

# Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

## Fun, Sun and Cheese!

Patio Season  
Is Here



BURRATA  
BLISS



## LETTER FROM THE EDITOR



Are you ready for summer? Because we sure are! Here comes the warm weather and good vibes, which means it's time for delicious picnics, blissful boat rides and lazy days by the lake. We've been dreaming of this all winter, so now let's make the most of it.

With all that fun in the sun, it's also an inspiring time to take that playful spirit into the kitchen. Why settle for the ordinary when you can prepare cheese in unexpected and extraordinary ways? We're giving a few of our favorite cheeses a new look by reimagining

them in exciting presentations (page 11). How about a happy hour with parmesan-infused martinis? Yes, please! Or a sweet new spin on state fair funnel cakes made with mozzarella whips? I'll take two. We're even teaching you how to whip up homemade ricotta to enjoy with whatever your taste buds crave. From smoking it to pickling it and everything in between—let's have some fun with cheese this summer!

Craving more out-of-the-box experiences? You don't need to travel the world to embark on your next culinary adventure. Wisconsin's got you covered. Expert cheesemakers from every corner of the globe settled here and brought their cheesemaking expertise and mouthwatering creations. Consider cheeses like queso fresco and rich paneer your passport to flavor when creating global-inspired dishes that push culinary horizons (page 39).

And if you need another reason to celebrate the season, don't forget that National Wine and Cheese Day is on July 25. Explore some of our state's most enticing cheeses paired with wines that are a match made in heaven (page 23). We're sharing other tasty pairing ideas, too. Then, discover your next cheese crush. As for me, I'm in a tantalizing love triangle between warm and gooey or cool and fresh bites. You can't go wrong with either type, in my opinion. That's because cheese is a deliciously charming partner who knows how to melt your heart, one bite at a time.

Cheers to Cheese!

*Suzanne Fanning*

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### Summer Lovin'

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### Global Eats, Wisconsin Made

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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).

### Roasted Veggies with Whipped Ricotta



#### It's a Keeper

This was so good. I roasted zucchini and yellow summer squash and added spinach near the end before dolloping the ricotta mixture. The lemon zest and red pepper flakes can be adjusted to taste. I will make it again.

— *Smmore*

### Fresh Berry Bruschetta



#### Easy and Great

I love making the berry mix, and sometimes I switch it up with olives and herbs for a quick snack. The creaminess and funk of the gorgonzola balance well with the other flavors.

— *Sm345*

### Wildfire Blue and Berry-Salmon Salad



#### Spectacular Salmon Salad

I made this for my family, and everyone loved it. The blue cheese was divine, and the toppings—with quality protein, vibrant colors, and a mix of crunchy, sweet, salty and creamy—were a complete hit.

— *Auntie Mary*

### Chocolate Cheese Fudge S'mores Bars

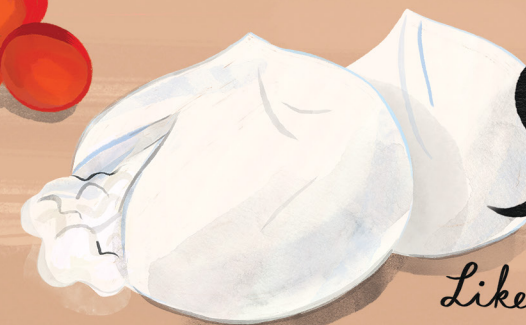


#### So Goopy

These are great right out of the oven and go well with a glass of milk! The marshmallow keeps them goopy. I used M&M's instead of peanut butter cups.

— *Elizabeth*

## HOW TO CHOOSE CHEESE FOR A CHEESE BOARD



# Soft

Like Belgioioso® Burrata



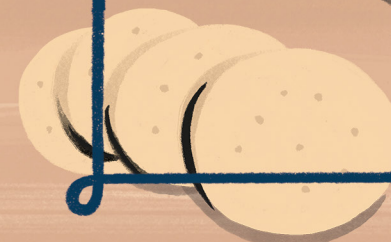
# Hard

Like La Clare  
Family Creamery®  
Cave Aged Chandoka®



# Blue

Like Roth® Buttermilk Blue®



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





# Garlic Juustoleipa and Veggie Crostini

Servings 8-10

## Ingredients

- 1 medium zucchini, halved lengthwise and cut into 1/4-inch slices
- 1 medium sweet orange bell pepper, cut into 1-inch pieces
- 1 medium onion, halved and cut into 1/2-inch slices
- 1 small eggplant, cut into 1-inch pieces
- 1 pint cherry tomatoes
- 1 tablespoon olive oil
- Salt and pepper
- 2 packages (6 ounces each) **Pasture Pride Juusto with Garlic Baked Cheese** (juustoleipa)
- 1/2 cup pitted Kalamata olives, sliced
- 1/2 cup diced salami
- 1/2 cup pesto

## Crostini:

- 4 tablespoons butter, cubed and melted
- 1 tablespoon minced fresh basil
- 1/2 teaspoon garlic powder
- 1 loaf (1 pound) French bread baguette, cut into 1/2-inch slices

## Instructions

Grease grill grate. Heat grill to medium. Drizzle vegetables with olive oil in a large bowl; toss to coat. Season with salt and pepper. Transfer vegetables to a lightly greased grill grid. Grill vegetables, covered, over medium heat for 3-4 minutes or until crisp-tender, turning once. Remove vegetables from grill grid. Keep warm.

