon Cold Pack cheese**—the result is as magical as the season itself. Made without heat, this luscious, creamy spread blends aged Wisconsin cheddar with cream and other dairy ingredients, then adds sweet maple and smoky bacon for an indulgent experience in every bite. Melted with semisweet chocolate and butter and tossed into this sweet, salty and crunchy mix, it brings a crave-worthy depth of flavor just right for sharing and savoring by the tree.

TO: *Your Ride-or-Die Bestie*



TO: *The Foodie in the Family*



# Cheddar Blue, CHOCOLATE-CARAMEL CANDIES

Makes About 16 Candies

## Ingredients

### Bourbon Caramel Sauce:

- 1 cup sugar
- 1/4 cup water
- 1/4 teaspoon cream of tartar
- 1/2 cup heavy whipping cream
- 1/4 cup bourbon
- 1/2 teaspoon kosher salt

### Dark Chocolate Cups:

- 8 ounces dark chocolate
- 9 ounces **Roelli Dunbarton Blue®** cheese, crumbled (1 1/2 cups)
- 1/2 cup chopped candied pecans

## Instructions

### Bourbon Caramel Sauce:

Combine the sugar, water and cream of tartar in a large, heavy saucepan over medium heat; cook and stir until sugar is dissolved. Continue cooking, swirling the pan occasionally, for 8-10 minutes or until mixture turns a medium-dark amber. (Do not stir.)

Remove from the heat. Carefully add cream (mixture will bubble), stirring constantly. Stir in bourbon and salt. Continue to stir until caramel sauce is smooth.

### Dark Chocolate Cups:

Chop dark 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.

Just before serving, fill each cup with about 1 tablespoon Dunbarton Blue®. Sprinkle with pecans. Drizzle with caramel sauce. Serve immediately.

Earn serious gourmet cred with these daring yet refined candies, designed to charm adventurous or sophisticated palates. Each candy cup offers celebratory layers of bourbon caramel, rich dark chocolate and one of Roelli Cheese Haus' coveted creations—**Dunbarton Blue®**. This flagship cheese, a multi-award winner including Third Award at the 2024 World Championship Cheese Contest, is cellar-cured to develop the earthy character of a fine English-style cheddar, coupled with subtle blue notes. Paired with dark chocolate and a warm bourbon finish, its robust, complex bite is beautifully balanced in these decadent treats. They're truly a one-of-a-kind gift to share this season.

# Espresso White Chocolate CHUNK COOKIES

Makes 2 Dozen Cookies

## Ingredients

- 1 cup (2 sticks) butter, softened
- 1 cup packed brown sugar
- 1/2 cup sugar
- 1 large egg
- 1 large egg yolk
- 1 1/2 tablespoons espresso powder
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 1/2 cups macadamia nuts, toasted and chopped
- 8 ounces white chocolate, chopped
- 2 ounces **Sartori Espresso BellaVitano®** cheese, grated (2/3 cup)

## Instructions

Cream the butter, brown sugar and sugar in a large bowl until light and fluffy. Add the egg, egg yolk, espresso powder and vanilla; beat until mixture is blended. Combine the flour, baking soda, cinnamon and salt in another large bowl; gradually add to butter mixture just until combined.

Stir in the macadamia nuts, white chocolate and Espresso BellaVitano®. Cover and refrigerate for at least 30 minutes.

Heat oven to 350°F.

Shape dough into 1-inch balls. Place balls 2 inches apart on parchment-lined baking sheets.

Bake for 8-10 minutes or until edges are light golden brown. Cool for 5 minutes before removing to wire racks to cool completely.

Delight your teammate with a surprise package of specialty cheese, homemade cookies and oven-ready dough featuring **Sartori's Espresso BellaVitano®**, a renowned cheese that delivers a flavorful jolt of joy. It has earned top honors, including Gold at the 2023 World Cheese Awards and Best of Class at the 2019 U.S. Championship Cheese Contest. Hand-rubbed with freshly roasted Italian espresso, this aged cheese captivates the taste buds with its creamy texture, buttery finish, crystalline crunch and bold coffee kick. The cookies echo its flavors with espresso powder, butter and toasted nuts, while white chocolate and cinnamon add a sweet, cozy touch perfect for dessert trays.

