

SUMMER 2023

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COOKING & ENTERTAINING WITH WISCONSIN CHEESE



**MAKE
YOUR
MARK**

Fire up your grilling game
with specialty cheeses

CHEESE CURD PAIRINGS | DIY BURRATA BAR | PASTA FILATA CHEESES

LETTER FROM THE EDITOR



Photo by
ColorMeWendy

Two things we adore about this time of year are dining outside and going full tilt on fresh fromage! Sunshine, garden produce and the season’s best cheeses are what we dream about all winter, and this is the stuff our dreams are made of Herbed Parmesan Crisps with Tomato Jam (page 7), Grilled Feta Nicoise Salad (page 30) and Blueberry-Peach Mascarpone Icebox Cake (page 47).

Here in Wisconsin, we’re also crazy for cheese curds. (Truth be told, our obsession runs year-round!) People stand in line to wait for the fresh ones. They’re slightly warm and oh-so squeaky! IYKYK. We get them at creameries, cheese shops, farmers markets and just about everywhere else. It’s difficult to ship this local delicacy out of state since the best curds are enjoyed fresh out of the vat. So, if you’re from out of town and have plans to visit The State of Cheese, check out our list of cheese curd artisans on page 40.

We’re also celebrating in this issue cool handcrafted cheeses that keep their shape on a hot grill. Take juustoleipa, also known as bread cheese—it’s been a bit of a viral sensation lately. Here’s why—the cheese doesn’t melt when grilled but softens to buttery bliss. Taste it yourself in our Pesto-Caesar Salmon Salad with Bread Cheese Croutons (page 27). Or try this delicious spin: Master Cheesemaker Sid Cook, owner of Carr Valley Cheese, turned me on to dipping warm bread cheese into maple syrup as a breakfast treat. It’s magical.

Finally, you can’t talk about summer without mentioning fresh mozzarella. I’ve had the “pleasure” of making fresh mozzarella, and it’s truly a labor of love. If you’ve ever had to repeatedly dip your hands into the near-boiling water used to make it, you probably appreciate getting it from the cheesemakers as much as I do! Burrata is another one of my favorites. And did you know each ball is hand-formed? For a new twist on a brunch buffet, see the sweet and savory burrata bar we set up on pages 19-22. It has that “wow factor” and features a little something for everyone—just like Wisconsin Cheese.

Let’s Summer!

Suzanne Fanning

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is published by
Dairy Farmers of Wisconsin.

For more information about
Wisconsin Cheese, visit:

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IN THIS ISSUE



A Lotta Pasta Filata

Stretch your understanding of pulled-curd cheeses, including mild, sweet and milky favorites like fresh mozzarella and provolone. Plus, ideas for creating a build-your-own burrata bar!



Grill and Chill

Beat the heat of summer with unique cheeses—juustoleipa, cotija and more—that don't melt, even on a hot grill. Get fired up for flame-kissed fare, from sizzling sweet corn to cool seasonal salads.



Crazy About Curds

Meet Wisconsin's much-loved staple! Discover what gives cheese curds their squeak, the artisan cheesemakers who craft these tasty, addictive nuggets and how to pair them for a unique bite.

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★★★★★ *Grate it. Rate it.*

We love receiving reviews and helpful advice from passionate cooks and bakers who have tried our recipes.

The reviews are valuable to us and much appreciated. Please keep the feedback coming!

If you've tried a recipe, leave your opinions and any recipe tips at: [WisconsinCheese.com/Recipes](https://www.wisconsincheese.com/Recipes).

Cheddar-Bacon Breakfast Egg Cups



Easy Cheesy Breakfast

This recipe was a hit as a make-ahead breakfast for guests. We tucked them into a warming dish, so we could all sit down together. Alongside these cups of cheese goodness, we offered sliced tomatoes, basil salt, hot sauce and fresh tomato ketchup.

— **Cheesy Farm Girl**

Basil Shrimp with Sweet Corn Salad



Summer on a Plate

I prepared this dish for my family, and it was a crowd-pleaser! The marinade for the shrimp doubles as the dressing for the salad. The grilled corn salad was super fresh with my garden tomatoes and crumbly cotija. It's a winning dish for your next backyard cookout.

— **Ashhams5**

Sweet and Savory Caprese Stacks



Refreshing

These are such a great and light option for a hot summer day. I couldn't find capicola and subbed in prosciutto, which worked wonderfully. Homegrown tomatoes and the balsamic glaze drizzle took it to the top!

— **Sdocain**

Citrus-Glazed Chicken and Apricot Kabobs



Awesome End of Summer Dish

The apricots in this recipe held up well on the grill, and the simple marinade made the chicken juicy. I also loved the cheese on top and served it with more to garnish.