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

Warm a 10-inch grill pan or cast-iron skillet on the grill. Combine the vegetables, juustoleipa, olives and salami in a large bowl. Add pesto; toss to coat. (Pan will be hot!) Spoon veggie mixture into the pan. Grill mixture, covered, for 2-3 minutes or until warm.

## Crostini:

Meanwhile, combine the butter, basil and garlic powder in a small bowl. Brush bread with butter mixture on each side. Grill slices, covered, over medium heat for 1-2 minutes or until toasted, turning once. Serve with veggie mixture.





The vibrant West Coast welcomed Cheeselandia for a stunning Super Host event in Los Angeles. Cheeselandian Sheharazad Fleming hosted the “Silver Lake Social Club” at her home. Guests enjoyed an elegant evening garden party filled with jazz music, swanky cocktails and a variety of delicious, Wisconsin cheese-curated bites and artisanal treasures. Among the guests were VIPs like **Cello® Copper Kettle**, **Deer Creek® The Robin®**, **Henning Hatch Chile Cheddar**, **Roelli Dunbarton Blue®** and **Marieke® Gouda Foenegreek**.



***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).*



# Cheese REIMAGINED

Welcome to Wisconsin, where you'll find some of the world's best cheesemakers and cheeses. When surrounded by an incredible assortment of award-winning blocks, wheels and wedges, it's easy to feel inspired to explore fun, new and delectable ways to savor these cheeses. Impress guests and take your cheese knowledge to the next level with unexpected preparations like pickling, smoking, infusing or creating playful presentations such as funnel cake. Plus, we're sharing a ricotta recipe you can whip up on a whim!







# In a Pickle

Pucker up to pickled cheese. Share this unique appetizer at your next cookout or party. Pickling cheese in a sweet-tangy brine with crunchy garden veggies like cucumber, red onion, and a mix of sweet red bell and jalapeno peppers adds spicy heat and cooling, crisp flavors. We suggest choosing a hard or grana-style cheese to withstand the pickling process, like **Sartori Classic Asiago**. The cheese is aged and has low moisture, so it doesn't break down in the brine. This asiago won Best of Class at the 2022 World Championship Cheese Contest. It boasts an award-winning nutty flavor with an acidic bite and a zesty, creamy finish. The brine's sweetness pleasantly contrasts with the cheese's sharp notes. Snack on this pickled cheese medley with corn chips, or serve it to elevate antipasto platters and seasonal salads.

## PICKLED VEGGIES AND ASIAGO CHEESE

MAKES 2 QUARTS

### INGREDIENTS

- 2 cups water
- 1 1/2 cups distilled white vinegar
- 3/4 cup sugar
- 2 tablespoons salt
- 8 ounces **Sartori Classic Asiago cheese**, cut into triangles
- 1 large cucumber, thinly sliced
- 1 large red onion, halved and thinly sliced
- 1 medium sweet red bell pepper, julienned
- 2 small jalapeno peppers, thinly sliced
- Corn chips

### INSTRUCTIONS

Bring the water, white vinegar, sugar and salt to a boil in a large saucepan over medium-high heat, stirring constantly. Reduce heat to medium. Simmer, uncovered, for 2-3 minutes or until sugar is dissolved, stirring frequently. Remove from the heat. Cool for 30 minutes.

Toss the asiago, cucumber, red onion, red bell pepper and jalapeno peppers in a large bowl.

Carefully pour vinegar mixture into the bowl; stir to combine. Cover and refrigerate for at least 4 hours before serving. Enjoy the pickled veggie-asiago mixture within 7 days.

Serve with corn chips.



# Infused with Flavor

Happy hour on the patio is about to get cheesy. Infusing spirits like vodka with cheese to make summery cocktails adds a salty, decadent, umami twist that will have you and your friends craving another round. Like pickling, choosing a low-moisture hard cheese for the long soak—one that won't compromise flavor or texture—is essential. We selected **Cello® Copper Kettle**, a cheese with a nutty flavor, fruity notes and a rich, cooked caramel finish. The cheese is crafted from an exclusive recipe, cooked in copper vats and aged for 16 months to create a distinctive tasting experience. Similar to fat-washing, soaking Copper Kettle in vodka for at least eight hours allows its complex flavors to infuse the spirit. This technique transforms the vodka into a secret ingredient that adds depth and richness to every sip.

## PARMESAN-INFUSED VODKA PINEAPPLE MARTINIS

SERVINGS 4

### INGREDIENTS

#### PARMESAN-INFUSED VODKA:

- 8 ounces vodka
- 2 ounces **Cello® Copper Kettle cheese**,  
grated (1/3 cup) and rind reserved (2 inches)

#### STRAWBERRY PUREE:

- 1 cup sliced fresh strawberries
- 3 tablespoons sugar

1 1/2 tablespoons lemon juice

#### MARTINIS:

- 3/4 cup strawberry puree, divided
- 2 ounces **Cello® Copper Kettle cheese**,  
finely shredded (1/3 cup)
- 4 ounces parmesan-infused vodka, divided
- 4 ounces pineapple juice, divided
- 2 ounces simple syrup, divided
- Ice
- Fresh pineapple wedges
- Fresh strawberries

### INSTRUCTIONS

#### PARMESAN-INFUSED VODKA:

Combine vodka and grated Copper Kettle in a 2-cup liquid measuring cup or large jar. Add reserved Copper Kettle rind. Cover and refrigerate for at least 8 hours. Pour vodka mixture through a fine mesh strainer lined with cheesecloth into a large liquid measuring cup; discard solids.