TO: *Your Coffee-Loving Coworker*



TO: *The Host with the Most*



## *New Year's Eve* PARTY PACK

Share a toast and celebrate New Year's Eve with this bountiful gift box brimming with Wisconsin Original cheeses, sparkling sips and snackable nibbles.

Before midnight, honor the past year with traditional **Widmer's Aged Brick**, a washed-rind cheese with a heady aroma and earthy flavor. Widmer's Cheese Cellars is the only maker in the country still crafting authentic brick cheese the way Wisconsin did in the late 19th century. Balance its creamy texture and bold personality with dark chocolate-covered pretzels, hot honey, stout beer or a zero-proof Izze® apple sparkling beverage.

After the ball drops, welcome the new year with **Widmer's Colby**, the sweeter, milder cousin of cheddar. This young cheese won Gold at the 2025 L.A. International Dairy Competition and Best of Class at the 2020 World Championship Cheese Contest. Savor its softer, more open texture and delicate flavor with a glass of bubbly, milk chocolate-covered pretzels and pear preserves for a sweet finale that ends the night on a high note.

VISIT [WISCONSINCHEESE.COM](https://www.wisconsincheese.com)  
FOR MORE GIFT BOX IDEAS!

# TAKE FIVE

This holiday season, give yourself the gift of easy. These sophisticated five-ingredient appetizers prove that less really is more—especially when artisanal cheeses from Wisconsin take the spotlight. Let expertly made, full-flavored cheeses do the heavy lifting and transform a handful of ingredients into party bites that make gatherings merrier. Enjoy tender baby potatoes filled with melty mountain cheese, juicy pear slices and rich blue cheese wrapped in prosciutto, or savory kielbasa crowned with smoked cheddar and a kiss of cranberry. With flavors and presentations this festive, effortless hosting has never looked so impressive.



# Prosciutto-Wrapped Pears and Blue Cheese

Makes 1 Dozen

## Ingredients

- 2 medium pears, cored and cut into 1-inch slices
- 6 ounces **Hook's EWE CALF to be KIDding!™ Blue Cheese**, crumbled (1 cup)
- 1 cup fresh baby arugula or baby spinach
- 6 ounces thinly sliced prosciutto (about 10 slices), cut in half lengthwise
- Pomegranate balsamic glaze or balsamic glaze

## Instructions

Top pear slices with blue cheese and arugula. Wrap each with prosciutto. Drizzle with balsamic glaze.



Win guests over with mixed-milk **Hook's EWE CALF to be KIDding!™**, a unique artisanal blue made from sheep, cow and goat milk. It's the first triple-milk blue cheese in the United States. This exquisite, award-winning cheese is perfectly aged, offering a creamy yet crumbly texture that melts in your mouth. It has a bright, fruity flavor with complex sweet, nutty and earthy notes.

# Melty Raclette Baked Potato Bites

Makes 2 Dozen Bites

## Ingredients

- 1 1/2 pounds small baby red potatoes (about 24)
- 3 tablespoons olive oil
- 8 ounces **Alpinage Raclette cheese**, shredded (2 cups)
- 1/2 cup chopped fresh parsley
- 1/2 cup pickle relish
- Minced fresh parsley

## Instructions

Heat oven to 425°F.

Pierce potatoes with a fork. Place potatoes on an ungreased 15 x 10-inch baking pan. Drizzle with olive oil; toss to coat. Bake for 30-40 minutes or until tender. Cool potatoes on a wire rack. Reduce oven temperature to 375°F.

When cool enough to handle, cut a thin slice off the top of each potato. Carefully scoop out center pulp into a large bowl, leaving each potato with a shell. Save potato pulp for a different recipe.