— **Cheeslover1996**



WELCOME TO



WISCONSIN

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



Herbed Parmesan Crisps with Tomato Jam

Makes 2 Dozen (1 1/2 Cups Jam)

Ingredients

Tomato Jam:

- 1 1/2 pints cherry tomatoes, halved (about 1 1/2 pounds)
- 1/2 cup packed brown sugar
- 3 tablespoons water
- 1 tablespoon lemon juice
- 1 tablespoon grated fresh ginger
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/4 teaspoon crushed red pepper flakes

Herbed Parmesan Crisps:

- 6 ounces **Sartori SarVecchio®** Parmesan cheese, finely shredded (about 2 cups)
- 1 tablespoon minced fresh rosemary
- 1 tablespoon minced fresh thyme
- 1/4 teaspoon pepper

Instructions

Tomato Jam:

Bring the tomatoes, brown sugar, water, lemon juice, ginger, salt, cumin and red pepper flakes to a boil in a large skillet over medium-high heat, stirring constantly. Reduce heat to low. Simmer, uncovered, for 45-50 minutes or until tomato mixture is thickened, stirring occasionally.

Remove from the heat. Cool jam completely. Transfer jam to a jar or refrigerator container. Cover and refrigerate until serving.

Herbed Parmesan Crisps:

Heat oven to 350°F.

Combine the parmesan, rosemary, thyme and pepper in a bowl. Place 2 tablespoons parmesan mixture 1 inch apart on parchment-lined baking sheets.

Bake for 6-8 minutes or until cheese is light golden brown. Let cool for 1 minute before removing to paper towel-lined wire racks to cool completely. Serve crisps with jam.





Cheeselandia Super Host Stephanie Arsenault hosted the community's first "Super Host" event in her hometown of Solana Beach, California. The lovely spring-themed party featured a bountiful Wisconsin Cheese display, including a few of her favorites like Uplands Pleasant Ridge Reserve, Sartori MontAmoré® Cheddar and Saxon Snowfields Butterkäse Style. Stephanie added her touch with a prize raffle and signature photo wall, "For the Love of Wisconsin Cheese."



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.

A Lotta Pasta Filata

There's something to be said for a good stretch, especially when making cheese. Let us introduce you to the pasta filata (meaning "spun paste" in Italian) family. They're stretched- or pulled-curd cheeses typically mild, often sweet and delicate, milky and buttery, and include fresh mozzarella, mozzarella, burrata, provolone, string cheese and Oaxaca, to name a few. To make these cheeses, the cheesemaking technique involves heating the curds with very hot water and then working or stretching them into a smooth, molten mass before forming them into balls, braids, logs and other shapes. While known for their characteristic elastic, springy consistency and hallmark stretch, these cheeses can range in texture from soft to firm. Some cheeses can be served immediately (fresh mozzarella) or go on to be brined and then aged to develop flavor (provolone). Add these faves to your summer meals, or simply tear them into pieces for snacking.



Baked Provolone in Puff Pastry with Plum Chutney

Servings 6-8 (2 Cups Chutney)

Ingredients

Plum Chutney:

- 1 tablespoon olive oil
- 1 large shallot, finely chopped
- 3 tablespoons balsamic vinegar
- 2 tablespoons brown sugar
- 1 pound fresh plums, pitted and cut into 1/2-inch slices
- 1/2 teaspoon minced fresh rosemary
- 1/2 teaspoon salt

Instructions

Plum Chutney:

Heat oven to 425°F.

Warm olive oil in a large ovenproof skillet over medium heat. Add the shallot, balsamic vinegar and brown sugar; cook and stir for 5-7 minutes or until shallot is tender. Remove from the heat. Add the plums, rosemary and salt; toss to combine.

Bake for 30-35 minutes or until plums are tender, turning once. Transfer plum mixture to a bowl. Cool completely. Cover and refrigerate until serving.

Puff Pastry:

Reduce oven temperature to 400°F.

Unfold puff pastry on a parchment-lined baking sheet. Place provolone into the center of pastry. Top with 3 tablespoons chutney. Fold pastry edges up over filling. (Center will be uncovered.) Whisk egg and water; brush over pastry.

Bake for 30-35 minutes or until pastry is golden brown. Cool slightly. Top with 1/4 cup chutney. Bake for 2-3 minutes longer or until chutney is warm. Serve with crackers and additional chutney.

