

SUMMER 2024

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE



*Savor the  
Summer of*  
**CHEESE**  
ADVENTURES FOR  
CHEESE LOVERS

**50<sup>TH</sup> ISSUE**

FETA + PARMESAN ICE CREAM | ARTFUL APPS | MEET CHAMPION CHEESEMAKERS



## LETTER FROM THE EDITOR



Wisconsin's cheeses are delicious. But did you know they also spur adventures? From meeting a World Champion cheesemaker to arranging clever cheese pairings, there's a world of flavor and artistry to experience in The State of Cheese.

As we celebrate our 50th issue of *Grate. Pair. Share.*, we invite you to explore this culinary wonderland with must-do destinations and experiences highlighting our cheese obsession (page 23). Saturdays in the summer, meet Julie Hook and her husband, Master Cheesemaker Tony Hook,

at the Dane County Farmers' Market. Julie is the first *and* only woman to win the World Championship. I find it adorable that they've been making cheeses and winning awards together for decades. As they say, the couple that cheeses together..." Or visit Wisconsin's Driftless Area, where you'll find Master Cheesemaker Bob Wills at Cedar Grove Cheese handcrafting quark. Bob is one of the most interesting people you'll ever meet. Don't miss a tour of his one-of-a-kind Living Machine.

You can embark on a cheese adventure at home with grilled dishes that promise a patio party full of flavor. We're pairing chili pepper-spiked cheeses—Henning's Mango Fire Cheddar, Carr Valley Glacier Wildfire Blue™ and Marieke® Gouda Jalapeno—with summery ingredients for a taste explosion (page 35). It gets me thinking about the spicy and fruity cocktails and mocktails that have emerged over the last few years, such as jalapeno margaritas and habanero daiquiris. It's finally summer; let's get a little wild! For dessert, we're making ice cream sandwiches with, you guessed it, *cheese*! Homemade ice cream is infused with parmesan and feta for a much-loved sweet and salty combo. Flavors like chocolate-covered cherry and lemon cheesecake will make a fan out of you (page 43).

Finally, it's no secret that I love to entertain. I set the tone for my guests with music, drinks, and a cheese plate or board. Turn pairings into showstoppers by artfully arranging cheeses with various fruits and charcuterie, creating a celebration for the eyes and taste buds (page 11). Seasonal oils, sauces, glazes and herbs provide the perfect finishing touches.

Cheers to cheese!

*Suzanne Fanning*

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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).

### Herbed Parmesan Crisps with Tomato Jam



#### **Great Taste**

I made this for my Fourth of July barbecue. It was very tasty, with the sweet taste of jam and mild heat. I wish it had been spicier to play up the "sweet & spicy" aspect that I love; I'd make this again with more red pepper flakes. The parmesan crisps are delicious and too easy not to make any time I get a hankering!

— **TheresaC**

### Shrimp Tostadas with Queso Fresco



#### **Gourmet Made Easy**

My family loved this recipe. They told me to put it in my recipe book! The creamy avocado with the shrimp and queso fresco cheese made this dish so tasty. I loved the cilantro and lime but opted not to use the radishes. I will definitely make this recipe again.

— **MC400**

### Grilled Steak Lettuce Wraps



#### **Phenomenal**

These are a great option for a hot summer day. Initially, I wasn't sure about the blue cheese, but the ingredients paired well, and we all went back for more! I opted for a homemade mango salsa instead of plain mangoes.

— **sdocain**

### Chile Roasted Tomatoes and Olives with Burrata



#### **Satisfying Summer Selection**

With the cherry tomatoes in my outdoor garden and the fresh thyme in my indoor garden ready to harvest, I was excited to try this recipe, and it didn't disappoint. The flavors were rich but not overpowering, and the creaminess of the burrata was very satisfying.

— **Shelle20**



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# Air-Fryer Burrata

Servings 4

## Ingredients

### Caponata:

- 3 tablespoons olive oil
- 1 medium onion, chopped
- 1 small eggplant (about 1 pound), chopped
- 4 medium celery ribs, chopped
- 1 medium sweet red bell pepper, chopped
- 4 garlic cloves, thinly sliced
- 2 large tomatoes, chopped
- 1/2 cup pitted green olives, halved
- 3 tablespoons red wine vinegar
- 2 tablespoons honey
- 3/4 cup minced fresh parsley
- 1/4 cup minced fresh basil
- Salt and pepper to taste

### Burrata:

- 1/2 cup all-purpose flour
- 1 large egg
- 3/4 cup panko bread crumbs
- 1 ounce **BelGioioso Asiago cheese**, grated (1/3 cup)
- 1 ounce **BelGioioso Parmesan cheese**, grated (1/3 cup)
- 1 container (2, 4-ounce Balls) **BelGioioso Burrata cheese**
- Cooking spray
- Toasted French bread baguette slices or crostini
- Fresh basil and parsley leaves

## Instructions

### Caponata:

Warm olive oil in a large skillet over medium-high heat. Add onion; cook and stir for 3-5 minutes or until crisp-tender. Add the eggplant, celery, red bell pepper and garlic; cook and stir for 4-5 minutes or until tender. Add tomatoes; cook and stir for 2 minutes longer.