Combine raclette and parsley in a large bowl. Spoon filling into potato shells; return to the pan. Bake for 8-12 minutes longer or until cheese is melted and potatoes are warmed through.

Top with pickle relish. Garnish with parsley.

Handcrafted in small batches using local, fresh raw milk, award-winning **Alpinage Raclette** is fashioned after a favorite Swiss mountain cheese but with a uniquely Wisconsin take. This version melts like a dream and makes a tasty table cheese. Carefully aged for at least two months, this cheese boasts a luxurious, buttery texture layered with nutty notes, a hint of funkiness and fruity flavors.

# Cranberry, Cheddar and Kielbasa Picks

Makes 16 Picks

## Ingredients

- 1 tablespoon olive oil
- 16 ounces fully cooked kielbasa, cut into 1/2-inch slices
- 1 cup whole-berry cranberry sauce or cherry preserves, warmed
- 8 ounces **Meister Hickory Smoked Cheddar cheese**, cut into wedges
- Picks or toothpicks
- Fresh thyme leaves

## Instructions

- Warm olive oil in a large skillet over medium heat. Add kielbasa; cook for 2-3 minutes on each side or until browned.
- Thread the cranberry sauce, cheddar and kielbasa on picks. Garnish with thyme.

Award-winning **Meister Hickory Smoked Cheddar** is rich and smooth, infused with natural hickory wood smoke. Founder Joseph Meister specialized in crafting flavorful cheddar, and today Master Cheesemaker Larry Harris continues the tradition using the original family recipe. Savor these fruity, smoky picks with a fruit-forward malbec or cranberry spritzer.



# POTLUCK PERFECTION



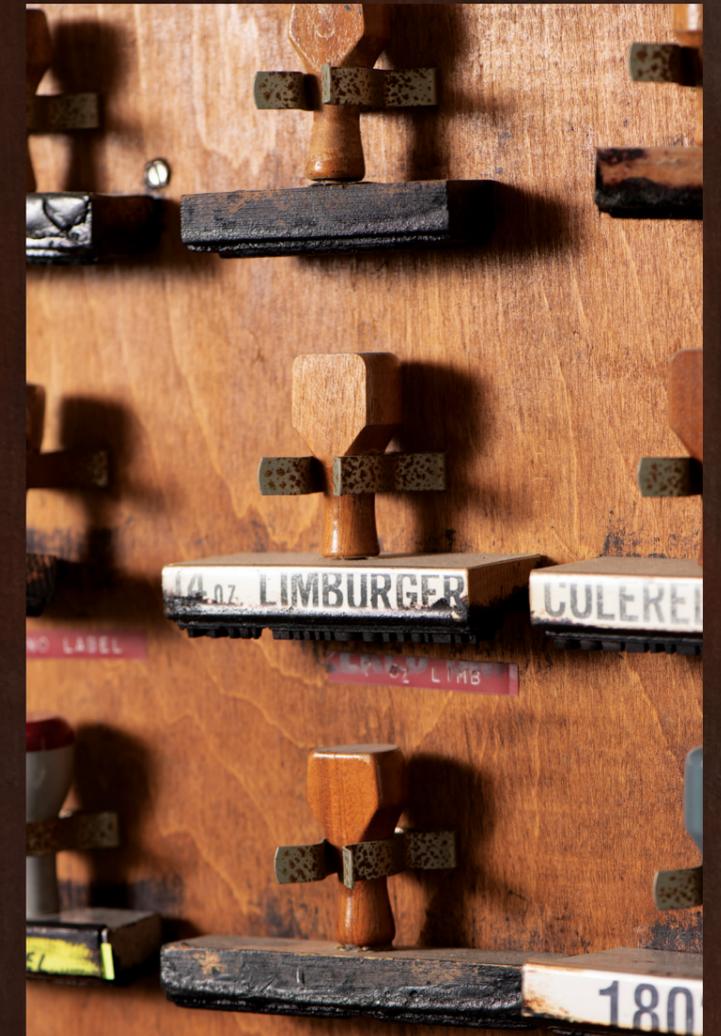
The holiday invite is out, and your host has asked you to bring a dish to pass. Don't panic—this is your chance to wow the crowd with something irresistible, a recipe you can be proud to share. Farmer-owned Chalet Cheese Cooperative inspires these seasonal recipes, where its farm-fresh milk becomes flavorful, award-winning cheeses that stand out on cheese boards and bring comfort and warmth to every holiday dish. So, get ready to cue the compliments and be first on next year's guest list!