Puff Pastry:

- 1 sheet frozen puff pastry, thawed
- 8 ounces **Burnett Dairy® Smoked Provolone cheese**
- 1 large egg
- 1 tablespoon water
- Assorted crackers





Roasted Rainbow Beet Salad

Servings 6-8

Ingredients

Orange Vinaigrette:

- 1/3 cup orange juice
- 2 tablespoons apple cider vinegar
- 1 to 2 tablespoons honey
- 2 garlic cloves, minced
- 1 1/2 teaspoons Dijon mustard
- 1 teaspoon orange zest
- 1 teaspoon minced fresh lemon thyme or thyme
- 1/3 cup olive oil
- Salt and pepper to taste

Salad:

- 2 pounds rainbow beets, peeled and sliced 1-inch thick (6 to 8 medium)
- 8 ounces spring mix salad greens (about 8 cups)
- 1 package (8 ounces) **Crave Brothers Farmstead Classics Fresh Mozzarella cheese—Ball**, torn
- 1/3 cup pistachios, toasted and chopped
- Orange zest
- Minced fresh lemon thyme or thyme
- Salt and pepper to taste

Instructions

Orange Vinaigrette:

Whisk the orange juice, apple cider vinegar, honey, garlic, Dijon mustard, orange zest and thyme in a bowl. Slowly whisk in olive oil. Season with salt and pepper to taste. Cover and refrigerate for at least 30 minutes.

Salad:

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

Drizzle beets with 1/4 cup vinaigrette on prepared pan; toss to coat. Arrange beets in a single layer. Bake for 40-45 minutes or until beets are tender, flipping once. Cool completely.

Toss salad greens with 1/4 cup vinaigrette in a large bowl. Transfer greens to a serving platter. Top with beets and fresh mozzarella. Drizzle with remaining vinaigrette. Sprinkle with the pistachios, orange zest and thyme. Season with salt and pepper to taste.

Chile Roasted Tomatoes and Olives with Burrata

Servings 4

Ingredients

3 pints rainbow cherry tomatoes, halved
1 cup pitted green and Kalamata olives, halved
8 fresh thyme sprigs
5 garlic cloves, minced
1 teaspoon crushed red pepper flakes
2 tablespoons olive oil
Salt and pepper
1 container (4, 2-ounce "Minis") **BelGioioso Burrata cheese**
Fresh thyme sprigs
Cooked angel hair pasta, warmed
French bread baguette, warmed and torn

Instructions

Heat oven to 400°F.

Combine the tomatoes, olives, thyme, garlic and red pepper flakes in a 3-quart baking dish. Drizzle with olive oil; toss to coat. Season with salt and pepper.

Bake for 20-25 minutes or until tomatoes are soft and begin to burst, stirring once.

Place mini burratas into a serving bowl. Spoon tomato mixture around and over top. Garnish with thyme. Serve with pasta and bread.



Dreamy Burrata

Here in The State of Cheese, warm weather inspires occasions for alfresco dining. Celebrate and host these good times with a meal centered around to-die-for burrata cheese. It's a delicate pasta filata cheese with silky soft fresh mozzarella on the outside and a surprise inside—fresh mozzarella shreds soaked in heavy cream lovingly called stracciatella. Only one cheesemaker in Wisconsin makes this craveable cousin to fresh mozzarella. BelGioioso® Cheese has been crafting exceptional Italian cheeses in the U.S. for over 40 years, using traditional methods passed down through generations. Their burrata is made from fresh milk gathered daily from local farmers; each ball is hand-formed and packed in water to ensure its luxurious qualities. While burrata's sweet, milky flavor shines on its own, this cheese pairs well with sweet and savory accompaniments. Display this beauty with a bevy of toasted baguettes, fruits, charcuterie, pickled veggies and more for guests to nosh on. Summer is served!



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Build-Your-Own Burrata Bar



GRILL AND CHILL

Even when summer temperatures soar, these cool Wisconsin-crafted cheeses have a reputation for keeping their shape on a hot grill. They soften into sultry goodness when warmed but do not fully melt. Beat-the-heat characteristics like their acidity and moisture levels give these summer stunners the ability to withstand the flames. Crumble over or serve them alongside your favorite fire-kissed meals or try one of our sizzling recipes.

JUUSTOLEIPA (BREAD CHEESE)

This one's crazy good served warm. Juustoleipa (also called "bread cheese") is a very low-acid cheese that doesn't melt, flow or stretch when grilled. Instead, it beautifully softens to buttery creaminess. Make it a meatless main dish or cut bread cheese into chunks or strips for salads and snacks. Top it with honey or jam for dessert. **Carr Valley Cheese** crafts several flavors; their **Garlic Bread Cheese** won Best of Class at the 2017 U.S. Championship Cheese Contest.



COTIJA

Sometimes called the "parmesan of Mexico," cotija cheese is a seriously delectable crumbler that's often grated and sprinkled in dishes as an ingredient, seasoning or garnish. It's salty with sharpness, on the dry side and slightly aged, rich milky and bold. Bring on major fresh flavor by stirring **La Morenita® Queso Cotija cheese** into salads, veggie risotto, or topping grilled entrées and farm-fresh corn. A citrusy margarita or Mexican lager balances its salty bite.