#### STRAWBERRY PUREE:

Combine the strawberries, sugar and lemon juice in a bowl. Let stand for 30 minutes, stirring occasionally.

Place strawberry mixture into a food processor; cover and process until mixture is smooth.

#### MARTINIS:

Lightly coat the rim of each martini glass with about a tablespoon strawberry puree. Place Copper Kettle on a shallow plate. Dip rims into Copper Kettle to coat.

Pour 2 tablespoons strawberry puree into each glass.

Combine the 2 ounces vodka, 2 ounces pineapple juice and 1 ounce simple syrup in a cocktail shaker. Fill to the top with ice; cover and shake until cold. Strain into two glasses. Repeat step, starting with the vodka.

Garnish with pineapple wedges and strawberries.







# Up in Smoke

There's a good chance you'll spot our award-winning smoked cheeses in the specialty cheese section of the grocery store. However, smoking your own cheese is a great way to stretch your culinary prowess. Rich pepper jack is an excellent cheese for experimentation with a pellet tube smoker on the grill. Its semi-soft texture allows the smoke to penetrate the cheese, while the cold smoking helps preserve its shape. **Hook's Pepper Jack** won Third Place at the 2016 American Cheese Society Cheese Competition. Flecked with vibrant jalapeno peppers, this monterey jack is smooth, creamy and buttery, with a spicy kick that cuts through the smoky notes. Pair it with homemade peach chutney and crisp, seedy crackers for a delightful, mouthwatering indulgence.

## SMOKED PEPPER JACK WITH PEACH CHUTNEY

SERVINGS 4-6

### INGREDIENTS

8 ounces **Hook's Pepper Jack cheese**

### PEACH CHUTNEY:

3/4 cup packed brown sugar

1/3 cup apple cider vinegar

1/4 cup chopped onion

2 garlic cloves, minced

1 tablespoon grated fresh ginger

1/2 teaspoon salt

1/2 teaspoon ground cardamom

1/2 teaspoon ground cinnamon

1/2 teaspoon crushed red pepper flakes

4 large fresh peaches, peeled, pitted and chopped or

4 cups sliced frozen peaches, thawed and chopped

4 green onions, thinly sliced

Assorted crackers

### INSTRUCTIONS

Let pepper jack stand for 30 minutes at room temperature.

Fill a 12-inch pellet tube smoker with cherrywood or applewood pellets. Light pellets on one end. Place the tube horizontally inside an unlit grill. Allow pellets to burn for 5 minutes; then extinguish the flame. (Smoke will continue for several hours.) Move the tube to one side of the grill. Close grill lid and check for adequate ventilation.

Place pepper jack on a grill grid over a grill pan or cast-iron pan filled with ice. Smoke pepper jack, covered, for 45 minutes on each side, ensuring the cheese temperature does not exceed 70°F.

Transfer pepper jack to a plate. Cover and refrigerate for at least 24 hours before serving. Enjoy the smoked pepper jack within 7 days.

### PEACH CHUTNEY:

Meanwhile, bring the brown sugar, apple cider vinegar, onion, garlic, ginger, salt, cardamom, cinnamon and red pepper flakes to a boil in a large saucepan over medium-high heat, stirring constantly.

Reduce heat to low. Stir in peaches. Simmer, uncovered, for 10-12 minutes or until peaches are tender and liquid is evaporated, stirring frequently. Cool completely. Stir in green onions.

Serve chutney with smoked pepper jack and crackers.



# State Fair Inspired

Why wait for the fair to dive fork-first into funnel cake when you can make this cheesy riff at home? Mozzarella whips mimic the classic carnival treat's twisty, stringy look but offer a gooey, delicious surprise. **Henning Mozza Whips** are ideal for deep-frying, especially when lightly coated with flour and frozen beforehand to help them hold their shape. Our homemade funnel cake is dusted with confectioners' sugar, drizzled with hot honey and topped with strawberries—striking a balance of sweet and savory. It's all elevated with a special touch: a chef's kiss of vanilla. Once fried, the cheese strings have a tender, airy, crisp exterior and warm, melty centers for a dreamy, melt-in-your-mouth bite.

## FUNNEL CAKE MOZZA WHIPS

SERVINGS 5

### INGREDIENTS

- 1 package (10 ounces) **Henning Mozza Whips** cheese
- 2 1/2 cups all-purpose flour, divided
  - 1 quart (4 cups) vegetable oil
  - 1/4 cup sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/2 cups milk
- 2 large eggs
- 1 teaspoon vanilla extract
- Confectioners' sugar
- Hot honey
- Sliced fresh strawberries

### INSTRUCTIONS

Line a rimmed baking sheet with parchment paper. Toss mozza whips with 1/4 cup flour in a large bowl, shaking off any extra flour. Arrange mozzarella whips in a single layer on prepared pan. Freeze for 1 hour.

Heat vegetable oil in a Dutch oven over medium-high heat or deep-fat fryer to 375°F.

Combine the sugar, baking powder, salt and remaining flour in a large bowl. Whisk the milk, eggs and vanilla in another large bowl; gradually whisk into dry ingredients.

Dip mozza whips, one at a time, into the batter. Fry mozzarella whips, in batches, in vegetable oil for 1-2 minutes on each side or until light golden brown. (Do not crowd the pan.) Drain mozzarella whips on paper towels. Repeat step with remaining mozzarella whips and batter.