# A Co-op That Cares

Spread cheer and good taste with a collection of specialty cheeses rooted in over 140 years of tradition.

Founded in 1885, Chalet Cheese Cooperative is a Green County gem and one of the nation's oldest dairy cooperatives. Devoted family farms deliver local, fresh milk to the factory daily, carrying on a tradition of quality and care. This milk is the foundation of every wheel and block of cheese. There's something truly special about it: Chalet Cheese credits the terroir of the Driftless region for imparting unique, complex flavors and nuances that make its cheeses so beloved.

"When it comes to cheesemaking, being part of a co-op is a real advantage," says Mike Hlubek, general manager at Chalet Cheese. "The farmers are not only supplying the milk—they're also owners of the operation. They want to see great cheese made with their milk, so they take care with every detail, from the milk quality and good ingredients to cheesemaker passion and the tools it takes to do the job well."



## The Secret to Success

What sets Chalet's cheeses apart is the deep, hands-on connection—from farm to finish—that the people behind them share. As co-op owners, each family farm works alongside Chalet's cheesemakers. These partnerships are key to ensuring excellence in craftsmanship.

"There is a lot that goes into making our cheese," Mike explains. "It starts with the hard work and care our family farms put into producing exceptional milk. Because our dairy farmers and cheesemakers are in direct communication, we can anticipate things like seasonal changes in the milk and make adjustments to keep our cheeses consistent and delicious."

That dedication, paired with time-honored methods and a rich Swiss cheesemaking heritage, has shaped Chalet's cheeses into distinctive, delectable specialties. The cooperative's legacy has stood the test of time, and its cheeses continue to bring people together, whether around a holiday table or in everyday moments.

# A Trio of Can't-Miss Masterpieces

Chalet's artisanal cheeses shine in these potluck dishes, made for sharing with your nearest and dearest this holiday season. Each recipe highlights a cheese that ignites joy and creates memories—filling hearts and plates alike.



**Chalet Alpenaro** is an innovative, alpine-style jewel that nods to the company's Swiss heritage in the Alps and the Italian word for cream: panna. Developed in 2020, this creamy cheese fuses gouda's sweetness with parmesan's nuttiness, creating a rich, satisfying flavor that intensifies with age.

"The cheese is a must-have for holiday parties and family get-togethers. We've found it's wonderful melted as a pizza topper, stirred into macaroni and cheese, or added to a charcuterie and cheese board," Mike says. "Or simply share it sliced as a snack with crackers. It won't crumble like a traditional parmesan."



Be the hit of the potluck with our **Cheese and Crab-Stuffed Beef Wellington** (page 39), featuring Chalet's Alpenaro blended into an herb-flecked compound butter and nestled inside the Wellington. The cheese's rich, nutty parmesan flavor pairs with the savory beef, while its sweet gouda notes complement the crab filling. Each slice reveals pockets of melty cheese tucked around the tenderloin, a decadent surprise that leaves guests asking for more.

Short on time? Tap into these tips. Make the compound butter up to two days ahead. The day before, brown the tenderloin, prep the crab filling and assemble the Wellington. Cover and refrigerate until ready to brush with egg wash and bake. While it bakes, simmer the red wine reduction sauce for an elegant finish.

**Chalet Brick** is a young, mild, creamy washed-rind cheese ideal for melting into classic holiday fondues and side dishes. A Wisconsin Original, the cheese gets its name from the bricks traditionally used during cheesemaking to press out the whey.