QUESO FRESCO

This Hispanic-style cheese with a mild fresh cream yet slightly tangy and salty flavor begs to top warm and cold dishes. With its crumbly and moist texture, Wisconsin's **La Morenita™ Queso Fresco cheese** provides the creamy finishing touch to grilled vegetables and meats, refried beans and street tacos. It's delightfully refreshing with just enough acidity to brighten fruity salsas and desserts; try it with grilled fruits, fresh basil and a honey drizzle.



FETA

Fresh, tart and pleasantly salty, feta cheese is ideal for summertime menus. It's a conversation starter, too, because feta holds its shape when warmed. Brush a block with olive oil or marinade and grill it until the cheese softens. Add feta to roasted veggies with toasted baguette as an appetizer, salads, entrées and more. **Odyssey® Traditional Feta cheese** won Best of Class at the 2023 U.S. Championship Cheese and 2022 World Championship Cheese Contests.



GRILLED SWEET CORN TWO WAYS

Servings 8

Ingredients

Grilled Sweet Corn:

- 8 large ears sweet corn, with husks
- 1 tablespoon kosher salt

Cotija-Lime Spread:

- 1/4 cup mayonnaise
- 1/4 cup sour cream
- Juice of 1 medium lime
- 1/2 teaspoon paprika
- 1/4 to 1/2 teaspoon cayenne pepper
- 1/4 to 1/2 cup grated **La Morenita® Queso Cotija** cheese
- Chopped cilantro
- Additional grated **La Morenita® Queso Cotija** cheese

Chipotle Butter:

- 1/2 cup (1 stick) butter, softened
- 2 tablespoons minced chipotle peppers in adobo sauce
- 8 ounces **La Morenita™ Queso Fresco** cheese, crumbled (1/2 cup)
- 4 bacon strips, cooked and crumbled

Instructions

Grilled Sweet Corn:

Grease grill grate. Heat grill to medium.

Peel back husks from corn, keeping husks attached. Remove silk. Fold husks over corn.

Fill a large bowl with cold water. Stir in salt. Soak corn in husks for 10 minutes. Remove from the water, shaking off any excess.

Grill corn in husks, covered, over medium heat for 15-20 minutes or until tender, turning frequently. Remove from the heat. When cool enough to handle, peel back husks. Return to the grill. Grill corn, covered, 1-2 minutes longer on each side or until lightly charred.

Cotija-Lime Spread:

Combine the mayonnaise, sour cream, lime juice, paprika and cayenne pepper in a small bowl. Stir in cotija. Spread cheese mixture on corn. Sprinkle with cilantro and additional cotija.

Chipotle Butter:

Combine butter and chipotle peppers in a small bowl. Spread butter mixture on corn. Sprinkle with queso fresco and bacon.

PESTO-CAESAR SALMON SALAD WITH BREAD CHEESE CROUTONS

Servings 4

Ingredients

Pesto-Caesar Dressing:

1 1/2 ounces **Stella®** Parmesan cheese, grated (1/2 cup)

3 garlic cloves, peeled and chopped

2 tablespoons lemon juice

2 teaspoons Worcestershire sauce

1 teaspoon Dijon mustard

1 teaspoon anchovy paste, optional

2/3 cup olive oil

1 1/2 cups fresh basil leaves

Salt and pepper

Salad:

4 salmon fillets, with skin (4 ounces each)

Salt and pepper

1 package (10 ounces) **Carr Valley Garlic Bread Cheese (juustoleipa)**

2 medium fresh lemons, halved

2 heads romaine lettuce, torn

Fresh basil leaves

Instructions

Pesto-Caesar Dressing:

Place the parmesan, garlic, lemon juice, Worcestershire sauce, Dijon mustard and anchovy paste if desired into a food processor; cover and process until mixture is combined. While processing, slowly drizzle in olive oil until blended. Add basil; cover and process until mixture is smooth. Season with salt and pepper.

Salad:

Grease grill grate. Heat grill to medium.

Spread 1 tablespoon dressing on each salmon fillet; season with salt and pepper.

Place salmon skin side down on grill grate. Grill salmon, covered, over medium heat for 10-12 minutes or until fish flakes easily. Transfer salmon to a cutting board; remove skin.

Place juustoleipa on a grill grid. Grill, covered, for 2-3 minutes on each side or until warmed through. Transfer juustoleipa to a cutting board; cut into cubes.

