

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Melty Masterpieces

Creative Crepes, Sultry Bites
and Italian Meals



SAVOR SPICY CHEESES | DATE NIGHT CHEESE BOARD | AWARD-WINNING CHEESES

LETTER FROM THE EDITOR



It may be cold outside, but trust us, the Wisconsin cheesemaking scene is as hot as it gets. Our cheesemakers continue to set the foodie world on fire with their creativity and unmatched innovation.

How about spicing things up? Everyone knows that one person who puts hot sauce on everything

and always takes the dare to eat the hottest pepper on the cheese board. Fire-loving friends—our feature on spicy cheeses is for you! Discover ideas for savoring, serving and pairing chili pepper-infused cheeses like The Rattlesnake by Deer Creek Cheese on pages 17-24.

Speaking of heat, we're also unlocking the mystery of what cheeses are the best melters in case you dream of creamy queso dip or the ultimate gooey grilled cheese sandwich. On pages 29-44, learn the science behind what cheeses melt to perfection (or don't), and take a peek at six oh-so-smooth cheese picks. And, hey—don't forget to tag us if you post an epic cheese pull on social (@wisconsincheese). Plus, never make a lumpy fondue or thin cheese sauce again with our no-fail tips! If that doesn't satisfy all your decadent desires, we're serving up even more melting magic on page 12. You'll find tender crepes stuffed with yummy ingredients and over-the-top melters like havarti, buttermilk blue® and mild brick cheeses.

And for those chilly nights when you don't want to leave the house—savor the Dessert Cheese Board for Two on page 27. It features artisan cheeses from champion cheesemakers, and it's a great way to relax and recharge (and snuggle up) after the busy holiday season. My tip? This sweet excuse for a date night in is best enjoyed by a roaring fire. Life doesn't get any better...cozier...or more delicious.

Cheers to cheese!

Suzanne Fanning

EDITOR IN CHIEF

Suzanne Fanning

*Senior Vice President,
Dairy Farmers of Wisconsin
Chief Marketing Officer,
Wisconsin Cheese*

EDITORIAL TEAM

Amy Thieding

Managing Editor

DIGITAL TEAM

LuAnn Lodi

Director, Interactive Communications

PUBLIC RELATIONS TEAM

Rachel Kerr

Sr. Director, Experiential & Brand Marketing

EDITORIAL PARTNERS

Stephan & Brady, Inc.

Troy Giese

Senior Art Director

Megan Bykowski-Giese

Public Relations & Social Media Director

Sarah Curry

Associate Social Media Director

Rachael Liska

Contributing Writer & Editor

Radlund Photography

Mark Ambrose

Photographer

Breana Moeller

Food Stylist



Grate. Pair. Share.

*is published by
Dairy Farmers of Wisconsin.*

*For more information about
Wisconsin Cheese, visit:
WisconsinCheese.com*





IN THIS ISSUE



Creative Crepes

Savor pockets of pure bliss when you sample a Parisian street-food favorite stuffed with creamy havarti, brick and blue cheeses.



Turn Up the Heat

Ignite a new passion for spicy cheeses with hot tips for savoring, serving and pairing them.



Master Melters

Discover the gooey science behind velvety cheese sauces, fondues and more. Plus, six oh-so-smooth cheese picks for melting.



Indulge Me

Winter your way with a dessert cheese board for two. It's a sweet excuse for a date night in.

IN EVERY ISSUE

First Bite

Gourmet Cheese Plate for One

Cheeselandia

Celebrating Moments with Cheese

Sweet Endings

White Chocolate-Mascarpone
Checkerboard Cake

Wisconsin Cheese Company Directory



★★★★★ Grate it. Rate it.

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

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

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

Mexican Skillet Corn Bread



Great for Snacking

This is a family favorite. I've made it so many times, as written and with variations that included adding chorizo and subbing roasted poblano peppers. It's best served warm, straight from the oven.

— Foodloverkathy2

Chicken Florentine with Cheddar Cream Sauce



Creamy and Cheesy Dreamy

I made this recipe in an attempt to "think outside the normal dinner box." Wow, it may be my go-to comfort food from now on. I enjoyed every bit of chicken, and the delicate dance of the cheese wasn't overpowering. The texture was pleasant on the palate. We wished we had made more for leftovers!

— Sandi K

Slow-Cooker Pasta e Fagioli



A Great Winter Warm-Up

I added more Italian seasoning and garlic than the recipe called for, but I'll add cheese rinds to future soups—what a nice touch and flavor. I had some parmesan crisps on hand that went well with this soup.