Reduce heat to medium-low. Stir in the olives, red wine vinegar and honey. Cook for 10-12 minutes or until slightly thickened, stirring frequently. Remove from the heat. Stir in parsley and basil. Season with salt and pepper to taste. Keep warm.

### Burrata:

Place flour into a large, shallow bowl. Lightly beat egg in a separate large, shallow bowl. Combine the bread crumbs, asiago and parmesan in another large, shallow bowl.

Pat each burrata dry with paper towels. Coat balls in flour. Dip balls into egg; then coat with crumb mixture, shaking off any extra coating between steps. Place balls on a parchment-lined rimmed baking sheet. Freeze for 30 minutes.

Heat air fryer to 375°F. Spray the basket with cooking spray.

Lightly spritz each burrata with cooking spray just before placing into air fryer basket. Place one burrata into the basket.

Set timer for 5-7 minutes. Fry burrata, removing basket at 3 minutes; gently shake. Cook for 2-4 minutes longer or until light golden brown. Repeat steps with remaining burrata. Serve burratas with caponata and toasts. Garnish with herbs.





If you're not familiar with monthly Cheese Quests, you should be! Cheese Quests are well-loved activities and challenges shared in Cheeselandia with community members. The themes allow Cheeselandians to showcase their cheese adventures, expand their turophile knowledge and show off their culinary prowess. Past challenges included creating a seasonal grazing table or cheese board, making a recipe like Mascarpone Panna Cotta from *WisconsinCheese.com*, giving a gift of Wisconsin cheeses, and hosting a cheese-forward party as Cheeselandian Andrea H. did to celebrate the Kentucky Derby.



**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).



# ARTFUL APPETIZERS

When it comes to crafting cheeses, Wisconsin cheesemakers are scientists *and* artists. Delicious masterworks like **Schroeder Käse Triple Creme Brie**, **Widmer's Aged Brick** and **Crave Brothers Farmstead Classics® Fresh Mozzarella** are a testament to their skill and passion. These cheeses inspired this trio of attention-grabbing plates. Each artful arrangement is a feast for the eyes. An exciting palette of colors, textures and summer flavors combine for a cohesive tasting experience worthy of any special occasion. Learn how to make these sophisticated, restaurant-quality appetizers with our tips for assembling them, and create a moment your guests won't soon forget. With Wisconsin Cheese, dreaming up stunning, edible works of art like these is only limited to your imagination.





# SERVE UP A SENSORY EXPERIENCE

Imagine the anticipation as you serve a striking cheese plate to your guests. With all their unique characteristics and flavor notes, artisan cheeses are the perfect medium for culinary self-expression. Intertwine exquisite cheeses with seasonal ingredients, and then up your entertaining game by transforming basic cheese plates into high art. Here are some guidelines for plating that engages the senses.



## ABOVE ALL, BE INTENTIONAL.

Stick to six elements or less per dish for ease. Each component should have a purpose and elevate the cheese, with beauty being the next priority. When unsure, err on the side of simplicity and let the cheese be the star. Lastly, garnishes like glazes, oils, herbs, sauces, and edible flowers give that finishing touch and round out the sensory experience of the cheese.



## NEXT, CONSIDER YOUR CANVAS.

Select a plate that strengthens the aesthetic of your overall display. The right plate size and color are essential when creating eye-catching effects. Achieve balance by evenly distributing elements on the plate. Complementary napkins provide a subtle backdrop that allows ingredients to pop.





# HOW TO ELEVATE YOUR CHEESE PAIRINGS

The goal is to make the first bite as tasty as the last. When melding the textures, aromatics, colors and flavors of the other elements with cheese, consider these three basic principles:

- 1 *Coordinate similar attributes.*** Layering flavors and aromas amplify their intensity, turning up the volume on flavor. For example, a nutty parmesan can have caramel notes. Pair it with roasted nuts and caramel sauce to highlight the shared traits.
- 2 *Harness the power of opposites.*** Create interest with various textures and flavors. Serve soft and creamy cheeses with crunchy nuts and veggies. The acidity of berries, vinegar reductions, and pickled veggies cuts through the rich mouthfeel of cheeses.
- 3 *Strive for balance.*** Match a light fresh cheese with other delicate flavors and textures. A rich, assertive cheese like a six-year cheddar can drown out lighter accoutrements. Instead, pair it with savory charcuterie or fruity jams to complement the cheese's sharp flavor.





# WHIPPED BRIE AND ROASTED CHERRY BITES

This fun cheese plate starts with soft-ripened **Schroeder Käse Triple Creme Brie** crafted with extra heavy cream for its signature velvety texture and buttery flavor. The cheese is blended with citrus zest and honey and shaped into quenelles. Roasted sweet-tangy cherries and crunchy candied pecans are a delectable counterpoint to the rich, creamy cheese. Fanciful sweet cherry balsamic glaze imparts a deep color and acidity.