“At Chalet Cheese, we’re known for making several signature washed-rind cheeses like brick, bier käse and more—and we’re proud to be home to the only limburger produced in the U.S.,” Mike shares. “They’re washed with a brine that, as they age, develops their aromas and flavors while softening the cheeses. We also make an award-winning aged German-style brick with a more robust flavor and aroma than our milder Wisconsin brick.”



Savor Chalet’s Brick (or German-style brick) in a luscious cheese sauce poured over thinly sliced earthy veggies in our Rainbow Root Vegetable au Gratin (page 42). This dish is a crowd-pleaser, easy to transport and simple to finish at a host’s home. Just sprinkle on more brick cheese and bake until the vegetables are tender and the top is bubbly, golden-brown perfection.

**Chalet Swiss** is a celebrated aged alpine-style cheese with iconic holes and a smooth, creamy texture. Rich, buttery and slightly sweet, it has a nutty, subtly toasted hazelnut flavor.

“Our swiss has been perfected over the years. Chalet Swiss has won numerous awards, including Best of Class at the 2020 World Championship Cheese Contest, Second Place at the 2024 American Cheese Society Cheese Competition and a Blue Ribbon at the 2022 Wisconsin State Fair,” Mike says. “I enjoy its mild yet enhanced flavor profile; it’s one of my favorite cheeses.”



A go-to for every holiday spread, Chalet’s Swiss plays the starring role in our Massaged Kale and Swiss Salad (page 43). The cheese’s slightly sweet and nutty notes balance the pleasant bitterness of the kale and pair flawlessly with juicy red grapes and candied walnuts. Its buttery flavor ties everything together, matching the richness of the brown butter vinaigrette, which brings incredible complexity to this salad worthy of any dinner party.



# Cheese and Crab-Stuffed Beef Wellington

Servings 4

## Ingredients

### Herb Compound Butter:

- 1 cup (2 sticks) butter, softened
- 4 ounces **Chalet Alpenaro cheese**, shredded (1 cup)

- 1 to 2 tablespoons minced fresh rosemary
- 1 tablespoon snipped fresh chives
- Salt and pepper

### Beef Wellington:

- 1 1/2 pounds beef tenderloin
- Salt and pepper
- 1 tablespoon olive oil
- 4 tablespoons butter, cubed
- 1 1/2 cups sliced wild or baby portobello mushrooms
- 3 ounces fresh baby spinach (about 3 cups)
- 1/2 cup lump crabmeat
- 1 sheet frozen puff pastry, thawed
- 4 ounces **Chalet Alpenaro cheese**, shredded (1 cup)
- 1 large egg, lightly beaten

### Red Wine Reduction Sauce:

- 2 tablespoons butter, cubed
- 1 medium shallot, minced
- 1 garlic clove, minced
- 1 1/2 cups dry red wine
- 1 1/2 cups beef stock
- Salt and pepper

## Instructions

### Herb Compound Butter:

Beat the first four ingredients in a large bowl. Season with salt and pepper. Shape Alpenaro mixture into an 8-inch-long, round roll; tightly wrap with plastic wrap. Refrigerate for at least 2 hours.

### Beef Wellington:

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

Heat oven to 400°F.

Melt butter in the same pan over medium heat. Add mushrooms; cook and stir for 4-6 minutes or until tender. Add spinach; cook and stir until just wilted. Remove from the heat. Gently toss in crabmeat.

Unfold puff pastry on a lightly floured surface; roll out into a 14 x 10-inch rectangle.

Place Alpenaro lengthwise down the center of the pastry. Top with mushroom mixture and tenderloin. Brush pastry edges with egg wash. Bring the long sides of pastry over beef; pinch seams to seal. Tuck puff pastry over ends of the tenderloin; pinch seams to seal.