Grill lemons cut side down. Place romaine in a large serving bowl. Drizzle with dressing; toss to coat. Top with salmon and juustoleipa. Garnish with lemons and basil.





GRILLED FETA NICOISE SALAD

Servings 8

Ingredients

Lemon Vinaigrette:

- 1/3 cup lemon juice
- 2 tablespoons white wine vinegar
- 1 1/2 tablespoons sugar
- 1 1/2 teaspoons minced fresh oregano
- 1 cup olive oil
- Salt and pepper

Salad:

- 1 1/2 pounds boneless skinless chicken breast halves
- 1 1/2 pounds small baby red potatoes, parboiled
- 1 pound fresh green beans, trimmed
- 1 large sweet orange bell pepper, cut into 1/2-inch strips
- 1 large sweet red bell pepper, cut into 1/2-inch strips
- Salt and pepper
- 2 blocks (8 ounces each) **Odyssey® Traditional Feta cheese**
- 1 cup pitted Kalamata olives
- 1/2 cup capers, drained
- Fresh oregano leaves

Instructions

Lemon Vinaigrette:

Whisk the lemon juice, white wine vinegar, sugar and oregano in a bowl. Slowly whisk in olive oil. Season with salt and pepper.

Salad:

Pour 1/4 cup vinaigrette into a large sealable plastic bag. Add chicken; seal bag and turn to coat. Refrigerate for at least 1 hour, turning occasionally.

Grease grill grate. Heat grill to medium.

Pour 1/4 cup vinaigrette into another large sealable plastic bag. Add vegetables; seal bag and toss to coat. Transfer vegetables to a lightly greased grill grid. Season with salt and pepper. Discard vinaigrette.

Remove chicken from marinade; pat dry with paper towels. Discard marinade.

Grill chicken and vegetables, covered, over medium heat for 10-12 minutes or until a thermometer inserted into meat reads 165°F and vegetables are crisp-tender, turning once. Remove from the grill. Tent chicken with aluminum foil. Let rest for 10 minutes. Keep vegetables warm.

Brush feta with 2 tablespoons vinaigrette. Grill feta, covered, for 1-2 minutes on each side or until cheese begins to soften. Transfer feta and chicken to a cutting board. Cut feta in half. Thinly slice chicken.

Arrange the chicken, feta and vegetables on a large serving platter. Add olives and capers. Drizzle with remaining vinaigrette. Garnish with oregano.



{ CRAZY ABOUT CURDS }

They're a much-loved staple at bars and restaurants, supper clubs, farmers markets and festivals in Wisconsin. (You can even find them at local gas stations and the Milwaukee airport.) Here you'll find them served fresh, deep-fried, marinated, flavored, and on top of a myriad of dishes like sandwiches and pizzas. Yes, it's true that in The State of Cheese, we have a delicious obsession with the milky and blissfully mild cheese curd.

Cheese curds may have originated as a humble by-product of cheesemaking.

But today, these playful pieces of young cheese are skillfully handcrafted and sold by artisanal cheesemakers across the state. And there's no denying that the ultimate place to experience them is here in Wisconsin. Why? Cheese curds are best enjoyed fresh at room temperature on the same day they're made or shortly after. They're known for their iconic "squeak," which is an attribute our cheesemakers take great pride in.

But what exactly are these little nuggets of goodness? Simply put, they're the freshest of fresh cheese. Curds are separated from the whey during the cheesemaking process. Cheesemakers cut the curd into pieces and then stir and sometimes cook the curds; then they're drained. The more whey drained from the curds, the drier the cheese. Our Wisconsin cheesemakers specially craft cheese curds (usually cheddar ones) flavored with salt or other tasty ingredients and then package them for immediate sale.

{ CURD QUERIES }

From their signature squeak to chic ways to serve, get to know cheese curds better with answers to these common questions.

Q WHAT KIND OF CHEESES ARE CURDS MADE FROM?

A While traditional curds are born from cheddar, curds are also made with other cheeses like brick and muenster. **Fun fact:** It takes 10 pounds of milk to make 1 pound of fresh cheese curds!

Q HOW DO CHEDDAR CHEESE CURDS GET THEIR UNIQUE SHAPE?

A Those adorable irregularly shaped pieces are the handiwork of the cheesemaker. Cut curds are stirred and drained, then undergo a “cheddaring” process. The curds settle into a mass, and large mats of curds are cut into slabs. The slabs are repeatedly stacked, turned and restacked by hand. When the desired pH is achieved, the slabs are milled into small pieces, and no two curds are alike.



Q WHY DO CHEESE CURDS SQUEAK?