SERVINGS 4

## INGREDIENTS

- 1 wheel (8 ounces) **Schroeder Käse Triple Creme Brie cheese**, with or without vegetable ash
- 2 tablespoons honey
- 1 teaspoon orange zest
- 2 cups fresh cherries, pitted and halved
- 2 tablespoons olive oil
- 1 cup plus 2 tablespoons cherry balsamic vinegar, divided
- Salt and pepper
- Candied pecans
- Fresh mint leaves

## INSTRUCTIONS

Cut rind off of the brie. Beat brie and honey in a large bowl until smooth. Add orange zest; beat until blended. Cover and refrigerate for at least 30 minutes.

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

Drizzle cherries with olive oil and 2 tablespoons cherry balsamic vinegar on prepared pan; toss to coat. Arrange cherries in a single layer. Lightly season with salt and pepper. Bake cherries for 5-7 minutes or until tender. Cool completely.

Bring remaining balsamic vinegar to a boil in a small saucepan over medium-high heat. Reduce heat to medium-low. Simmer, uncovered, for 8-10 minutes or until vinegar is reduced to a glaze consistency, about 1/2 cup, stirring occasionally. Remove from the heat. Cool completely.

Using two spoons, make quenelles with brie mixture. Place quenelles on serving plates. Arrange the cherries and pecans on each. Dot with balsamic glaze. Garnish with mint.

## UNLEASH YOUR CREATIVITY WITH QUENELLES.

Soft-ripened cheeses like brie or camembert-style **Hoard's Dairyman Farm Creamery St. Saviour** are lush and creamy and can be sculpted into quenelles. Push and scrape the cheese into the quenelles' smooth egg-like shape with two spoons. They're a memorable element on the plate.





# SUMMER PLUM AND BRICK BITES

Crafted as cheesemakers did in the late 19th century, **Widmer's Aged Brick** is a wash-rind, nutty specialty that reaches its peak pungency after three to five months of aging. A river of grilled plums, soppressata and candied walnuts provides visual contrast to the brick wedges. The sweet pairings moderate the cheese's savory, tangy and pungent notes. A swoosh of spicy chocolate sauce bridges the flavors together.

SERVINGS 4

## INGREDIENTS

- 1 cup water
- 3/4 cup maple syrup
- 1/2 cup baking cocoa
- 1/2 teaspoon cayenne pepper
- 2 tablespoons butter, cubed and melted
- 2 firm ripe plums, pitted and cut into 1-inch slices
- 12 thin slices soppressata
- 4 ounces **Widmer's Aged Brick** cheese, cut into wedges
- Dark chocolate shavings
- Candied walnuts

## INSTRUCTIONS

Combine water and maple syrup in a large saucepan over medium-high heat. Whisk in cocoa and cayenne pepper until smooth. Bring to a boil; cook and stir until syrup is just thick enough to coat the back of a metal spoon, about 8-10 minutes. Remove from the heat. Cool completely.

Grease grill grate. Heat grill to medium.

Brush butter over both sides of plum slices. Place plums on a greased grill grid. Grill plums, uncovered, over medium heat for 1-2 minutes on each side or until tender. Remove plums from the grill grid.

Arrange the plums, soppressata and brick on serving plates. Garnish bites with syrup, dark chocolate and walnuts.

## INTRODUCE A SENSE OF INTRIGUE WITH MOVEMENT.

Unexpected elements like a swoosh of sauce, made by dropping a dollop on the plate and dragging the back of a spoon to pull it down, add style points. This flavor burst is a dynamic component, encouraging the eye to explore the plate. A curvy layer of fruit and charcuterie balances the look with height and textures.





# THAI PINEAPPLE AND FRESH MOZZARELLA BITES

Prepare for a sensory delight when fresh mozzarella is paired with grilled pineapple and skewered on fragrant rosemary sprigs. The light, refreshing pineapple, with its sweetness and acidity, makes an excellent foil for this mild and milky farmstead cheese. Finally, adding vibrant herby basil oil and mildly spicy chili oil dots to the pairing is attractive and easy. They enhance the delicate cheese with a sprinkle of colors and flavors.

SERVINGS 4

## INGREDIENTS

### Basil Oil:

- 1/2 cup fresh basil or Thai basil leaves
- 1 teaspoon minced fresh rosemary
- 1/4 cup olive oil
- Salt to taste

### Skewers:

- 1 small fresh pineapple, peeled, cored and cut into 2-inch pieces
- 12 fresh rosemary sprigs (6 inches)
- 1 container (8 ounces) **Crave Brothers Farmstead Classics® Fresh Mozzarella cheese-Ciliegrine (cherry-sized balls)**, drained
- Chili oil

## INSTRUCTIONS

### Basil Oil:

Place basil and rosemary into a food processor; cover and process until combined. While processing, slowly drizzle in olive oil until smooth. Season with salt to taste.

### Skewers:

Grease grill grate. Heat grill to medium.

Place pineapple on a greased grill grid. Grill pineapple, uncovered, over medium heat for 1-2 minutes on each side or until tender. Remove pineapple from the grill grid.

Remove rosemary leaves from the bottom of the sprigs. Thread fresh mozzarella and pineapple on sprigs or skewers. Transfer sprigs to serving plates. Dot cheese and plates with basil and chili oils.

## IMPRESS WITH PRECISION.

Artfully place glazes and oils infused with herbs and spices on plates. Using tools like squeeze bottles for neat dots, sharp knives for precise cuts and tweezers for careful placement of ingredients gives your presentation a refined, professional look. Impress your guests with these details and mouthwatering designs.