Place bundle, seam side down, on a parchment-lined rimmed baking sheet. Cut six slits in the top of the pastry. Brush pastry with egg wash. Bake for 38-45 minutes or until a thermometer inserted into meat reads 145°F. Transfer bundle to a cutting board; tent with aluminum foil. Let rest for 10 minutes.

### Red Wine Reduction Sauce:

Meanwhile, melt butter in a large skillet over medium-low heat. Add shallot and garlic; cook and stir for 3 minutes. Add wine. Bring to a boil, stirring to loosen any browned bits from bottom of pan.

Reduce heat to medium-low. Gradually stir in beef stock. Bring sauce just to a boil, stirring constantly. Reduce heat to medium-low. Simmer, uncovered, for 10-12 minutes or until thickened, stirring frequently. Remove from the heat. Season with salt and pepper.

Cut Beef Wellington into 1/2-inch slices. Top with herb butter. Serve with sauce.





# Rainbow Root Vegetable au Gratin

Servings 4-6

## Ingredients

- 2 tablespoons butter, cubed
- 1 medium shallot, finely chopped
- 2 tablespoons sherry
- 2 cups heavy whipping cream
- 8 ounces **Chalet Brick cheese or Chalet German Brick cheese**, shredded and divided (2 cups)
- 3 fresh sage sprigs
- 2 fresh rosemary sprigs
- Salt and pepper
- 2 pounds root vegetables (red or golden beets, parsnips, sweet potatoes), peeled
- 1 pound large Yukon Gold potatoes
- Minced fresh sage
- Minced fresh rosemary

## Instructions

Heat oven to 400°F.

Melt butter in a large skillet over medium heat. Add shallot; cook and stir for 4-5 minutes or until tender. Add sherry; cook and stir for 1-2 minutes or until sherry is reduced by half. Reduce heat to medium-low. Gradually stir in cream. Bring to a boil, stirring constantly. Cook and whisk for 2-3 minutes or until thickened.

Reduce heat to low. Gradually whisk in 1 cup brick until melted. Remove from the heat. Add sage and rosemary. Let stand, covered, for 10 minutes. Remove and discard herbs. Season with salt and pepper.

Meanwhile, thinly slice root vegetables and potatoes into rounds with a mandoline slicer or knife, about 1/8-inch thick. Arrange root vegetables and potatoes in a greased shallow 2-quart round baking dish, placing each rounded side upright. Lightly season with salt and pepper. Pour cheese sauce over top.

Cover dish with greased aluminum foil. Bake for 50 minutes. Uncover; sprinkle with remaining brick. Bake for 15-20 minutes longer or until vegetables are tender and top is golden brown. Cover and let stand for 15 minutes before serving. Sprinkle with herbs.

# Massaged Kale and Swiss Salad

Servings 6-8

## Ingredients

### Brown Butter Vinaigrette:

- 3 tablespoons unsalted butter, cubed
- 3 tablespoons apple cider vinegar
- 1 tablespoon finely chopped shallot
- 1 teaspoon Dijon mustard
- 3 tablespoons olive oil
- Salt and pepper to taste

### Salad:

- 2 bunches kale, ribs removed and coarsely chopped (about 6 cups)
- 1 head Bibb or Boston lettuce, coarsely chopped
- 1 cup seedless red grapes, halved
- 1/2 cup candied walnut halves
- 3 green onions, thinly sliced
- 4 ounces **Chalet Swiss cheese**, shaved (1 cup)

## Instructions

### Brown Butter Vinaigrette:

Melt butter in a light-colored skillet over medium heat. Cook and stir for 4-6 minutes or until butter is golden brown. Remove from the heat.

Transfer butter to a heatproof bowl. Cool for 20 minutes. Whisk in the apple cider vinegar, shallot and Dijon mustard until combined. Slowly whisk in olive oil. Season with salt and pepper to taste.

### Salad:

Massage kale with 1/4 cup vinaigrette in a large serving bowl until just softened and wilted. Toss with lettuce. Top with the grapes, walnuts and green onions. Drizzle with remaining vinaigrette. Sprinkle with swiss.