A There's just something about that squeak that makes everyone smile. It's also a sure sign you have fresh curd. The freshest curds are squeaky due to their tightly woven protein network that rubs against your teeth when you bite into a firm, springy one. The squeak is often called a “stutter step” by those in the cheesemaking business. Cultures break down the protein network as the cheese ages, increasing the acidity and quieting the you-know-it's-fresh squeak.



Q HOW DO YOU REVIVE A CHEESE CURD'S SQUEAK?

A Fresh cheese curds do not have preservatives. It's recommended to store the curds in the refrigerator for 5 to 7 days or freeze them to extend their shelf life. If the curds lose their magical sound, revive the squeak of cheese curds by placing them on the countertop to thaw or in a microwave on defrost for 10 to 15 seconds.



Q WHAT ARE SOME EXCITING WAYS TO ENJOY CHEESE CURDS?

A There's no denying that cheese curds are satisfying, but don't stop there. Get creative by tossing fresh curds in salads or with French fries and gravy like our Canadian neighbors do in a dish called poutine. Another idea is to melt them atop grilled flatbreads. And don't forget about fried cheese curds. They make excellent tomato soup and burger toppers! And since we're talking Wisconsin cheese curds, a frosty pilsner or Bloody Mary is ideal for pairing with the fresh and fried versions.

{ CHEESE CURDS OR BUST }

Experience a season of squeaky fun in the sun with unique cheese curd destinations across the state.

ELLSWORTH CHEESE CURD FESTIVAL

This year, the festival runs June 23-24 in Ellsworth, Wisconsin, and promises 6,000 pounds of cheese curds, more than 20 dishes made with curds and, for the die-hards, a Cheese Curd Eating Contest. There will be tastings, samples and booths serving classic deep-fried curds with a choice of dipping sauces, an exclusive curd flavor, and cinnamon-sugar curds for an addictively yummy dessert. Made famous by the local **Ellsworth Cooperative Creamery**, whose cheddar cheese curds have earned worldwide acclaim, the Village of Ellsworth was named the Cheese Curd Capital of Wisconsin by a proclamation of the Governor in 1983.



CHEESE CURD FOOD TRUCKS

Curd Girl is based in Madison and travels to festivals around the city, sharing award-winning, deep-fried cheese curds and homemade sauces made with local, organic ingredients. Also, if you're in central Wisconsin, check out Say Cheese Curd Company. You can't miss their bright yellow food truck, serving deep-fried cheddar curds from Ellsworth Cooperative Creamery hand-battered with their family's special recipe.

SISTER BAY CHEESE CURD WALKING FOOD TOUR

Take a savory spin through Sister Bay on this two-hour walking tour with Door County Kayak Tours. Your group will taste a variety of cheese curds and other cheesy delights from Door County's most renowned hot spots, such as Husby's Food and Spirits and Wild Tomato restaurants.



{ THE CURD KING }

Master Cheesemaker Steve Stettler has followed his family's storied cheesemaking history perfectly.



Steve Stettler is a third-generation cheesemaker and the owner of **Decatur Dairy**. He's an accomplished graduate of the Wisconsin Master Cheesemaker® Program, certified in brick, cheddar, farmers cheese, havarti, muenster and specialty swiss cheese. But that's not all. Steve was the first Master Cheesemaker in the world to be certified in cheese curds in 2020!

"Being a Master, you're helping to carry the torch of the strong cheese history we have here," says Steve. "Curds are so important to tourism and Wisconsin's cheese reputation that it should be a stand-alone Master Cheese [certification]. People come to Wisconsin for cheese curds and beer. Curds should have a standard that a Master Cheesemaker should be held to. It is an art."

Today, Steve crafts an array of fresh cheese curds, including muenster and cheddar curds, as well as various flavors like tomato bacon basil, ranch, French onion and Buffalo. According to this well-seasoned curd artist, the criteria for the perfect cheese curd are simple. "The squeak in your mouth with the right hint of salt!" Steve claims.



Decatur Dairy in Brodhead, Wisconsin, has been handcrafting cheeses since the 1940s. Steve sells artisanal cheeses like **curds**, European-style **havarti**, **basil farmers**, marbled **colby-swiss** and original **Stettler Swiss** online and at the cheese shop adjacent to the factory. This summer, share one of their freshly made grilled cheeses or a bag of curds on their quaint outdoor patio.

{ CURD NERDS }

Wisconsin cheesemakers reigned supreme in the cheese curd categories at the 2022 World Championship Cheese Contest.

The top three finishers in the unflavored and flavored categories hailed from The State of Cheese. **Decatur Dairy** won Best of Class in unflavored curds for their **Muenster Curds**, while **Ellsworth Cooperative Creamery** won Best of Class in flavored curds for their **Hickory Bacon Cheese Curds**. Also winning top awards were **Arena Cheese** and **Nasonville Dairy** for their unflavored curds, **Ellsworth's Hot Buffalo Cheddar Cheese Curds** and **Cedar Grove Cheese's Horseradish Cheddar Cheese Curds** in the flavored category.