# CAN'T-MISS *Wisconsin Cheese* EXPERIENCES

Make this summer the season of cheese with our top must-do list of destinations and experiences. Whether you hit the road to explore all the wonders of Wisconsin Cheese or enjoy award-winning classics and new-to-you creations in your home, The State of Cheese celebrates our proud cheesemaking heritage by welcoming you to your most delicious cheese adventures yet.



Ron and Josie Henningfeld



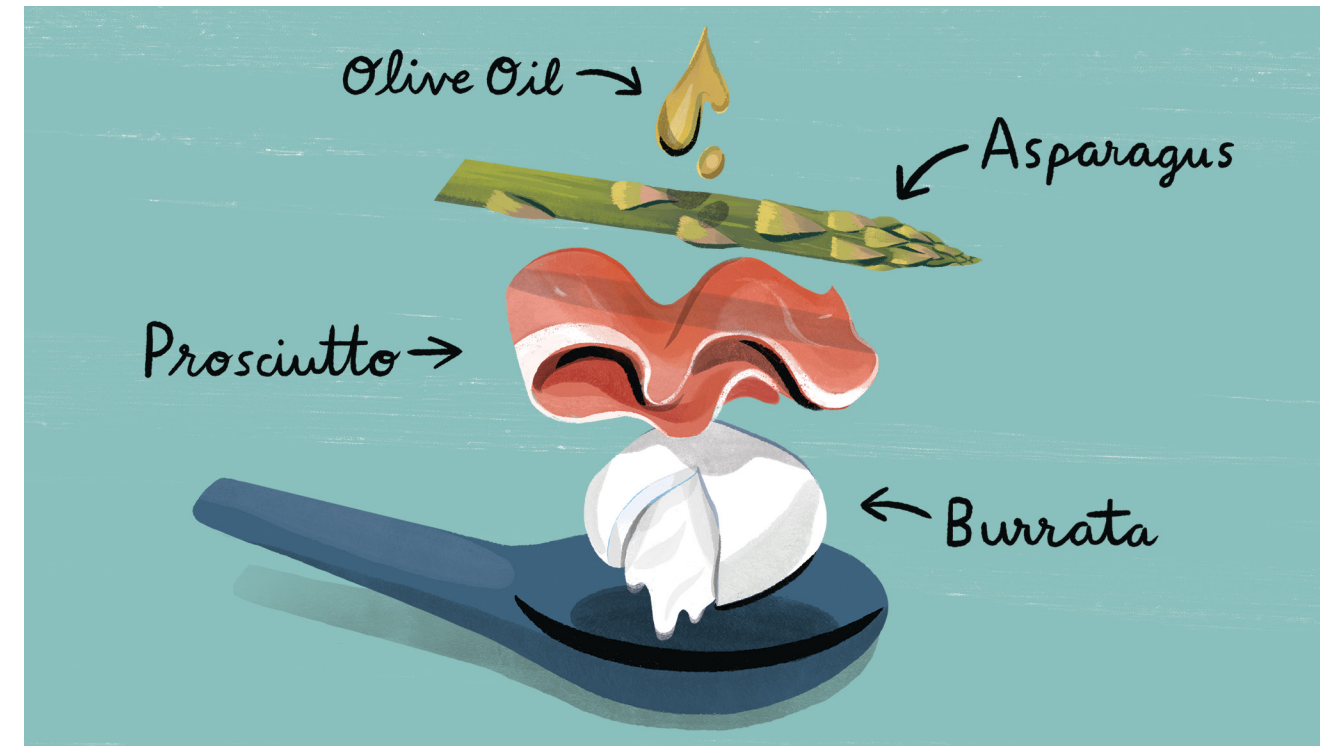
# Experience Cheese IN THE CITY

Are you visiting Milwaukee for Summerfest? Stop into **Hill Valley Dairy**, an urban cheese factory in the city's Walker's Point neighborhood. It's a must-stop destination for anyone looking for a remarkable cheesemaking experience. There, you'll find first-generation cheesemaker Ron Henningfeld and his wife, Josie. Ron connects people with local cheeses as he handcrafts small-batch treasures like cheddars, alpine styles, goudas and cheese curds. Don't leave without award-winning

wedges **Luna** and **Alina**, **Whiskey Gouda**, or this favorite of Ron's, **Shallot and Herb Alpine**. "It carries me back to my childhood summers of snacking on chives out of my grandma's garden, leaving a scent on me that always revealed where I had been," shares Ron. "Except this far-improved snack deliciously balances a mix of herbs with a great alpine-style cheese. Watching our customers light up over one taste is a lot of fun!"



Pair Shallot and Herb Alpine with roasted tomatoes, balsamic glaze, and a sprinkle of snipped fresh chives to amplify the cheese's herby aroma and flavor.