Dust mozza whips with confectioners' sugar. Serve with hot honey and strawberries.







# Rethinking Ricotta

Handcrafted ricotta cheeses are made here in Wisconsin and are available nationwide. But why not roll up your sleeves and try making your own? Chef Shannon Bonilla shares her simple DIY version using only a few ingredients.



“There are many ways I enjoy fresh ricotta: I eat it with granola and fresh fruit for breakfast, stir it into my oatmeal with warm peaches and candied pecans, add it to pasta dishes, or mix it with Greek yogurt and fresh herbs for the perfect dip for cucumbers or charred shishito peppers. I also spread it on toasted sourdough and top it with cantaloupe and prosciutto slices.”

***Chef Shannon Bonilla** is the cheese marketing manager for Dairy Farmers of Wisconsin, an ACS CCP® and a licensed Wisconsin cheesemaker. She has also cooked on a Michelin-starred team and worked as a pastry chef, executive chef and cheesemonger.*

## HOMEMADE RICOTTA

MAKES ABOUT 2 CUPS

### INGREDIENTS

- 1 gallon (16 cups) whole milk (not ultra-pasteurized)
- 1/2 cup lemon juice
- 1 tablespoon kosher salt
- Toasted sourdough or French bread baguette slices
- Thinly sliced prosciutto
- Cantaloupe slices
- Salt and pepper to taste
- Fresh thyme leaves, optional

### INSTRUCTIONS

Warm milk in a Dutch oven over medium heat to 185°F, stirring constantly.

Reduce heat to low. Stir in lemon juice and salt. Cook and gently stir, occasionally, over low heat for 10-15 minutes or until milk mixture separates into curds and whey. (Do not boil.) Remove from the heat. Cool slightly.

Carefully ladle curds and whey into a fine mesh strainer lined with cheesecloth over a large bowl; discard whey. Drain curds until desired consistency. Cover and refrigerate curds for at least 4 hours or up to 7 days.

Top toasts with the ricotta, prosciutto and cantaloupe. Season with salt and pepper to taste. Garnish with thyme if desired.



# Summer Lovin'

Are you looking for a tasty summer fling that could become a lifelong love affair? Whether you're new to the Wisconsin cheese scene or seeking something different to savor, National Wine and Cheese Day on July 25 is the perfect excuse to pour a glass of vino and discover your next cheese obsession. Here are six cheeses to cozy up with. Once you've found your match, indulge in a cheese pairing or try a recipe that promises a tantalizing love story to remember.







# Roth Grand Cru® Reserve

*Also Known As:* Alpine Beauty

*About Me:* I'm outdoorsy—after a long day, you'll find me chillin' by a crackling campfire. I may have mountain roots, but I'm as sophisticated as any city dweller. I'm traditional but never stuffy, mature but young at heart, bold and nutty. My award-winning outlook on life makes me irresistible to those hungry for love. Give me a chance to win *you* over.

*Never have I ever?*

Turned down a glamping weekend

*Bring out my best side with a...*

**Pairing:** Almonds, fig jam, seedy crackers

**Wine:** Sparkling white wine, riesling

**Beer:** Bock, IPA

**Zero-Proof:** Sparkling apple cider, grape sparkling water





# Carr Valley Glacier Penta Crème® Blue Cheese

*Also Known As:* Funky Flirt

*About Me:* I'm the perfect blend of nature and nurture, loved for my earthy nuances and piquant sense of humor that keep you coming back. I might not vibe with everyone immediately, but once you get me, you *really* get me. Some say I'm not for the faint of heart—I attract adventure seekers and thrill-chasers. Give me space to dazzle, and my true blue colors sparkle, leaving a lasting impression.

*My favorite jam?* "You're So Vain" by Carly Simon

*Bring out my best side with a...*

**Pairing:** Candied bacon, pickled dark sweet cherries

**Wine:** Sweet riesling, tawny port

**Beer:** Breakfast stout, fruity beer

**Zero-Proof:** Drinking chocolate



# Widmer's Aged Brick

*Also Known As:* Silver Fox Swagger

*About Me:* Don't let my age fool you. I've been around the block, but I'm always up for new experiences. Like fine wine, I only get better with time. I'm a Wisconsin Original, proudly born and bred in The State of Cheese! I have a heady aroma, real-deal authenticity and a down-to-earth personality that's anything but shy. The real question is: Can you handle all this awesomeness?

*What am I known for?* Being self-assured yet easygoing

*Bring out my best side with a...*

**Pairing:** Blenheim apricots, crostini, hot honey, prosciutto

**Wine:** Rosé, chardonnay, merlot, pinot noir

**Beer:** Brown ale, IPA, porter, stout

**Zero-Proof:** Izze® apple sparkling beverage





# Marieke® Gouda Golden

*Also Known As:* A Real Gouda Time

*About Me:* I'm approachable and ready to captivate—take me home to Mom, hit the bar with friends or show me off at your work picnic. With my raw beauty and pleasantly sweet aroma, I'm a charmer. I know how to butter people up; I'm a smooth talker but never stuck-up. Rich, complex and aged to perfection—I'm the right one for you!

