

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

## BEAUTIFUL BLOOMING CHEESE BOUQUETS

Celebrate the next  
occasion with  
delectable flowers



DERBY DAY MENU | SPICE UP DINNERTIME | CELEBRATING SWISS CHEESE



## LETTER FROM THE EDITOR



As we awaken from winter's hibernation, spring is ready to welcome us with new beginnings. Fresh flowers popping up, longer days and the opportunities to serve our favorite cheeses with the season's most colorful produce gets me excited for the possibilities that these next few months hold.

That includes new recipes! The time for heavy winter food is gone, but say goodbye to carbs? No way. I just shift over to lighter and airy versions like our homemade Flaky Croissants with Cheddar Gruyere (page 7). Serve them with a fruity cheese spread and fresh herb butter (pages 9-10) or fill with chicken salad for a light lunch. The same goes for dessert—our stunning Strawberry-Mascarpone Cream Tart (page 54) has a golden cookie crust, silky, tea-infused filling and fresh berries. Yes, please.

It's the perfect time to spice things up. Shake up a weeknight meal or two with new-to-you flavors. Surprise your taste buds with our Za'atar Pork Chops with Creamy Parmesan Sauce or Spring Saag Paneer (pages 38-39). Or freshen up special occasions by making loved ones something delicious *and* beautiful. I can't wait to create and share the cheese bouquets and picnic boxes full of artisan cheeses on pages 25-34.

And let's not forget...spring also means spending more time outside to enjoy warmer temps and plentiful sunshine. If you're looking for a fun destination full of charm, make a day trip to New Glarus. Known for its Swiss culture, one of my favorite local cheeses from the area is Deppeler's Swiss cheese from Chalet Cheese Cooperative. Hungry for more? Discover what makes swiss cheese so special on pages 41-52.

Cheers to new spring adventures!

*Suzanne Fanning*

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*Grate. Pair. Share.*

is published by  
Dairy Farmers of Wisconsin.

For more information about  
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## IN THIS ISSUE



### Derby Day Delicious

Celebrate the biggest horse race of the year with this sophisticated, southern-inspired spread. Mint juleps and fancy hats required.



### Everything's Coming Up Roses

Spring has sprung! It's time to stop and smell the flowers—cheese and charcuterie roses, that is.



### Spice Up Spring

Freshen up your dinner routine with meals featuring artisan cheeses paired with faraway flavors.



### Celebrating Wisconsin's Swiss Cheese Heritage

Learn about baby swiss, emmentaler and more. Plus, plan a day trip to New Glarus to savor these iconic cheeses!

## IN EVERY ISSUE

### First Bite

Flaky Croissants with Cheddar Gruyere

### Cheeselandia

Celebrating Moments with Cheese

### Sweet Endings

Strawberry-Mascarpone 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](https://www.wisconsincheese.com/Recipes).

### Tortellini Salad Skewers



#### My Favorite

The first time I made these as an appetizer; they were so delicious that I made them as a main course the second time around. I used fresh basil from my garden and drizzled the skewers with a light vinaigrette.

— **Bphuettner**

### Maple-Glazed Salmon with Aged Cheddar



#### Love This Recipe

We tried this recipe before inviting dinner guests. It is by far the best salmon recipe we have ever prepared. The basting mixture ensures the salmon is moist, flaky and flavorful.

— **Sailors**

### Baked Asparagus au Gratin



#### Super Easy, Fast and Tasty

My family loves asparagus, and this recipe knocked their socks off. It was delicious.

— **Beth DA**

### Raspberry-Ricotta Blintz Bake



#### Delicious

I made my own crepes for this recipe but kept everything else the same. The lemon and raspberry combination was delicious, and the ricotta cut the sweetness perfectly.

— **bjmclglone**

DEER CREEK®  
The MoonRabbit



WONDERS of WISCONSIN

## The Cheddars

LA CLARE  
FAMILY CREAMERY®  
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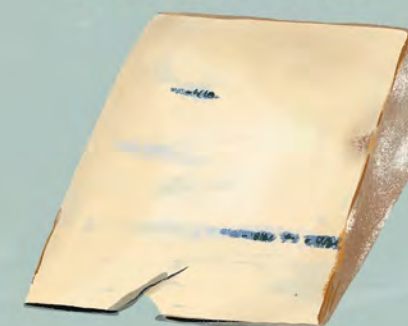
HOOK'S  
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# Flaky Croissants with Cheddar Gruyere

Makes 8 Croissants

## Ingredients

3 1/4 teaspoons active dry yeast

1/4 cup sugar

1 1/2 cups warm milk (110°F to 115°F)

3 1/4 cups all-purpose flour, divided

1 1/2 teaspoons salt

1 1/2 cups (3 sticks) cold unsalted butter

6 ounces **Wood River Creamery™ Cheddar Gruyere cheese**, finely shredded and divided (1 1/2 cups)

1 large egg, lightly beaten

## Instructions

Dissolve yeast and sugar in warm milk in the bowl of a stand mixer. Let stand for 5-6 minutes or until foamy.

Add 3 cups flour and salt; beat on low speed until mixture is combined. Add remaining flour, 1 tablespoon at a time, until dough clears sides of bowl.

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

Meanwhile, place sticks of butter side by side in the center of a sheet of parchment paper. Cover with another sheet of parchment. Pound butter with a rolling pin into an 8 x 5-inch rectangle. Refrigerate for at least 30 minutes.

Punch down dough. Knead a few times by hand. Roll out dough on a lightly floured surface into a 16 x 10-inch rectangle. Remove parchment, place butter widthwise in the center of dough. Fold dough into thirds over butter, starting with the short sides. Rotate dough 90 degrees. Repeat rolling out, folding and rotating dough three times. Wrap dough in plastic wrap. Refrigerate for at least 8 hours or overnight.