No matter where your travels take you in Wisconsin, there's a good chance that you'll be able to find our beloved cheese curds. Here's a list of cheese companies you'll want to explore!

- | | | |
|----------------------------------|----------------------------------|-------------------------------|
| Agropur, Inc. | Ellsworth Cooperative Creamery | North Country Packaging, Inc. |
| Arena Cheese, Inc. | Gibbsville Cheese Company, Inc. | Pasture Pride Cheese, LLC |
| Brunkow Cheese of Wisconsin | Gile Cheese, LLC / | Renard's Cheese |
| Burnett Dairy Cooperative | Carr Cheese Factory | Roelli Cheese Haus |
| Carr Valley Cheese Company, Inc. | Henning's Wisconsin Cheese | Shullsburg Creamery |
| Cedar Grove Cheese | Hill Valley Dairy, LLC | Silver-Lewis Cheese |
| Cesar's Cheese | LaGrander's Hillside Dairy, Inc. | Factory Cooperative |
| Chalet Cheese Cooperative | Lynn Dairy, Inc. | Springside Cheese Corporation |
| Clock Shadow Creamery | Malcore Foods, Inc. | Union Star Corporation |
| Crave Brothers Farmstead | Meister Cheese Company | Wakker Cheese |
| Cheese, LLC | Mill Creek Cheese Factory | Westby Cooperative Creamery |
| Decatur Dairy, Inc. | Mullins Cheese, Inc. | Widmer's Cheese Cellars, Inc. |
| Door Artisan Cheese Company | Nasonville Dairy, Inc. | Willow Creek Cheese |
| Dupont Cheese, Inc. | Nordic Creamery | Wisconsin's Best, LLC |



ELEVATED CHEESE CURD COMBOS

Need an easy yet elegant bite in a hurry? Combine these cheese curds with simple accoutrements, and voilà, you have patio party perfection.

ELLSWORTH'S HOT BUFFALO CHEDDAR CHEESE CURDS



Thinly Sliced Deli Chicken + Green Onions + Blue Cheese Dressing

DECATUR DAIRY'S TOMATO BACON BASIL CHEESE CURDS OR ELLSWORTH'S HICKORY BACON CHEDDAR CHEESE CURDS



Cherry Tomatoes + Fresh Basil + Balsamic Glaze

DECATUR DAIRY'S

MUENSTER CHEESE CURDS



Fresh Peach Slices + Thinly Sliced Prosciutto
+ Fresh Thyme + Sauvignon Blanc Wine