*My love language?* Quality time

*Bring out my best side with a...*

**Pairing:** Lentil crackers, peach preserves

**Wine:** Buttery chardonnay, zinfandel

**Beer:** Stout

**Zero-Proof:** Pineapple sparkling water,  
pineapple spritzer







# BelGioioso Burrata

*Also Known As:* Creamy Crush

*About Me:* I might appear cute and innocent, but this supple body has some serious pizzazz. Others look to me to bring a delicate, fresh take to gatherings. Since I have a soft spot for fun and a mild-mannered vibe, I get along easily with others. I love being the life of the party. (Jealous types, best keep moving.) You could say I'm Sofia Vergara mixed with Audrey Hepburn—playful and curvy with an effortless elegance.

*My favorite hobbies?* Long walks on the beach, morning yoga and stretches

*Bring out my best side with a...*

**Pairing:** Mangoes, heirloom tomatoes, prosciutto

**Wine:** Dry rosé, sauvignon blanc

**Beer:** Belgian-style wheat beer (Witbier), pilsner, sour ale

**Zero-Proof:** Aranciata

## *Bright Bites and Sips*

Perk up patio parties with the colorful burrata platter on page 33, featuring mangoes, heirloom tomatoes and prosciutto. Sauvignon blanc is the ideal match.



# Grilled Mangoes and Burrata Platter

Servings 8

## Ingredients

### Chili Vinaigrette:

- 1/4 cup rice wine vinegar
- 3 tablespoons maple syrup
- 1 1/2 tablespoons orange zest
- 3 garlic cloves, minced
- 1 small fresh red Fresno chili pepper or jalapeno pepper, with or without seeds
- 1/2 cup extra-virgin olive oil
- Salt and pepper to taste

### Burrata Appetizer Platter:

- 4 tablespoons butter, cubed and melted
- 2 tablespoons maple syrup
- 2 medium mangoes, pitted, peeled and sliced
- 8 thin slices prosciutto
- 3 firm heirloom tomatoes, cut into wedges
- 1 cup heirloom cherry tomatoes, halved
- 1/2 small red onion, thinly sliced
- 2 containers (4, 2-ounce "Minis" each) **BelGioioso Burrata cheese**
- Salt and pepper
- Fresh basil leaves
- Toasted French bread baguette slices or crostini

## Instructions

### Chili Vinaigrette:

Place the rice wine vinegar, maple syrup, orange zest, garlic and red Fresno chili pepper into a food processor; cover and process until mixture is combined. While processing, slowly drizzle in olive oil until blended. Season with salt and pepper to taste.

### Burrata Appetizer Platter:

Grease grill grate. Heat grill to medium.

Combine butter and maple syrup; brush over both sides of mango slices. Grill mangoes, uncovered, over medium heat for 1-2 minutes on each side or until tender. Cool slightly.

Arrange the mangoes, prosciutto, tomatoes and red onion on a large serving platter. Top with mini burratas. Season with salt and pepper. Drizzle with vinaigrette. Garnish with basil. Serve with toasts.





# Carr Valley Fontina

*Also Known As:* Nutty But Nice

*About Me:* Say the word, and I'll stop the world and melt with you. I'm that one incredible companion who'll do anything for you, and my quiet confidence and a bit of earthy wildness keep things interesting (so don't even think about friend-zoning me). I go with the flow and adapt easily. And while I may not be the loudest in the room, my presence grows on you over time.

*My dream vacation?* Whisk me away to Door County, as I love a boat ride and the wineries

*Bring out my best side with a...*

**Pairing:** Dark sweet cherries, dried apricots, nuts, pickled veggies

**Wine:** Riesling, pinot noir, sauvignon blanc

**Beer:** Brown ale, fruity beer, pilsner

**Zero-Proof:** Ginger ale or ginger beer (goes well with blue cheese, too!)

## *Grill, Pair and Enjoy*

Amp up alfresco dining with the grilled flatbreads on page 38. Savory blue cheese and fontina meet sweet cherries. Pair them perfectly with riesling.





# Grilled Steak, Blue and Melty Fontina Flatbreads

Makes 2 Flatbreads

## Ingredients

- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons brown sugar
- 1/2 teaspoon each salt and pepper
- 1/4 teaspoon cayenne pepper
- 8 ounces beef flank or skirt steak

## Flatbreads:

- 1 package (8 ounces) whole baby portobello mushrooms, halved
- 1 cup fresh dark sweet cherries, pitted and halved
- 6 cipollini onions, peeled, trimmed and halved
- 1 tablespoon olive oil
- Salt and pepper
- 1 1/4 pounds (20 ounces) homemade or prepared pizza dough
- 8 ounces **Carr Valley Fontina cheese**, shredded (2 cups)
- 6 ounces **Carr Valley Glacier Penta Crème® Blue Cheese**, chunked (1 cup)
- 2 cups microgreens
- 1/4 cup balsamic glaze

## Instructions

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

Grease grill grate. Heat grill to medium-high.

Grill steak, covered, over medium-high heat for 2-5 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. Keep warm.

## Flatbreads:

Reduce grill heat to medium.

Drizzle the mushrooms, cherries and onions with olive oil in a large bowl; toss to coat. Season with salt and pepper. Transfer mushroom mixture to a lightly greased grill grid. Grill mixture, covered, over medium heat for 6-8 minutes or until crisp-tender, turning once.

Divide pizza dough in half. Roll out each portion on a lightly floured surface into a 10-inch circle, about 1/4-inch thick.