Line two 15 x 10-inch baking pans with parchment paper.

Roll out dough on a lightly floured surface into a 16 x 14-inch rectangle. Sprinkle with 1 cup cheddar gruyere, pressing down lightly. Cut into four 4 x 14-inch rectangles. Cut each rectangle diagonally.

Roll up from the wide end. Place croissants point side down 3 inches apart on prepared pans. Cover with plastic wrap. Let rise until nearly doubled, about 1 hour. Refrigerate for 1 hour.

Heat oven to 375°F.

Brush croissants with egg wash. Sprinkle with remaining cheddar gruyere.

Bake, one pan at a time, for 30-35 minutes or until golden brown.







# Whipped Strawberry-Mascarpone Spread

Makes about 1 cup

## Ingredients

- 1/2 cup (1 stick) butter, softened
- 1/2 cup (4 ounces) **Cello® Rich and Creamy Mascarpone cheese**
- 1/2 cup chopped fresh strawberries
- 1/4 cup minced fresh basil
- Croissants or dinner rolls, warmed

## Instructions

Beat butter and mascarpone in a bowl until blended. Fold in strawberries and basil. Serve spread with croissants.

# Savory Cheese and Herb Butter

Makes 1 1/2 cups

## Ingredients

- 1 cup (2 sticks) butter, softened
- 6 ounces **Wood River Creamery™ Cheddar Gruyere cheese** or **Uplands Pleasant Ridge Reserve cheese**, shredded (1 1/2 cups)
- 1/3 cup minced fresh herbs, such as basil, chives, parsley and/or rosemary
- Salt and pepper to taste
- Croissants or dinner rolls, warmed

## Instructions

Beat butter and cheddar gruyere in a bowl until blended. Add herbs; beat just until combined. Season with salt and pepper to taste. Serve butter with croissants.



# SPOTLIGHT ON *Cheeselandia* WISCONSIN

Cheeselandians are spreading the word about Wisconsin's most celebrated export—cheese! Through their snapshots, see how community members are creating and sharing special moments centered around aged cheddars, funky blues, original colbys and more.



“When making a cheese board, I start by laying freezer paper on a kitchen island before placing on it a variety of cheeses and accompaniments. I then write the name of each cheese on the paper with an arrow pointing to the sample. Doing so provides my guests immediate identification, as well as helps them remember the cheeses they loved when seeing the cheese board in photos afterwards.”

— Daniel Ramirez



“My husband and I play trivia every week at a local brewery, and our team brings snacks to share. This tray featured Pepper Jack Palmetto Cheese Spread Homestyle Pimento Cheese in the celery, Saxon Asiago Fresca cheese, Wood River Creamery™ Cheddar Gruyere cheese and Ellsworth Cheddar Curd Crunchers.”

— Suzy Neal



“Will travel for cheese! My husband and I are always planning our next cheese-centric destination.”

— Ashley Hamilton

**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).





# DERBY DAY DELICIOUS

Bourbon, bow ties and beautiful steeds—it's the south's most refined showdown, the Kentucky Derby! While the race is only two minutes, this long-standing tradition scheduled on the first Saturday of May is worthy of an all-day event.

And with this winning menu, featuring elegant appetizers inspired by the region's most iconic flavors and Wisconsin's specialty cheeses, you can place your bets that your party will be perfect.





# MARINATED SHRIMP, FETA and CUCUMBER SALAD

Servings 6-8

## Ingredients

- 12 ounces cooked small shrimp, peeled, deveined and tails removed
- 2 tablespoons lemon juice
- 1/4 to 1/2 teaspoon sugar
- 2 tablespoons olive oil
- Salt and pepper to taste
- 1 large English cucumber
- Wooden skewers
- 1 cup **Nasonville Dairy or Café Olympia™ Traditional Feta Cheese Crumbles** (6 ounces)
- 2 tablespoons minced fresh mint
- Fresh mint leaves

## Instructions

Place shrimp in a shallow, large bowl. Whisk lemon juice and sugar in a small bowl. Slowly whisk in olive oil. Season with salt and pepper to taste. Pour over shrimp; gently toss to coat. Cover and refrigerate for 10 minutes.

Meanwhile, cut cucumber in half lengthwise. Dice half of the cucumber for salad. Thinly slice remaining cucumber into ribbons with a mandoline slicer or vegetable peeler. Wrap ribbons on wooden skewers; set aside.

Gently toss the feta, mint and diced cucumber with shrimp in bowl. Cover and refrigerate for at least 10 minutes.

Spoon salad into serving glasses. Garnish with mint and reserved cucumber ribbons.



# PROSCIUTTO and PIMENTO CHEESE CUPS

Makes 2 dozen

## Ingredients

- 6 ounces thinly sliced prosciutto or deli Black Forest ham
- 1 container (12 ounces) **Palmetto Cheese Spread Original Homestyle Pimento Cheese**
- 2 green onions, thinly sliced

## Instructions

Heat oven to 375°F.


Cut prosciutto into 24 squares, about 3-inches each.  
Press squares into ungreased mini muffin cups.

Bake for 12-15 minutes or until lightly browned. Cool in pans  
for 5 minutes before removing to paper towel-lined  
wire racks to cool completely.

Pipe or spoon about 1 tablespoon  
pimento cheese into each cup.  
Garnish with green onions.