## SAMPLE THE *Only Burrata* MADE IN Wisconsin

With all the fun in the sun, it's an ideal time to serve loved ones cool and creamy **BelGioioso Burrata**. Soft fresh mozzarella surrounds the outside of the cheese with a luxurious surprise inside—fresh mozzarella shreds soaked in silky heavy cream called stracciatella. **BelGioioso® Cheese** is the only cheesemaker in the state skillfully crafting each burrata ball by hand. Their recipes are passed down by generations, and fresh milk is the key to quality. The cheese won Best of Class at the 2023

U.S. Championship Cheese Contest and First Place at the 2022 American Cheese Society Cheese Competition. BelGioioso's award-winning burrata is available nationwide, and it's easy to experience this milky gem whenever and wherever your cheese-loving heart desires. Try our Air-Fryer Burrata on page 8, or create a stunning summer bite by topping burrata with thinly sliced prosciutto, blanched or grilled asparagus, and a few drops of extra-virgin olive oil.





## GO GAGA OVER *Quark Cheese*

In the heart of the Driftless Area, just outside Plain, Wisconsin, discover **Cedar Grove Cheese**. Master Cheesemaker Bob Wills bought the factory in 1989. Cedar Grove Cheese was the first domestic cheese business to go rBGH free and one of the first to make organic cheeses. It's home to the Living Machine, an on-site greenhouse that uses wetland plants to clean and purify the factory's wastewater before it's returned to the earth. Visit Cedar Grove to see this

innovative system up close and observe how premium artisan cheeses like award-winning butterkäse, colby, cheddars and cheese curds are crafted the old-fashioned way. Another must-try? **Clock Shadow Creamery™ Quark** is the only quark made in our state. Quark is a European-style fresh cheese with a slightly tart, milky flavor and soft, spreadable texture. "I love quark cheese," says Bob. "Its versatility is unparalleled, from cheesecakes and ice cream to pizza and crab rangoon."

## Grilled Peaches with Lemon-Honey Quark

Servings 8

### Ingredients

- 4 tablespoons butter, cubed and melted
- 2 tablespoons brown sugar
- 4 medium fresh peaches, halved and pitted
- 1 container (8 ounces) **Clock Shadow Creamery™ Quark cheese**
- 1/4 cup honey
- 1 tablespoon lemon zest
- 1/2 cup granola
- Additional honey, warmed
- Additional lemon zest
- Fresh basil leaves

### Instructions

Grease grill grate. Heat grill to medium.

Combine butter and brown sugar; brush over both sides of peaches. Grill peaches, uncovered, over medium heat for 2-3 minutes on each side or until tender.

Combine the quark, honey and lemon zest in a bowl. Top peaches with quark mixture. Sprinkle with granola. Top with additional honey and lemon zest. Garnish with basil.





## MEET A *World Champion* CHEESEMAKER

Savor a Saturday at the Dane County Farmers' Market in Madison, where cheesemakers Julie and Tony Hook are at the Hook's Cheese booth on Pinckney Street. Don't miss the opportunity to shake hands with the first (and only) woman to win the overall World Championship for her colby. It's made in the traditional way, giving the cheese tiny holes, and boasts a sweeter flavor than cheddar. Julie has worked alongside her husband, Master Cheesemaker Tony Hook, since

1976; this cheesemaking power couple loves to chat about their award-winning showpieces. **Hook's® Cheese Company** in Mineral Point is known for its aged cheddars, flavored jacks, rich blues and mixed-milk cheeses. Tony and Julie keep the factory and business small to maintain a closer connection with customers. "The nicest thing is when you get feedback from the person buying," Tony says. "It helps to know what you're doing is something people enjoy."



## TAKE A WALK ON THE *Wild Side*

Elevate your next cheese board experience when you transform **Deer Creek Cheese's** labels into miniature works of art. The characters in a beloved childhood storybook of founder Chris Gentine inspire these whimsical cheese creations. Beautiful hand-drawn artwork adorns each package, courtesy of Chris and his wife Julie's daughter Sophie. To make these creative cheese markers, carefully remove Deer Creek's labels from the packages and place them inside 2x3-inch picture frames.

**The MoonRabbit, The Robin, and The Fawn** are all multi-award-winners and perfect for the season. Each cheese blends tradition with unique flavor and sensory experiences. "The Fawn has a subtle elegance to it," shares Chris. "If you rush while tasting it, you'll miss the reacceleration of flavors that happens just before the finish. That is where The Fawn shows its true depth of beauty." We paired this tasty trio with assorted fruits, roasted cashews, prosciutto and fresh thyme.





## HOBNOB WITH *Cheese History*

Gorgeous Elkhart Lake is another hot spot for warm-weather fun. But no cheese lover's visit is complete without taking a 15-minute trip to **Henning's Wisconsin Cheese Store, Museum & Factory**. The Henning family has been making cheese since 1914. Today, Master Cheesemaker Kerry Henning is at the helm. "We still do everything by hand," Kerry says. "The time it takes to make cheese today is no different than a hundred years ago when my grandpa made it." The museum pays homage to the family's cheesemaking

heritage, showcasing vintage equipment. Visitors can also peer into the cheese factory through windows as some of the world's best cheddars, colby and more are lovingly crafted in the early mornings. Late risers need not worry—fresh, warm cheese curds are still available, and you can also pick up flavored cheddars, wine, and charcuterie at the store. I have three favorite flavor combinations—"reveals Kerry. "**Mediterranean Sunset Cheddar, Louisiana Lagniappe Cheddar** and **Blazing Buffalo Cheddar.**"