— Connie

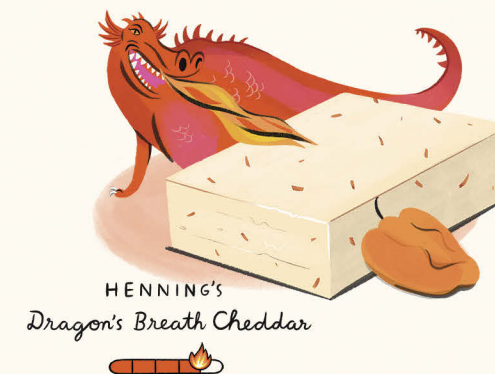
Mexican Hot Chocolate Brownies



Not Your Same Old Brownie

It's the perfect amount of heat and sweetness. The rich creaminess of the mascarpone goes so well with the decadent chocolate in this recipe. Spiced pecans are the crowning touch to these special brownies.

— Sherry53



HENNING'S
Dragon's Breath Cheddar

KINDRED CREAMERY
Ghost Pepper Colby Jack



CHEESE BROTHERS
El Diablo

WONDERS of WISCONSIN

SPICY CHEESES OF Wisconsin

WOOD RIVER CREAMERY™
Mango Habanero
Cheddar Gruyère



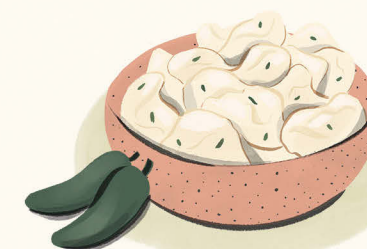
DEER CREEK®
The Rattlesnake™



CARR VALLEY
CHEESE®
Glacier Wildfire Blue™



MARIEKE® GOUDA
Chipotle



SHULLSBURG CREAMERY
Jalapeno Cheese Curds



NASONVILLE DAIRY
Carolina Reaper Cheddar

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



Gourmet Cheese Plate for One

Treat yourself to the gold medal winner of the 2019 World Cheese Awards, **Black Pepper BellaVitano®** by Sartori® Cheese. It is hand-rubbed to peppery perfection (Be sure to enjoy the spicy rind!) and paired with bresaola sausage, cherry preserves, candied pecans and crackers. And that glass of vino? Merlot's juicy, dark fruit is often spiked with cocoa, black pepper and vanilla notes that match perfectly with a full-flavored cheese like this one.

SPOTLIGHT ON *Cheeselandia*® WISCONSIN

POEMS AND LOVE LETTERS



Mary Beth's Poem

"Although I've moved to a climate that is better,
I sure do miss my cheddar.
Thankfully I have family who stayed back,
And will still supply me with that amazing colby jack.

When I see my parents, I give them a 'hello' squeeze,
But mostly am thinking, "Where is the cheese?"
From muenster to curd,
They bring down the whole herd.

All the things I miss,
Even that stinky swiss.
So here is to Barb and Dave,
To you, a big Wisconsin wave!"

Wisconsin native Mary Beth Sarnowski's poem was to her parents, Barb and Dave. She lives in South Carolina.



Cheese lover Victoria Border met her friend Mara (pictured here) at a work conference. Their shared love of fun (and cheese) bonded their friendship. They live in California.

Victoria's Poem

"Mara, remember when we first met?
Two rascals bonding in the back 'cause they were set.
No need for sharing or making amends,
That's when we became fast friends.

Nomz on foods and good times galore,
Fun going out and hitting the dance floor.
But that Cheeselandia event was one of a kind,
Cheese on cheese for all of mankind!

Cheese curds for days,
It was all such a haze.
Let's have another cheese party date,
Because you, my dear, are my cheese soulmate."



Former chef and cheese lover Ana Moses lives in Utah. Her poem was to her husband Matthew.

Ana's Poem

"Roses are red,
Grand Cru is white.
You're my cheese-loving soulmate,
Picking you is the one thing I got right.

You are selfless and brave,
And my rock day-to-day.
You always make me laugh,
And I just wanted to say:

You and I go together,
Like Wisconsin Cheese and fine wine.
And I am so grateful,
To call you all mine!"

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.

Creative Crepes

What do you get when you combine Wisconsin's fromage with a French street-food staple? Pockets of pure bliss! Stuffed with ingredients that pair with master melters, crepes are a unique and sophisticated way to showcase your favorite cheeses. This delectable duo of gooey goodness includes sweet and salty bites.