# GOUDA and BOURBON CHERRY COMPOTE PURSES

Makes 1 dozen

## Ingredients

- 2 cups pitted fresh or frozen cherries, thawed
- 1 cup sugar
- 3/4 cup bourbon or water
- Juice of 1 medium lemon
- 4 ounces **Saxon Big Ed's Gouda cheese**
- 8 sheets phyllo dough, thawed (14 x 9-inches each)
- 6 tablespoons butter, cubed and melted
- 12 fresh chives

## Instructions

Combine the cherries, sugar, bourbon and lemon juice in a large saucepan over medium-high heat. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, uncovered, for 40-45 minutes or until compote is thickened, stirring occasionally. Remove from the heat. Cool compote to room temperature. Strain cherry mixture through a fine mesh strainer into a bowl. Save juice for a different recipe.

Heat oven to 350°F. Line a 17 x 12-inch baking pan with parchment paper.

Cut gouda into 12 cubes, about 1/2-inch each. Freeze gouda for 15 minutes.

Meanwhile, unroll phyllo sheets; keep covered with plastic wrap and a damp towel. Place one phyllo sheet on a large cutting board. Lightly brush with butter. Layer three additional phyllo sheets; lightly brush each sheet with butter. Repeat step with phyllo sheets to create two stacks.

Cut each phyllo stack into six squares, about 4 1/2-inches each. Place a gouda cube in the center of each square. Top each with about 1 tablespoon cherry compote. Carefully gather phyllo up and around filling; pinch and twist to seal. Place on prepared pan. Bake for 12-15 minutes or until edges are golden brown.

Let cool on pan slightly. When cool enough to handle, tie phyllo purses with chives. Serve warm.



# MINI HOT BROWN BITES

Makes 32 bites

## Ingredients

- 1 box (17.3 ounces) frozen puff pastry, thawed
- 1 large egg, lightly beaten
- 1 tablespoon plus 1 1/2 teaspoons butter, cubed
- 1 tablespoon plus 1 1/2 teaspoons all-purpose flour
- 1 cup milk
- 1/8 teaspoon cayenne pepper
- 4 ounces **Widmer's One Year Cheddar cheese**, shredded and divided (1 cup)
- Salt and pepper to taste
- 1/2 pound thinly sliced deli turkey breast
- 3 medium roma tomatoes, cut in 1/4-inch slices
- 12 bacon strips, cooked and crumbled
- Snipped fresh chives

## Instructions

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

Unfold one sheet puff pastry on a lightly floured surface; roll out to a 12-inch square. Cut pastry into 16 squares, 3-inches each. Transfer to prepared pan. Repeat step with remaining pastry.

Brush pastries with egg wash. Bake for 12-15 minutes or until golden brown. Cool slightly on a wire rack.

Meanwhile, melt butter in a saucepan over medium-low heat. Whisk in flour until smooth. Gradually whisk in milk and cayenne pepper. Bring to a boil; cook and whisk for 2 minutes or until thickened.

Reduce heat to low. Gradually whisk in 1/3 cup cheddar until melted. Remove from the heat. Season with salt and pepper to taste.

Cut turkey slices in half. Top pastry squares with turkey and tomatoes. Spoon about 1 1/2 teaspoons cheese sauce over each bite. Sprinkle with remaining cheddar. Broil 3-4 inches from the heat for 1-2 minutes or until cheese is melted. Sprinkle with bacon and chives.







# ROELLI LOWLANDER GOUDSE KAAS CHEESE + MINT JULEPS

## About The Pairing:

Top oat crackers with **Roelli Lowlander Goudse Kaas cheese**, honey and fresh mint. Serve with mint juleps.

## Why This Combo Works:

This Dutch-style gouda is aged and known for its sweet and nutty notes, which are enhanced with honey and the cocktail's sweet, minty flavors.