# Cranberry Eggnog Cream Tart

Servings 8-10

## Ingredients

### Eggnog Cream:

- 1 1/2 cups eggnog
- 1 cup whole milk
- 1/4 to 1/2 teaspoon ground nutmeg
- 1/4 cup cornstarch
- 1/4 cup sugar
- 4 large egg yolks
- 6 ounces **Roth Grand Cru®** cheese, shredded (1 1/2 cups)
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt

### Cranberry Curd:

- 2 cups fresh or frozen cranberries
- 1/4 cup water
- Zest and juice of 1 medium orange
- 2/3 cup sugar
- 2 large eggs
- 2 large egg yolks
- 4 tablespoons cold butter, cubed

### Tart:

- 1 sheet refrigerated pie pastry
- 3 ounces bittersweet chocolate, finely chopped
- 1/3 cup heavy whipping cream
- Sweetened whipped cream
- Sugared cranberries and fresh rosemary
- Chocolate curls

## Instructions

### Eggnog Cream:

Warm the eggnog, milk and nutmeg in a large, heavy saucepan over medium-low heat to 175°F, stirring constantly. Remove from the heat.

Whisk the cornstarch, sugar and egg yolks in a bowl until blended. Whisk in 1/2 cup hot eggnog mixture. Return all to saucepan, whisking constantly. Cook and stir over low heat until mixture reaches 160°F and is thickened, about 5-6 minutes. (Do not boil.) Remove from the heat. Whisk in the Grand Cru®, vanilla and salt until smooth.

Pour pastry cream through a fine mesh strainer into a bowl. Place bowl into a larger bowl filled with ice water. (Do not stir.) Cool to room temperature, about 2-4 minutes. Remove from the ice water. Press plastic wrap onto surface of cream. Refrigerate for at least 4 hours or overnight.

### Cranberry Curd:

Combine the cranberries, water, orange zest and orange juice in a large saucepan over medium heat. Bring to a boil, stirring frequently. Cook and stir for 10-12 minutes or until thickened and cranberries begin to burst. Cool slightly. Carefully press mixture through a fine mesh strainer into a bowl; discard solids. Return liquid to the saucepan. Cool to 175°F.

Whisk the sugar, eggs and egg yolks in a bowl until blended. Whisk in 1/2 cup hot liquid. Return all to saucepan, whisking constantly. Cook and stir over low heat until mixture reaches 160°F and is thickened, about 5-6 minutes. (Do not boil.) Remove from the heat. Whisk in butter.

Transfer curd to a bowl. Place bowl into a larger bowl filled with ice water. (Do not stir.) Cool to room temperature, about 2-4 minutes. Remove from the ice water. Press plastic wrap onto surface of curd. Refrigerate for at least 4 hours or overnight.

### Tart:

Roll out pie pastry on a lightly floured surface into an 11-inch circle. Transfer pastry to a 10-inch tart pan with removable bottom; trim edges. Refrigerate for 30 minutes.

Heat oven to 450°F.

Prick bottom and sides of pastry with a fork. Line pastry with parchment paper or double thickness of aluminum foil. Fill with pie weights or dried beans. Bake for 10 minutes. Carefully remove parchment and pie weights. Bake for 2-5 minutes longer or until crust is golden brown. Cool on a wire rack.

Place bittersweet chocolate into a bowl. Bring cream just to a boil in a small saucepan over medium heat, whisking constantly. Pour cream over chocolate. Let stand for 5 minutes. Stir until chocolate mixture is smooth. Spread ganache over bottom of crust. Refrigerate for 15 minutes.

Spread eggnog cream over ganache. Refrigerate for 15 minutes. Spread cranberry curd over top. Refrigerate for at least 30 minutes longer or until set. Garnish with whipped cream, sugared berries and rosemary, and chocolate curls.



# WISCONSIN CHEESE COMPANY DIRECTORY

CHEESEMAKERS IN THE STATE OF WISCONSIN 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.**

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