## Heirloom Tomato Phyllo Tart

Servings 6

### Ingredients

- 12 ounces firm heirloom tomatoes, cut into 1/4-inch slices
- Salt
- 2/3 cup mayonnaise
- 1/4 cup minced fresh basil
- 1 large shallot, finely chopped
- 1 1/2 tablespoons snipped fresh chives
- 3 ounces **Henning's Aged Cheddar cheese** or **Henning's Sharp Colored Cheddar cheese**, shredded (3/4 cup)
- Salt and pepper
- 10 sheets phyllo dough, thawed (14 x 9-inches each)
- 4 tablespoons butter, cubed and melted
- 4 thick-cut bacon strips, cooked and chopped
- Additional **Henning's Aged Cheddar cheese** or **Henning's Sharp Colored Cheddar cheese**, shaved
- Fresh basil leaves

### Instructions

Heat oven to 425°F.

Line a baking pan with three sheets of paper towel. Arrange tomato slices in a single layer on towels; sprinkle with salt. Let stand for 30 minutes, flipping slices halfway through. Pat tomato slices dry with towels.

Combine the mayonnaise, basil, shallot and chives in a bowl. Stir in cheddar. Lightly season with salt and pepper.

Line a 17 x 12-inch baking pan with parchment paper. Unroll phyllo sheets; keep covered with plastic wrap and a damp towel. Place one phyllo sheet on prepared pan. Lightly brush with butter. Layer nine additional phyllo sheets; lightly brush each sheet with butter. Fold in the sides, 3/4-inch towards the center, forming a rim.

Spread cheddar mixture in the center of pastry within the edges. Bake for 7-8 minutes or until pastry is slightly puffed. Top with tomatoes. Lightly season with salt and pepper.

Bake for 8-10 minutes longer or until pastry is light golden brown. Let stand for 5 minutes. Sprinkle with bacon and additional cheddar. Garnish with basil.





## Eat YOUR WAY THROUGH THE OLDEST *Food Festival* IN THE *Midwest*

On the heels of summer, Green County Cheese Days® runs from September 20 to 22 in Monroe. Green County is famous for cheeses like limburger, baby swiss, swiss, alpine specialties and muenster curds. This festival of all things cheese, since 1914, invites cheese lovers from across the country to assemble and visit with their favorite cheese artisans. Be sure to sample a few melty delicacies, like

raclette, gourmet grilled cheese, hand-breaded cheese curds, and mac and cheese. Celebrate Wisconsin's 180+ years of cheesemaking heritage and the deeply rooted traditions in this region by participating in the World's Biggest Polka Dance, experiencing yodeling and alphorns, and witnessing old-time copper kettle cheesemaking.



## MEET *Cheesemakers* IN *Madison*

Imagine all your favorite Wisconsin cheesemakers in one place. Cheese Fair Off the Square on September 28 is a dream come true for cheese lovers as it offers a chance for the public to get up close and personal with cheesemakers from across the state...for free! This outdoor marketplace focused only on

Wisconsin Cheese is adjacent to the famed Dane County Farmers' Market on Madison's Capitol Square. Sample and purchase an enormous selection of award-winning cheeses, talk to the makers behind your favorite specialties and enjoy entertainment and cheese-centric food vendors.



A wooden table with various cheeses, fruits, and kitchen tools. In the top left, there's a wooden board with several pieces of blue cheese and some blackberries. Next to it is a small wooden bowl with honey and a honey dipper. In the top right, there are blueberries and blackberries scattered on the table. A metal grater with a wooden handle is also visible. In the bottom left, there's a bowl of white cream. In the bottom center, there's a wooden bowl with sliced mango and a sprig of basil. In the bottom right, there's a wooden bowl with a large block of yellow cheese and some shredded cheese. A small wooden bowl with a red sauce is also present.

# WHEN HEAT MEETS SWEET

Embark on a flavor journey that blissfully starts with specialties like cheddar, blue and gouda. But what's that tingle on your taste buds? Pops of habanero, peperoncini and jalapeno peppers were skillfully added to the cheeses by innovative cheesemakers. Savor them in grilled creations showcasing summer's sweetest and freshest ingredients, specifically chosen to complement, contrast, amplify and balance these spicy sensations for a harmonious tasting experience that beckons another bite.



# Mango Fire Cheddar-Stuffed Chicken

Servings 4

## INGREDIENTS

### Mango Salsa:

- 2 medium mangoes, pitted, cubed and peeled
- 1 medium sweet red bell pepper, chopped
- 1/2 cup orange marmalade
- 2 green onions, thinly sliced
- 2 tablespoons minced fresh basil
- 2 tablespoons lime juice
- 2 garlic cloves, minced
- Salt and pepper to taste

### Chicken:

- 4 boneless skinless chicken breast halves (about 2 pounds)
- 1/2 cup soy sauce
- 2 tablespoons brown sugar
- 2 tablespoons rice wine vinegar
- 2 tablespoons sesame oil
- 2 tablespoons honey
- 1 tablespoon grated fresh ginger
- 2 garlic cloves, minced
- Pepper
- 8 ounces **Henning's Mango Fire Cheddar cheese**, shredded (2 cups)
- 3 tablespoons cold water
- 1 teaspoon cornstarch
- Cooked brown rice
- Fresh basil leaves

## INSTRUCTIONS

### Mango Salsa:

Combine the salsa ingredients in a large bowl. Season with salt and pepper to taste. Cover and refrigerate for at least 1 hour.