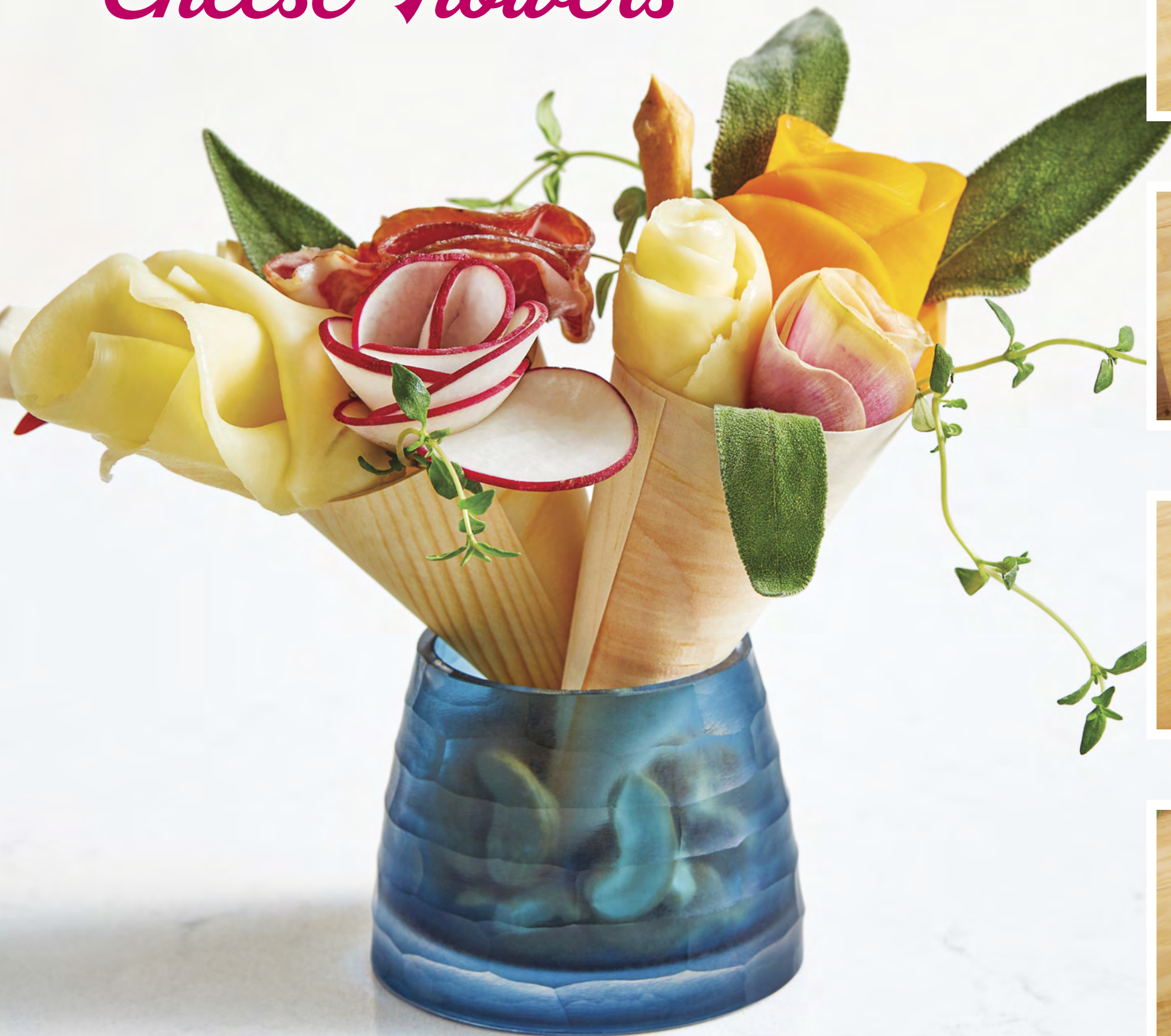
# *Everything's Coming Up Roses*

Create a gourmet display with edible flowers made from handcrafted cheeses and charcuterie. A unique way to think outside the cheese board, these impressive bouquets and picnic boxes are stunning. Arrange a beautiful blooming centerpiece of cheeses for your next spring occasion. Or assemble a picnic box brimming with fruits, veggies, nuts and something sweet for that someone special—it's the perfect grab-and-go meal to celebrate the return of alfresco dining or a casual date night!





# HOW TO MAKE *Cheese Flowers*



**Step 1:** Thinly slice a block of Wisconsin cheese, such as cheddar, fontina, gouda, havarti or mozzarella, to 1/8-inch thickness (or ask your cheese shop for help). Use a glass or cutter to cut cheese slices.



**Step 2:** Place a cheese round on a cutting board; fold in half. Add another folded slice, followed by three unfolded slices. Roll a separate cheese round tightly to form a "stem". Place stem on the left edge of the first folded slice.



**Step 3:** Roll slices around the stem. Continue rolling, keeping the stem near the center of unfolded slices.



**Step 4:** Place the cheese flower upright in a vase or glass. Open "petals" by gently pulling back the top edges of cheese slices. Add fresh herbs like basil, sage or thyme for leaves.



# Wisconsin Cheese Flower Bouquets

MAKES ABOUT 3-4 LARGE VASES

## INGREDIENTS

Henning's Mild Cheddar cheese

BelGioioso Fontina cheese

Wakker Creamy Young Gouda cheese (aged 2-4 months)

Cedar Grove Havarti cheese

Renard's Mozzarella cheese

Thinly sliced prosciutto

Thinly sliced salami

Radishes, thinly sliced

Watermelon radishes, thinly sliced

BelGioioso Fresh Mozzarella cheese—Pearls, drained

Whole Sweetie Drop miniature peppers, drained or chopped  
sweet red bell pepper

Toothpicks

Disposable bamboo wood cones, paper cones or double-thickness parchment paper, shaped into cones

Salted roasted cashews

Mixed nuts

Italian breadsticks

Pickled asparagus spears

Fresh sage leaves

Fresh thyme sprigs

## INSTRUCTIONS

Thinly slice blocks of cheddar, fontina, gouda, havarti and mozzarella to 1/8-inch thickness. See pages 27-28 for how to make cheese flowers.

Roll cheeses, charcuterie and radishes into flowers.

Thread fresh mozzarella pearls and miniature peppers on toothpicks.

Place two to three flowers in each cone. Arrange cones in vases filled with nuts. Fill in bouquets with fresh mozzarella picks, breadsticks and asparagus. Garnish with sage and thyme.



## Recipe Tip:

Ask the cheesemonger in a specialty cheese shop or deli department of your grocery store to cut block Wisconsin cheeses into 1/8-inch slices.





# *The Best Picnic Box*

SERVINGS 6-8

## INGREDIENTS

**Weyauwega Star Dairy Mozzarella cheese**

**Blaser's Extra Sharp Cheddar cheese**

**Sartori Merlot BellaVitano® cheese**

**Deer Creek® The Stag cheese**

Meat snack sticks of choice, cut into pieces

Fresh blackberries

Fresh raspberries

Chocolate-dipped pretzels

Pickled beets, thinly sliced

Pickled carrot sticks

Pickled green beans

Baby dill pickles

Thinly sliced Finocchio (fennel) salami

Thinly sliced salami

Vegetable chips

Fig jam or jam of choice

Sliced baguette

Mini cucumbers, thinly sliced

Thin crackers

Watermelon radishes

Fresh basil leaves

## INSTRUCTIONS

Thinly slice block mozzarella to 1/8-inch thickness. See pages 27-28 for how to make cheese flowers.