CEDAR GROVE'S

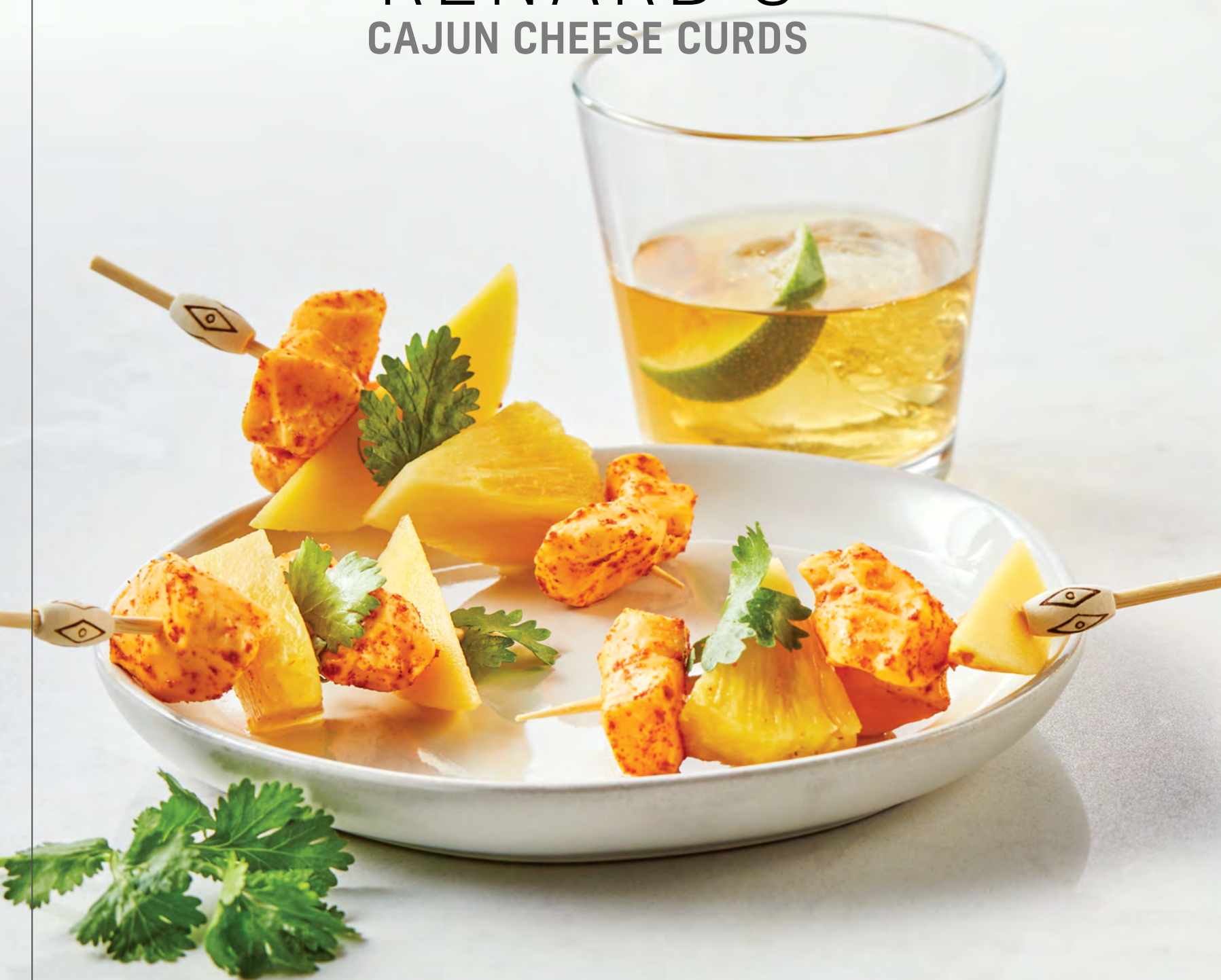
HORSERADISH CHEDDAR CHEESE CURDS



Thinly Sliced Deli Roast Beef + Arugula
+ Sweet Red Bell Pepper Strips + Crème Fraîche

RENARD'S

CAJUN CHEESE CURDS



Fresh Mango Slices + Fresh Pineapple Pieces
+ Fresh Cilantro + Margarita

HENNING'S

PEPPER CHEDDAR CHEESE CURDS



Candied Bacon + Fresh Raspberries



Blueberry-Peach Mascarpone Icebox Cake

Servings 10-12

Ingredients

- 6 large fresh peaches, pitted and cut into 1/4-inch slices (about 7 cups)
- 3/4 cup bourbon
- 1/2 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1 1/2 cups fresh blueberries
- 4 cups cold heavy whipping cream
- 1/2 cup sugar
- 2 teaspoons vanilla extract
- 1 cup **Cello® Mascarpone cheese** (8 ounces)
- 1 cup vanilla Greek yogurt
- 2 packages (7 ounces each) crisp ladyfingers (40 each)
- Fresh peach slices
- Fresh mint leaves

Instructions

Bring the peaches, bourbon, brown sugar and cinnamon to a boil in a large skillet over medium-high heat, stirring constantly. Reduce heat to low. Simmer, uncovered, for 6-8 minutes or until peaches are tender, stirring frequently. Remove from the heat. Stir in blueberries. Cool completely.

Beat cream in an extra-large bowl until it begins to thicken. Add sugar and vanilla; beat until stiff peaks form. Beat mascarpone and yogurt in another extra-large bowl until blended. Fold in whipped cream.

Arrange 20 ladyfingers on the bottom of a 13 x 9-inch baking dish. Spoon half of the peach mixture over ladyfingers. Spread half of the mascarpone mixture over top. Repeat layers, starting with ladyfingers. Cover and refrigerate for at least 8 hours or overnight.

Cut into squares. Garnish with peach slices and mint.





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.**

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
Brunkow Cheese of Wisconsin
Burnett Dairy Cooperative
Cady Cheese
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 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
Mill Creek Cheese Factory
Mullins Cheese, Inc.
Nasonville Dairy, Inc.
Noble View Cheese
Nordic Creamery
North Country Packaging, Inc.
Oak Grove Dairy, Inc.
Omega Naturals
Organic Valley
Pasture Pride Cheese, LLC
Pine River Pre-Pack
Ponderosa Dairy Products, LLC
Prairie Farms Cheese Division
Red Apple Cheese
Red Barn Family Farms
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
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.



Why Wisconsin? That's an easy one.

Wisconsin is one of those places that does one thing better than anyone else anywhere. We've been making cheese in Wisconsin for over 175 years, which may be one reason we win so many awards for it. It's what happens when a whole state dreams in cheese.

EXPLORE NOW!



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