Transfer dough to grill grate with a lightly floured, rimless baking sheet or pizza peel. Grill dough, covered, over medium heat for 1-3 minutes or until bottoms are browned and crisp. Flip dough; cook for 1 minute longer. (Do not fully brown.) Transfer crusts to lightly floured baking sheets, partially cooked side down.

Top the browned-crisp side of crusts with the fontina, mushroom mixture and steak. Grill flatbreads, covered, for 4-5 minutes longer or until crusts are browned and crisp. Transfer flatbreads to cutting boards. Sprinkle with blue cheese. Cool for 2 minutes.

Top flatbreads with microgreens. Drizzle with balsamic glaze. Cut into pieces. Serve immediately.



# GLOBAL EATS, WISCONSIN *Made*

Let the diverse world of Wisconsin-made cheeses be your passport to globally inspired summertime meals. Discover cheeses with origins and inspirations from beyond our borders that will take your taste buds on a whirlwind tour. They're handcrafted here with local ingredients by ingenious cheesemakers who proudly call The State of Cheese home. From creamy queso fresco to rich paneer, these specialties open up exciting new culinary horizons in your kitchen, enhancing dishes with delicious international flavors.







# GAZPACHO SALAD *with* CANELA CROUTONS

Servings 6

## INGREDIENTS

### Red Wine Vinaigrette:

- 2 1/2 pounds heirloom tomatoes, seeded, chopped and divided (about 5 medium)
- 6 ounces **Roth Canela Aged Cheese**, crumbled and divided (about 1 1/2 cups)
- 1/4 cup red wine vinegar
- 3 garlic cloves, chopped
- 1 tablespoon sugar
- 1 tablespoon Dijon mustard
- 1/2 teaspoon ground cumin
- 1/2 teaspoon paprika
- 1/4 teaspoon ground cinnamon
- 1/2 cup olive oil
- Salt and pepper to taste

### Gazpacho Salad:

- 1 medium English cucumber, chopped
- 1 medium poblano pepper, seeded and finely chopped
- 1 medium sweet red bell pepper, chopped
- 1 medium sweet onion, chopped
- 5 radishes, thinly sliced
- 1 cup minced fresh cilantro

## INSTRUCTIONS

### Red Wine Vinaigrette:

Place the 1/4 cup tomato, 1/4 cup Canela, red wine vinegar, garlic, sugar, Dijon mustard, cumin, paprika and cinnamon into a food processor; cover and process until mixture is combined. While processing, slowly drizzle in olive oil until blended. Season with salt and pepper to taste.

### Gazpacho Salad:

Combine the cucumber, poblano pepper, red bell pepper, onion, radishes, cilantro and remaining tomatoes in a large bowl. Drizzle with 1/2 cup vinaigrette; toss to coat. Cover and refrigerate for at least 30 minutes.

Toss with remaining Canela. Divide salad into serving bowls. Spoon additional vinaigrette over tops.

This Spanish-inspired American Original draws inspiration from traditional manchego, but our artisans craft it using rich Wisconsin cow milk instead of sheep milk. Each **Roth Canela Aged Cheese** wheel—named after the Spanish word for “cinnamon”—features a brilliant basket-weave rind, hand-rubbed with a blend of cinnamon and paprika for its signature reddish-orange color. Deep, intricate candied pineapple and brown butter flavors offer sweet and complex notes with each bite. After a long stint in the aging cellar, crunchy crystals develop, adding extra texture and intrigue. Canela has captivated judges and won at the American Cheese Society Cheese Competition seven years in a row, an enduring tribute to its craftsmanship.



# MEXICAN-STYLE WATERMELON SALAD

Servings 4-6

## INGREDIENTS

### Cilantro-Lime Dressing:

- Juice of 2 medium limes
- 1/2 cup fresh cilantro leaves
- 1/2 cup sour cream
- 1 medium jalapeno pepper, seeded and quartered
- 1 garlic clove, chopped
- 1/4 cup olive oil
- Salt and pepper to taste

### Salad:

- 2 pounds seedless watermelon, cut into pieces
- 3 ounces **La Morenita™ Queso Fresco** cheese, crumbled (1/2 cup)
- 1 to 3 tablespoons grated **La Morenita® Queso Cotija** cheese
- 1 tablespoon Tajin seasoning
- Fresh cilantro leaves

## INSTRUCTIONS

### Cilantro-Lime Dressing:

Place the lime juice, cilantro, sour cream, jalapeno pepper and garlic into a food processor; cover and process until mixture is combined. While processing, slowly drizzle in olive oil until blended. Season with salt and pepper to taste.

### Salad:

Arrange watermelon in a large serving bowl or on a platter. Drizzle with dressing. Sprinkle with the queso fresco, cotija and Tajin. Garnish with cilantro.

Embrace the magic of warm nights and extraordinary cheeses with two authentically crafted Hispanic-style gems that capture the taste of tradition. Known as the “parmesan of Mexico,” versatile cotija is often grated and used as an ingredient, seasoning or garnish. **La Morenita® Queso Cotija** is robust and saltier, with a rich flavor. Slightly aged and a bit on the dry side, it’s the perfect counterpoint to moist, pleasantly milky **La Morenita™ Queso Fresco**. This crumbly, semi-soft fresh cheese is creamy and mild, with a subtle acidity that brightens fruity salads and desserts. Sprinkle them over juicy watermelon to heighten its sweetness with perfectly balanced salt and tang.