Arrange the cheddar, Merlot BellaVitano® and The Stag in the box. Fill in with meat sticks, berries, pretzels, pickled vegetables and dill pickles, salami, chips, fig jam, baguette, cucumbers, crackers, mozzarella and radish flowers. Garnish with basil.



# Date Night Box

SERVINGS 2

## INGREDIENTS

Small bottle champagne (187 ml) of choice  
**Bleu Mont Dairy Bandaged Cheddar cheese**  
**Roth Reserve Grand Cru® cheese**  
**Springside Monterey Jack cheese**  
Seedless red grapes  
Pitted green and Kalamata olives  
Chocolate-dipped strawberries  
Shortbread cookies  
Thinly sliced prosciutto  
Candied pecans  
Crackers  
Fresh raspberries  
Thinly sliced salami  
Fresh basil leaves  
Fresh mint leaves

## INSTRUCTIONS

Place champagne in the box. Arrange the cheddar, Grand Cru® and monterey jack. Fill in with grapes, olives, strawberries, cookies, prosciutto, pecans, crackers, raspberries and salami flower. Garnish with basil and mint.





# Spice Up Spring

It's the season of new beginnings. What better way to shake things up than with big, bold spices like za'atar seasoning and garam masala? Especially when you pair them with savory artisan cheeses like aged parmesan and fresh paneer. Toss in a few aromatics—thyme, ginger and garlic, and you have the makings of magical meals that'll put a spring in your step.







# Za'atar Pork Chops with Creamy Parmesan Sauce

Servings 4

## Ingredients

1 pound fingerling potatoes, quartered  
6 large carrots, peeled and cut into 2-inch pieces  
3 tablespoons olive oil, divided  
Salt and pepper  
3 teaspoons za'atar seasoning, divided

4 bone-in thick-cut pork chops (6 to 8 ounces each)  
4 tablespoons butter, cubed  
2 cups heavy whipping cream  
3 ounces **Eau Galle Parmesan cheese**, grated (1 cup)  
Fresh thyme sprigs, optional

## Instructions

Heat oven to 400°F.

Place potatoes and carrots on a 17 x 12-inch baking pan. Drizzle with 1 1/2 tablespoons olive oil; toss to coat. Arrange vegetables in a single layer. Season with salt, pepper and 1/2 teaspoon za'atar seasoning. Bake for 30-40 minutes or until vegetables are tender, stirring once.

Meanwhile, season pork chops with salt, pepper and 1/2 teaspoon za'atar seasoning. Warm remaining olive oil in a large skillet over medium-high heat. Add pork chops; cook for 3-4 minutes on each side or until browned.

Place pork chops on a greased 15 x 10-inch baking pan. Bake for 10-12 minutes or until a thermometer inserted in meat reads 145°F. Transfer pork chops to a serving platter; tent with aluminum foil. Let rest for at least 3 minutes.

Melt butter in the same skillet over medium heat. Add remaining za'atar seasoning, stirring to loosen any browned bits from bottom of pan. Gradually whisk in cream. Bring cream just to a boil, stirring constantly. Reduce heat; cook and stir sauce for 2-3 minutes or until thickened.

Remove from the heat. Gradually whisk in parmesan until melted. Season with salt and pepper. Serve pork chops and vegetables with sauce. Garnish with thyme if desired.

## Make Your Own Za'atar Seasoning:

Combine 2 1/2 teaspoons dried thyme, 1 teaspoon toasted sesame seeds, 1 teaspoon sumac, 1/2 teaspoon dried oregano and 1/4 teaspoon salt.

Sumac is available in the spice aisle at Middle Eastern markets.





# Spring Saag Paneer

Servings 6

## Ingredients

- 3 tablespoons ghee or butter, cubed and divided
- 1 medium onion, chopped
- 1 serrano pepper, seeded and finely chopped
- 1 tablespoon minced fresh garlic
- 1 tablespoon grated fresh ginger
- 3 bags (5 ounces each) fresh baby spinach (about 15 cups)
- 5 cups chopped Swiss chard leaves
- 2 1/4 cups heavy whipping cream, divided
- 1/2 pound fresh asparagus spears, trimmed and cut into 1-inch pieces (about 1 1/2 cups)
- 1 cup fresh or frozen peas, thawed
- 1 tablespoon plus 1 1/2 teaspoons garam masala
- Salt and pepper to taste
- 3 cups basmati rice
- 12 ounces **Specialty Cheese Bharatma™ Paneer cheese**, cut into 1 1/2 x 1/2-inch pieces
- 1/2 cup roasted cashews
- Green onion

## Instructions

Warm 1 tablespoon ghee in a large skillet over medium heat. Add onion and serrano pepper; cook and stir for 4 minutes. Add garlic and ginger; cook and stir 1-2 minutes longer or until vegetables are tender. Add spinach and Swiss chard in batches; cook and stir until wilted. Stir in 1/4 cup cream. Remove from the heat. Cool slightly.

Process spinach mixture, in batches, in a food processor or with an immersion blender until smooth. Return to the pan. Stir in the asparagus, peas, garam masala and remaining cream. Cook over medium heat for 10-12 minutes or until vegetables are tender, stirring frequently. Remove from the heat. Season with salt and pepper to taste. Keep warm.

Meanwhile, cook rice according to package directions.

Warm remaining ghee in another skillet over medium heat. Add paneer; cook for 2-3 minutes on each side or until golden brown.

Serve saag with rice; top servings with paneer and cashews. Garnish with green onion.