### Chicken:

Cut each chicken breast half with a sharp knife horizontally from the long side to within 1/4 inch of edge.

Combine the soy sauce, brown sugar, rice wine vinegar, sesame oil, honey, ginger and garlic in a bowl. Set aside 1/2 cup marinade. Cover and refrigerate. Pour remaining marinade into a large sealable plastic bag. Add chicken; seal bag and turn to coat. Refrigerate for at least 1 hour or up to 6 hours, turning occasionally.

Grease grill grate. Heat grill to medium.

Remove chicken from marinade; pat dry with paper towels. Discard marinade. Lightly season chicken with pepper. Open chicken breast halves. Top half of each chicken breast with 1/2 cup cheddar. Fold chicken over filling; secure with toothpicks.

Grill chicken, covered, over medium heat for 5-7 minutes on each side or until a thermometer inserted into meat reads 165°F. Transfer chicken to a cutting board; tent with aluminum foil. Let rest for 10 minutes. Remove toothpicks. Keep warm.

Meanwhile, combine the water, cornstarch and reserved marinade in a small saucepan over medium heat until smooth. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Remove from the heat.

Serve chicken with brown rice and mango salsa. Drizzle with sauce. Garnish with basil.



Ignite your taste buds with **Henning's Mango Fire Cheddar**, adorned with fruity bits and fiery habanero peppers. Fresh mango salsa amplifies its sweet notes and cools, while a sweet-and-savory glaze on the chicken bridges the flavors together.



# Wildfire Blue and Berry-Glazed Salmon Salad

Servings 4

## INGREDIENTS

### Roasted Blueberry Vinaigrette:

- 2 cups fresh blueberries
- 1/2 cup plus 2 tablespoons olive oil, divided
- 3 tablespoons honey, divided
- Zest and juice of 1 medium lemon
- 1/4 cup champagne vinegar
- Salt and pepper

### Salad:

- 2 medium zucchini
- 5 cups fresh baby arugula or baby spinach (about 5 ounces)
- 4 salmon fillets, with skin (4 ounces each)
- Salt and pepper
- 1/2 cup fresh blackberries
- 1/2 cup fresh blueberries
- 1/2 cup chopped sweet onion
- 1/4 cup chopped walnuts, toasted
- 4 applewood smoked bacon strips, cooked and crumbled
- 6 ounces **Carr Valley Glacier Wildfire Blue™** Cheese, crumbled (1 cup)
- Minced fresh mint

## INSTRUCTIONS

### Roasted Blueberry Vinaigrette:

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

Drizzle blueberries with 2 tablespoons olive oil and 2 tablespoons honey on prepared pan; toss to coat. Arrange blueberries in a single layer. Sprinkle with lemon zest. Bake for 8-10 minutes or until juices are slightly thickened and blueberries start to burst, stirring once. Cool completely.

Place the blueberries, lemon juice, champagne vinegar and remaining honey into a food processor; cover and process until mixture is combined. While processing, slowly drizzle in remaining olive oil until blended. Season with salt and pepper.

### Salad:

Grease grill grate. Heat grill to medium.

Thinly slice zucchini into ribbons with a mandoline slicer or vegetable peeler. Combine zucchini and arugula in a large bowl.

Spread 1 tablespoon vinaigrette 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.

Toss the zucchini mixture with remaining vinaigrette; season with salt and pepper. Divide salad mix into four serving bowls. Layer with the berries, onion, walnuts and bacon. Top with salmon. Sprinkle with blue cheese. Garnish with mint.



**Carr Valley Glacier Wildfire Blue™** is a delectable symphony of mild blue notes and peperoncini, ensuring a pleasant kick. Tame its peppery flame with seasonal sweet berries and salmon, dressed in a vibrant honey-citrus spiked vinaigrette.



# Sweet and Spicy Chili Steak Salad

Servings 4-6

## INGREDIENTS

- 1 tablespoon brown sugar
- 1 tablespoon paprika
- 1 tablespoon ground chipotle chili pepper
- 2 teaspoons salt
- 2 teaspoons pepper
- 1 1/2 teaspoons ground cumin
- 1 teaspoon garlic powder
- 3 pounds beef flank or skirt steak

## Sweet Corn Salad:

- 1/2 cup plain Greek yogurt
- 1 tablespoon apple cider vinegar
- 1 tablespoon lime juice
- 1 tablespoon honey
- 1/4 teaspoon salt
- 5 large ears sweet corn, husks and silk removed
- 3 tablespoons butter, cubed and melted
- 2 cups spring mix salad greens
- 2 medium avocados, pitted, peeled and cubed
- 1/2 medium red onion, thinly sliced
- 1/2 cup chopped fresh cilantro
- 1 medium jalapeno pepper, seeded and finely chopped
- 6 ounces **Marieke® Gouda Jalapeno cheese**, cut into batons

## INSTRUCTIONS

Combine the brown sugar, paprika, chipotle chili pepper, salt, pepper, cumin and garlic powder in a small bowl; rub over steak. Let stand for 30 minutes.