# GRILLED SHAWARMA-INSPIRED CHICKEN *and* PANEER KABOBS

Servings 4

## INGREDIENTS

- 2 cups whole milk plain Greek yogurt
- 3 garlic cloves, minced
- Juice of 2 medium lemons
- 1 tablespoon honey
- 1 tablespoon olive oil
- 1 tablespoon ground cumin
- 1 tablespoon smoked paprika
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon cayenne pepper
- 1 pound boneless skinless chicken thighs, cut into 1-inch pieces
- 14 ounces **Specialty Cheese Bharatma™ Paneer cheese**, cut into 1-inch wedges
- 1 medium green bell pepper, cut into 1-inch pieces
- 1 medium sweet red bell pepper, cut into 1-inch pieces
- 1 large sweet onion, cut into 1-inch wedges
- 4 metal or water-soaked wooden skewers
- 2 cups spring mix salad greens
- 4 mini naan breads (about 5 to 6 inches), warmed

## INSTRUCTIONS

Combine the yogurt, garlic, lemon juice and honey in a large bowl. Cover and refrigerate 1 cup yogurt mixture for serving.

Stir the olive oil, cumin, paprika, salt, cinnamon and cayenne pepper into remaining yogurt mixture. Add chicken and paneer; turn to coat. Cover and refrigerate for at least 30 minutes or up to 4 hours, turning occasionally.

Grease grill grate. Heat grill to medium.

Remove chicken and paneer from marinade, scraping off any excess. Discard marinade. Thread the chicken, paneer, bell peppers and onion on skewers.

Grill kabobs, covered, over medium heat for 5-6 minutes on each side or until a thermometer inserted into meat reads 165°F.

Arrange salad greens on a large serving platter. Top with kabobs. Serve with naan and reserved yogurt mixture.

A staple ingredient in many popular South Asian dishes, our paneer is a semi-soft fresh cheese with a delightfully firm yet soft texture and a mild, milky taste. Because it does not melt and holds its shape when heated, paneer is often grilled, wrapped and fried in dough, or tossed into stir-fries. It's also unsalted, making it a popular choice for dishes like saag and curry. **Specialty Cheese Bharatma™ Paneer** won Best of Class at the 2018 World Championship Cheese Contest, showcasing the company's commitment to innovation and authenticity. In this shawarma-inspired street food recipe, paneer and chicken are marinated in a tangy spiced yogurt blend before hitting the grill for a flame-kissed finish.



# MISO SHRIMP *and* NOODLES SKILLET

Servings 4

## INGREDIENTS

### Homemade Miso Sauce:

- 2 tablespoons white miso paste
- 2 tablespoons toasted sesame oil
- 2 tablespoons chili garlic sauce
- 1 1/2 tablespoons peanut butter
- 1 tablespoon sugar
- 1 tablespoon rice vinegar
- 1 tablespoon soy sauce
- 2 garlic cloves, minced
- 1/2 teaspoon grated fresh ginger

### Skillet:

- 2 medium zucchini
- 8 ounces dried rice noodles
- 3 tablespoons butter, cubed
- 1 pound uncooked large shrimp, peeled, deveined and tails on
- 1 medium sweet red bell pepper, julienned
- 1 medium carrot, julienned
- 6 ounces **Meister Sweet Fire Mango Jack cheese**, cut into batons
- 4 green onions, thinly sliced
- 1 tablespoon sesame seeds, toasted

## INSTRUCTIONS

### Homemade Miso Sauce:

Whisk the miso paste, sesame oil, chili garlic sauce, peanut butter, sugar, rice vinegar, soy sauce, garlic and ginger in a bowl.

### Skillet:

Thinly slice zucchini into julienned strips with a mandoline slicer or vegetable peeler.

Cook rice noodles according to package directions until al dente. Drain, reserving 1/2 cup hot pasta water.

Melt butter in a large skillet over medium heat. Add the shrimp, red bell pepper and carrot; cook and stir for 4-5 minutes or until shrimp turn pink. Toss in zucchini and rice noodles. Add reserved pasta water, a tablespoon at a time, until desired consistency; heat through.

Remove from the heat. Toss in mango jack. Sprinkle with green onions and sesame seeds.

We're warning you—this flavor fusion will become your newest sweet and spicy obsession. **Meister Sweet Fire Mango Jack** starts with the company's creamy, award-winning, semi-soft monterey jack, which won Best of Class at both the 2020 World Championship Cheese Contest and the 2017 U.S. Championship Cheese Contest. It's playfully infused with the tantalizing flavors of mango, orange and ghost peppers, adding flair, big flavor and complexity to any dish it graces with its sweet, fiery presence. Meister Cheese has been family-owned and operated for over 100 years, and the company was the first to launch flavored jacks in 1996. Today, its cheesemakers blend time-honored techniques with bold curiosity, pushing boundaries to craft the trendiest tastes in cheese.







## Feta-Infused Baklava Cheesecake

Servings 8-10

### Ingredients

#### Lemon-Honey Glaze:

- 1 cup honey
- 1 cup water
- 1/2 cup sugar
- Zest and juice of 2 medium lemons

#### Cheesecake:

- 12 sheets phyllo dough, thawed (14 x 9-inches each)
- 1/2 cup (1 stick) butter, cubed and melted
- 2 packages (8 ounces each) **Crystal Farms Original Cream Cheese**, softened
- 1 cup whole milk plain Greek yogurt
- 1/2 cup honey
- 3 tablespoons cornstarch
- Zest and juice of 1 medium lemon
- 3 large eggs
- 1 cup crumbled **Odyssey® Traditional Feta cheese** (6 ounces)
- 3/4 cup pistachios, toasted, chopped and divided
- 1 cup fresh raspberries
- Additional crumbled **Odyssey® Traditional Feta cheese**

### Instructions

#### Lemon-Honey Glaze:

Bring the honey, water and sugar to a boil in a large saucepan over medium-high heat, stirring constantly. Reduce heat to medium. Simmer, uncovered, for 15-20 minutes or until glaze is reduced to about 1 1/2 cups, stirring frequently. Remove from the heat. Stir in lemon zest and lemon juice. Cool completely.