## Make Your Own Garam Masala:

- 3 tablespoons coriander seeds
  - 1 tablespoon cumin seeds
  - 1 teaspoon cardamom seeds
  - 1 tablespoon black peppercorns
  - 1 cinnamon stick (1 1/2 inches)
  - 1/4 teaspoon ground nutmeg
- Toast the coriander, cumin, cardamom, peppercorns and cinnamon in a skillet over medium-high heat for 3-4 minutes or until fragrant. Stir in nutmeg. Cool slightly. Grind spices in a spice mill or coffee grinder until fine. Store in an airtight container for up to 6 months. Makes 1/3 cup.







# CELEBRATING WISCONSIN'S SWISS CHEESE HERITAGE

Hallowed for its holes, swiss cheese is one of the most iconic cheeses in the world. While its namesake derives from its country of origin [Switzerland, of course], some of the best swiss cheese is made in Wisconsin. From versions of swiss and baby swiss to a take on emmentaler cheese, our cheesemakers are obsessed with perfecting Old-World cheesemaking techniques while pushing the boundaries of taste and texture.



# A PROUD HISTORY

Swiss cheese was born in a lush valley in west central Switzerland, in a region called Emmental. This family of cheese is known as “alpine style,” having originated in high-altitude pastures of the Alps. Swiss villages would graze their cows here during summer before returning to the safety of the lower elevations as the seasons changed. Swiss cheese was originally made in large wheels to preserve the milk from that summer season.

When it comes to swiss cheese in Wisconsin, we owe Swiss immigrants our gratitude. They brought their coveted cheesemaking techniques from their homeland when they settled in the state—specifically Green County—in the 1800s. As Wisconsin’s dairy industry boomed, it wasn’t long before residents developed a love for alpine-style cheeses.



# THE SKINNY ON SWISS

While any cheese made in Switzerland can be called “Swiss cheese,” what Americans refer to as swiss cheese is a version that’s reminiscent of emmentaler cheese from Switzerland, which is widely known for its characteristic holes called “eyes.”

There are three types of swiss cheese made in wisconsin:

## EMMENTALER

Rich, nutty and slightly fruity with acidic notes, this cheese boasts a smooth texture and large holes. Edelweiss Creamery is the only artisan cheese factory in the state making emmentaler cheese in the Old-World way.



## WISCONSIN SWISS

A cousin to Switzerland’s emmentaler (or emmental), this aged cheese has the iconic holes and is rindless with ample buttery and slightly sweet flavors.

## BABY SWISS

Often crafted with whole milk and produced in smaller wheels, this great melting cheese is mild and creamy. It’s aged for less time (usually a month) and has smaller holes than swiss.





# PERFECT PAIRINGS

Swiss cheese has less salt than other cheeses, which means it pairs particularly well with salty accompaniments like pretzels, sesame sticks, salted nuts and pickled vegetables. Cured meats, marmalade and hearty crackers or cocktail breads are ideal supporting players when creating a cheese board that puts swiss cheese in the starring role.

Thirsty yet? Pair swiss with a malty brew like a doppelbock or hearty brown or amber ale (a perfect combo for an Oktoberfest-themed celebration). Crisp white wines also pair well with this accommodating cheese. Try buttery chardonnay or a riesling—both promise a refreshing flavor combination. A Beaujolais or fruity pinot noir are additional sophisticated choices to consider.

When you're in the mood for something a little stronger, pair swiss cheese with grappa or fruit brandy. Sweeter spirits like these complement the fruity notes and nuttiness of the cheese.



# WISCONSIN'S SWISS CHEESES

The next time you're craving cheese with a Swiss pedigree, you don't have to go abroad to find the best. Simply sample these must-try artisan cheeses from Wisconsin!

## 5-YEAR AGED SWISS

by Hook's Cheese Company

For over 45 years, Hook's Cheese Company has been making swiss cheese, ranging in age from mild baby swiss to this beauty. This aged swiss has a firm and crumbly texture with a nutty flavor and fruity finish.

## DEPELER'S BABY SWISS

by Chalet Cheese Cooperative

This cheese factory introduced baby swiss to Green County. It's a worldwide award-winning baby swiss made with whole milk, which lends a creamy texture and buttery flavor. A great melting cheese, it's available original and smoked.

## EMMENTALER

by Edelweiss Creamery

A superior melting cheese, this nutty and fruity work of art from Master Cheesemaker Bruce Workman is crafted in an old-fashioned copper kettle and produced in 180-pound cheese wheels!

## 2-YEAR AGED SWISS

by Carr Valley Cheese

Aged for two years, this swiss boasts a deep, complex flavor. Robust and rich, it's wonderful for snacking on its own or stacking atop dark rye bread.

## STETTLER SWISS

by Decatur Dairy

Cheese lovers will swoon over Master Cheesemaker Steve Stettler's unique recipe for luscious lace swiss cheese with its tiny holes.

## SHULLSBURG CREAMERY BABY SWISS

by Prairie Farms Cheese Division

Crafted by passionate cheesemakers since 1938, this mild and exceptionally creamy, award-winning baby swiss cheese is a premium choice for a cheese board.





# SPOTLIGHT ON BRUCE WORKMAN

## MASTER CHEESEMAKER AND OWNER of Edelweiss Creamery

The holder of 12 Master medals highlighting his expertise in 12 cheese varieties, Bruce is the most decorated Master Cheesemaker in America. From baby swiss to swiss, brick to butterkäse, he's a legend in the world of cheese. And emmentaler cheese is his signature creation. Made in a traditional copper kettle, finished wheels weigh 180 pounds. We talked with Bruce about his love affair with this one-of-a-kind cheese.

**Q:** What inspired you to start making Edelweiss Emmentaler cheese?

**A:** When I started my career over 40 years ago, it was the first cheese I learned how to make. I worked for a small co-op in Monticello, Wisconsin, where we made traditional wheel swiss. When I eventually bought the facility and opened Edelweiss Creamery in 2004, I knew I wanted to bring something back that Green County was known for.