### Sweet Corn Salad:

Combine the yogurt, apple cider vinegar, lime juice, honey and salt in a small bowl. Set aside.

Grease grill grate. Heat grill to medium.

Brush corn with butter. Grill corn, covered, over medium heat for 6-8 minutes or until tender, turning frequently. Cool corn on a wire rack.

Increase grill heat to medium-high.

Grill steak, covered, over medium-high heat for 4-5 minutes on each side or until a thermometer inserted into meat reads 145°F. Transfer steak to a cutting board; tent with aluminum foil. Let rest for 10 minutes. Thinly slice steak against the grain.

When cool enough to handle, cut corn kernels from the cobs. Combine the corn, salad greens, avocados, red onion, cilantro and jalapeno pepper in a large bowl. Add gouda. Drizzle with reserved yogurt dressing; gently toss to coat. Serve salad with steak.



**Marieke® Gouda Jalapeno** features velvety, buttery gouda with a bite of spicy jalapeno peppers. Cooling counterpoints like buttery sweet corn, creamy avocados and yogurt dressing complement the cheese while balancing the heat.





Ice cream and cheese? Yes, please! Transform dessert into an eating adventure with ice cream sandwiches featuring feta and parmesan. The fun, unique ice cream has an incredible depth of flavor and delightful salty notes from the cheese. Make one or both ice cream flavors, and you can elevate the experience with classic combos such as turtle, chocolate-covered cherry, strawberry shortcake and lemon cheesecake.

## Feta and Parmesan Ice Cream Sandwiches

Makes 2 Quarts (About 18 Sandwiches)

### Ingredients

- 1 1/2 cups heavy whipping cream
- 1 1/2 cups whole milk
- 1 cup sugar
- 6 large egg yolks, room temperature
- 6 ounces **Weyauwega Star Dairy Traditional Crumbled Feta cheese** (1 cup) *or* **Weyauwega Star Dairy Parmesan cheese**, grated (2 cups)
- 2 teaspoons vanilla extract

### Instructions

Warm cream and milk in a large, heavy saucepan over medium-low heat to 175°F; stir in sugar until dissolved.

Whisk 1/3 cup of hot cream mixture into egg yolks in a bowl. Return all to saucepan, whisking constantly. Cook and stir over low heat until mixture reaches 160°F and is just thick enough to coat the back of a metal spoon, about 10-15 minutes. (Do not boil.) Remove from the heat.

Add feta *or* parmesan and vanilla; stir until cheese is blended. (Cheese will soften but not fully melt.) Pour custard through a fine mesh strainer into a large bowl; discard solids. Place bowl into a larger bowl filled with ice water. Stir until custard has cooled to room temperature, about 2-4 minutes. Remove from the ice water. Press plastic wrap onto surface of custard. Refrigerate for at least 4 hours or overnight.

Whisk custard until blended. Pour half of the custard into an ice cream maker, about two-thirds full. Freeze according to manufacturer's directions. Refrigerate remaining custard until ready to freeze.

Transfer ice cream to a large bowl. Fold in half of the mix-ins as desired. (See pages 45-48 for ideas.) Spoon ice cream into freezer containers. Freeze for at least 4 hours before serving. Repeat steps with remaining custard.

Sandwich ice cream between two cookies. Freeze for at least 30 minutes before serving.





# FETA ICE CREAM SANDWICHES

## Turtle

*Mix-Ins:* Feta Ice Cream +  
1 Cup Caramel Sauce +  
1 Cup Candied Pecan Pieces

*Cookies:* Pecan Sandies



## Chocolate-Covered Cherry

*Mix-Ins:* Feta Ice Cream +  
1 Cup Chopped Fresh Cherries +  
1 Cup Finely Chopped Chocolate

*Cookies:* Chocolate Cookies





## Strawberry Shortcake

*Mix-Ins:* Parmesan Ice Cream +  
1 Cup Macerated Chopped Fresh Strawberries +  
1 Cup Chopped Vanilla Wafers

*Cookies:* Shortbread Cookies



## Lemon Cheesecake

*Mix-Ins:* Parmesan Ice Cream +  
1 Cup Lemon Curd +  
1 Cup Chopped Ginger Cookies

*Cookies:* Ginger Cookies







# WISCONSIN CHEESE COMPANY DIRECTORY

CHEESEMAKERS IN THE STATE OF CHEESE PRODUCE MORE THAN 600 VARIETIES, TYPES AND STYLES OF WISCONSIN CHEESE. LOOK FOR WISCONSIN CHEESE AND OTHER DAIRY PRODUCTS MADE BY THESE COMPANIES. **COMPANIES IN BOLD ARE FEATURED IN THIS ISSUE.**

Agropur, Inc.  
All Star, LTD  
Alpinage Artisan Cheese  
Arena Cheese, Inc.  
Arla Foods, Inc.  
Associated Milk Producers, Inc.—Corporate  
Babcock Hall Dairy Plant  
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  
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 Käse**

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 180 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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