#### Cheesecake:

Heat oven to 325°F. Line the bottom of a greased 9-inch springform pan with parchment paper; grease paper.

Unroll phyllo sheets; keep covered with plastic wrap and a damp towel. Place one phyllo sheet on a surface. Lightly brush with butter. Fold sheet in half widthwise. Place sheet onto the bottom and up the side of prepared pan. Repeat step with remaining phyllo sheets, rotating the sheets and corners. Place pan on double thickness of heavy-duty aluminum foil, about 18-inch square. Tightly wrap foil around pan. Cover pan with a damp towel.

Beat the cream cheese, yogurt, honey, cornstarch, lemon zest and lemon juice in a large bowl until smooth. Add eggs, one at a time, beating each just until combined. Fold in feta. Spread filling over crust.

Combine 1/2 cup pistachios and 1/2 cup glaze in a small bowl. Dollop pistachio mixture on filling.

Place springform pan into a rimmed baking pan, about 2-inches deep. Add hot water halfway up sides of pan. Bake for 50-60 minutes or until cheesecake is set around edges and jiggles slightly in center. Turn off the heat. Crack oven door, about 1 inch. Let cheesecake stand for 1 hour in oven.

Cool completely on a wire rack. Refrigerate for at least 6 hours or overnight.

Remove sides of pan. Warm and stir remaining glaze if necessary. Decorate cheesecake with the raspberries, glaze, additional feta and remaining pistachios.





# WISCONSIN CHEESE COMPANY DIRECTORY

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

Agropur, Inc.  
All Star, LTD  
Alpinage Artisan Cheese  
Arena Cheese, Inc.  
Arla Foods, Inc.  
Associated Milk Producers, Inc.—Corporate  
Babcock Hall Dairy Plant  
Bel Brands USA  
**BelGioioso Cheese, Inc.—Corporate**  
Brunkow Cheese of Wisconsin  
Burnett Dairy Cooperative  
Caprine Supreme, LLC  
**Carr Valley Cheese Company, Inc.**  
Cascade Cheese Company  
Castle Rock Organic Farms  
Cedar Grove Cheese  
Cedar Valley Cheese, Inc.  
Cesar’s Cheese  
Chalet Cheese Cooperative  
Cosmic Wheel Creamery  
Crave Brothers Farmstead Cheese, LLC  
**Crystal Farms Cheese**  
Decatur Dairy, Inc.  
**Deer Creek Cheese**  
Delta Dream, LLC  
Door Artisan Cheese Company  
Dupont Cheese, Inc.

Eau Galle Cheese Factory, Inc.  
Edelweiss Creamery  
Ellsworth Cooperative Creamery  
F&A Dairy Products, Inc.  
Foremost Farms USA Cooperative  
Gibbsville Cheese Company, Inc.  
Gile Cheese, LLC / Carr Cheese Factory  
Gilman Cheese Corporation  
Harmony Specialty Dairy Foods, LLC  
**Henning Cheese**  
Hidden Springs Creamery  
Hill Valley Dairy, LLC  
Hoard’s Dairyman Farm Creamery  
**Hook’s Cheese Company, Inc.**  
Keystone Farms Cheese  
Kingston Creamery  
**Klondike Cheese Company**  
Koepke Family Farms  
Laack Brothers Cheese Company, Inc.  
LaClare Farms—Mosaic Meadows  
Lactalis American Group, Inc.  
LaGrandier’s Hillside Dairy, Inc.  
Land O’Lakes, Inc.  
Landmark Creamery  
LoveTree Farmstead Cheese  
Lynn Dairy, Inc.  
Malcore Foods, Inc.

Maple Grove Cheese, Inc.  
Maple Leaf Cheese  
**Marieke Gouda**  
McCluskey Brothers Organic Farms  
**Meister Cheese Company**  
Mexican Cheese Producers, Inc.  
Milkhaus Dairy  
Milk Source  
Mullins Cheese, Inc.  
Nasonville Dairy, Inc.  
Nordic Creamery  
North Country Packaging, Inc.  
Oak Grove Dairy, Inc.  
Organic Valley  
**Pasture Pride Cheese, LLC**  
Pine River Pre-Pack  
Prairie Farms Cheese Division  
Red Apple Cheese  
Red Barn Family Farms  
Renard’s Cheese  
**Roelli Cheese Haus**  
Ron’s Wisconsin Cheese  
**Roth Cheese**  
Saputo Cheese USA, Inc.  
**Sartori Company**  
Schreiber Foods, Inc.—Corporate  
Schroeder Käse

**Schuman Cheese**  
Scott’s of Wisconsin  
Scray Cheese Company  
Shullsburg Creamery  
Silver-Lewis Cheese Factory Cooperative  
**Specialty Cheese Company, Inc.**  
Springside Cheese Corporation  
The Big Moo  
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!