**Q:** Can you talk about the copper kettle you use to make your emmentaler?

**A:** Many years back, I was very fortunate that my employer at the time, Felix Roth of Roth Käse, found me a copper kettle in Switzerland. I bought it, had it shipped here and set it up. It's still the copper vat we use today.

Copper is special for many reasons. It heats evenly and imparts flavor when the milk and curds are stirred around in the vat. Copper also works very well with the cultures, and we don't have to use as much to make our cheese. In a stainless steel vat, we'd have to add more ingredients to come up with the flavor profiles that we look for. We're naturalists and like to keep things as close to the basics as we can.

**Q:** How long does it take to make emmentaler?

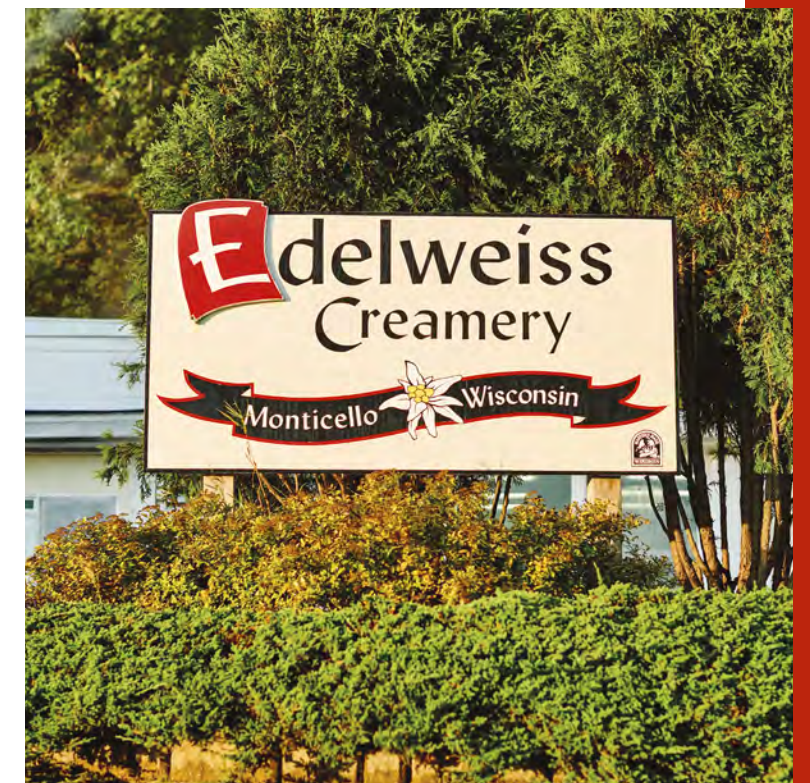
**A:** From milk to wheel, it takes 4 1/2 hours. Then the wheel sits in the press (a giant round form) for 24 hours before it goes in a brine for 48 hours. It's then transferred to a cold room for a week, which helps with even "eyes" or holes formation. Then it goes into an aging room, where it's flipped and handwashed with a saltwater solution multiple times a week for two months.

The cheeses are cared for like babies. We put our heart and soul into making cheeses that everyone will enjoy. Our wheels are a labor of love. My son always says, "Dad, it's one of the hardest cheeses to make because you don't know what you have for three months."



**Q:** What makes your swiss cheeses extra special?

**A:** We craft traditional wheels of swiss that have a thin poly coating (as opposed to curing in a bag), so our cheeses can breathe. Gases are allowed to escape, and we get nice walnut and pecan flavor notes in our cheeses as they age.





# A SWISS ADVENTURE

Making swiss cheese in Green County was stellar in its day—at one time, there were over 200 factories producing swiss. And its rolling hills dotted with small towns, farms and woodland pastures are like the alpine farmlands of Glarus, Switzerland. Today, Green County is known as the epicenter of the dairy industry in Wisconsin. It's home to the magical town of New Glarus. A bucket-list trip for cheese lovers, consider spending a day or two exploring this destination that specializes in savory Swiss cuisine made with local swiss cheeses.



## DELICIOUS DESTINATIONS

### CHALET LANDHAUS INN

Enjoy authentic alpine-style cuisine at this inn and restaurant that features locally sourced cheese fondue and cheese curds, as well as breakfast Rösti potatoes similar to our recipe on page 51.

### MAPLE LEAF CHEESE AND CHOCOLATE HAUS

Stop in for homemade fudge, ice cream, wines, sausages and award-winning cheeses from the area.

### PUEMPEL'S OLDE TAVERN

Founded as a boarding house and tavern in 1893, try the gourmet cheese flight from Edelweiss Creamery.

### GLARNER STUBE

A quaint restaurant in the heart of New Glarus, it's well-loved for its bubbling swiss cheese fondue.





# SWISS CHEESE RÖSTI

Servings 6

## Ingredients

- 1 1/2 pounds russet potatoes
- 2 tablespoons all-purpose flour
- 1/2 teaspoon each salt and pepper
- 6 ounces **Edelweiss Emmentaler cheese** or **Deppeler's Swiss cheese**, shredded (1 1/2 cups)
- 8 green onions, chopped
- 6 thick-cut bacon strips, cooked and crumbled
- 4 tablespoons olive oil, divided
- Additional cooked, crumbled bacon and chopped green onions
- Sour cream

## Instructions

Place potatoes in a large saucepan; cover with water. Bring to a boil. Reduce heat; cook, uncovered, for 20-22 minutes or until potatoes are just tender. Drain. Cool completely. Peel potatoes; transfer to a large bowl. Cover and refrigerate overnight.

Shred potatoes; return to the bowl. Toss with the flour, salt and pepper. Stir in the swiss, green onions and bacon.

Heat 2 tablespoons olive oil in a large skillet over medium heat. Add potato mixture, pressing into an even layer. Cover and cook until the bottom is golden brown and crisp, about 8-12 minutes. Gently run a spatula around sides and underneath the rösti. [Pan will be hot!] Place a large plate over the skillet. Carefully flip rösti onto the plate.

Warm remaining olive oil in the same pan over medium heat. Carefully slide rösti into the skillet. Cover and cook for 8-12 minutes longer or until bottom is golden brown. Gently run a spatula around sides and underneath the rösti; slide onto a serving plate. Sprinkle with additional bacon and green onions. Serve with sour cream.







# Strawberry-Mascarpone Cream Tart

Servings 8-10

## Ingredients

- 1 1/2 cups heavy whipping cream
- 3 tablespoons rose Earl Grey loose leaf tea
- 1/2 cup (1 stick) butter, softened
- 1/2 cup confectioners' sugar
- 2 teaspoons vanilla extract, divided
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 2 tablespoons sugar
- 1 container (8 ounces) **Crave Brothers Farmstead Classics Mascarpone cheese**
- 1/2 cup strawberry jelly
- 1 tablespoon orange liqueur or orange juice
- 1 pound fresh strawberries, hulled and sliced (about 3 cups)
- Fresh chamomile flowers or edible flowers of choice, optional

## Instructions

Warm cream in a small saucepan over medium heat. Whisk in tea and let steep for 5 minutes. Strain cream through a fine mesh strainer lined with cheesecloth into a large bowl; discard tea leaves. Cool slightly. Cover and refrigerate for at least 4 hours or overnight.

Meanwhile, cream butter and confectioners' sugar in a large bowl until light and fluffy. Beat in 1 teaspoon vanilla. Combine flour and baking powder in a bowl; gradually add to butter mixture just until combined. Shape dough into a disk; wrap in plastic wrap. Refrigerate for at least 1 hour or overnight.

Heat oven to 350°F.

Roll out dough on a lightly floured surface to an 11-inch circle. Transfer to a lightly greased 9-inch tart pan with a removable bottom; trim edges. Bake for 22-25 minutes or until light golden brown. Cool completely on a wire rack.

Beat cream until it begins to thicken. Add sugar and remaining vanilla; beat until stiff peaks form. Beat mascarpone in another large bowl until smooth. Fold in whipped cream. Spread mascarpone cream over crust.

Warm strawberry jelly and orange liqueur in a small saucepan over medium heat, stirring until jelly is melted. Remove from the heat. Cool slightly. Arrange strawberries over tart; brush with glaze. Garnish with flowers if desired.





# WISCONSIN CHEESE COMPANY DIRECTORY

CHEESEMAKERS IN AMERICA’S DAIRYLAND 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  
Arena Cheese, Inc.  
Arla Foods, Inc.  
Associated Milk Producers, Inc.—Corporate  
Babcock Hall Dairy Plant  
Baker Cheese, Inc.  
Bass Lake Cheese Factory  
Bel Brands USA  
**BelGioioso Cheese, Inc.—Corporate**  
**Bleu Mont Dairy Company**  
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**  
Clock Shadow Creamery  
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 Deli, Inc.  
LaGrandier’s Hillside Dairy, Inc.  
Land O’Lakes, Inc.  
Landmark Creamery  
LoveTree Farmstead Cheese  
Lynn Dairy, Inc.

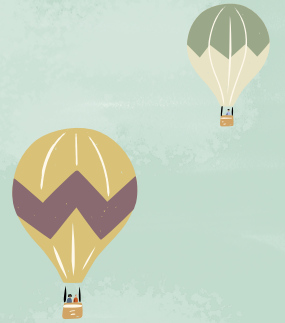
Malcore Foods, Inc.  
Maple Grove Cheese, Inc.  
**Maple Leaf Cheese**  
Marieke Gouda  
McCluskey Brothers Organic Farms  
Meister Cheese Company  
Mexican Cheese Producers, Inc.  
Mill Creek Cheese Factory  
Mullins Cheese, Inc.  
**Nasonville Dairy, Inc.**  
Noble View Cheese  
Nordic Creamery  
Oak Grove Dairy, Inc.  
Omega Naturals  
**Palmetto Cheese**  
Pasture Pride Cheese, LLC  
Pine River Pre-Pack  
Ponderosa Dairy Products, LLC  
Prairie Farms Cheese Division  
Red Barn Family Farms  
Red Apple Cheese  
**Renard’s Cheese**  
**Roelli Cheese Haus**  
**Roth Cheese**  
Saputo Cheese USA, Inc.  
**Sartori Company**  
**Saxon Homestead Farm, LLC**  
Schreiber Foods, Inc.—Corporate

Schroeder Kase  
**Schuman Cheese**  
Scott’s of Wisconsin  
Scray Cheese Company  
**Shullsburg Creamery**  
Silver-Lewis Cheese Factory Cooperative  
**Specialty Cheese Company, Inc.**  
**Springside Cheese Corporation**  
Thuli Family Creamery  
Union Star Corporation  
**Uplands Cheese Company**  
V & V Supremo Foods, Inc.  
Valley View Cheese Cooperative  
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  
Wisconsin Dairy State Cheese Company  
Wiskerchen Cheese, Inc.  
Wohlt Cheese  
Yellowstone Cheese, Inc.  
Zimmerman Cheese, Inc.





# WONDERS — of — WISCONSIN



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