One is filled with tender pears and crunchy walnuts folded into **Roth Creamy Havarti** and **Roth Buttermilk Blue®** cheeses, and the other is a savory stunner loaded with steak, port wine-tossed mushrooms and **Widmer's** famous buttery sweet brick cheese.



Honey-Kissed Pears and Blue Cheese Crepes

Servings 4

Ingredients

- 2 tablespoons butter, cubed
- 2 medium fresh pears, cored and thinly sliced
- 1/3 cup chopped walnuts
- 1 tablespoon honey
- 1 tablespoon lemon juice
- 1 teaspoon minced fresh rosemary
- 4 store-bought crepes (9 inches)
- 4 ounces **Roth Creamy Havarti cheese**, shredded (1 cup)
- 1 cup **Roth Buttermilk Blue® Cheese Crumbles** (6 ounces)
- Honey, warmed
- Fresh rosemary leaves

Instructions

Melt butter in a large, nonstick skillet over medium heat. Add pears and walnuts; cook and stir for 3-5 minutes or until pears begin to soften. Add the honey, lemon juice and rosemary. Cook and stir for 3-4 minutes longer or until pears are tender. Transfer pear mixture to a bowl. Wipe out the pan.

Warm one crepe in the same pan over medium heat. Layer with a fourth of the havarti, pear mixture and blue cheese on half of the crepe. Fold crepe in half; cook for 2-3 minutes or until havarti is melted. Fold crepe in half again, forming a triangle. Transfer crepe to a serving platter; tent with aluminum foil. (Or cover and place in a warm oven.) Repeat step with remaining crepes and filling.

Drizzle crepes with honey. Garnish with rosemary.



Savory Steak and Mushroom Crepes

Servings 4

Ingredients

- 2 beef tenderloin steaks (6 ounces each)
- Salt and pepper
- 1 tablespoon olive oil
- 4 tablespoons butter, cubed and divided
- 24 ounces sliced baby portobello mushrooms
- 1/4 cup port wine
- 2 tablespoons balsamic vinegar
- 1 teaspoon minced fresh thyme
- 4 store-bought crepes (9 inches)
- 8 ounces **Widmer's Mild Brick cheese**, shredded (2 cups)
- Fresh thyme leaves

Instructions

Heat oven to 400°F.

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

Place steaks on a greased 15 x 10-inch baking pan. Bake for 18-22 minutes or until a thermometer inserted into meat reads 145°F. Transfer steaks to a cutting board; tent with aluminum foil. Let rest for at least 5 minutes. Thinly slice steaks against the grain. Keep warm.

Meanwhile, melt 2 tablespoons butter in the same skillet over medium heat. Add mushrooms; cook and stir for 4-6 minutes or until tender. Add wine and balsamic vinegar. Bring to a boil, stirring to loosen any browned bits from bottom of pan. Reduce heat to medium-low. Cook and stir for 2 minutes. Add thyme and remaining butter. Cook and stir for 1-2 minutes longer or until butter is melted. Remove from the heat. Season with salt and pepper.

Warm one crepe in a large, nonstick skillet over medium heat. Layer with a fourth of the brick, steaks and mushrooms on half of the crepe. Fold crepe in half; cook for 2-3 minutes or until cheese is melted. Fold crepe in half again, forming a triangle. Transfer crepe to a serving platter; tent with aluminum foil. (Or cover and place in a 200°F oven.) Repeat step with remaining crepes and filling. Garnish with thyme.

TURN UP THE HEAT

We're feeling hot, hot, hot! Our Wisconsin cheesemakers continue to light the foodie world on fire with their signature spicy flavors. It's a fiery combo when innovative cheesemaking and the best cheeses in the world come together, igniting sultry bites in artisan cheeses like **Kindred Creamery Ghost Pepper Colby Jack**, **Henning's Dragon's Breath Cheddar**, **Carr Valley Cheese® Glacier Wildfire Blue™** and more. Whether you prefer a slow burn that timid palates yearn for or the spicy devils that heat seekers burn for, here's how to enjoy, share and serve these cheeses that will set your taste buds ablaze.



6 TIPS FOR SAVORING THE SPICE

1. The Scoville scale is a guide used to rate the spicy heat of chili peppers. The more capsaicin—the chemical compound responsible for a chili pepper's burning sensation—a pepper has, the higher it ranks on the scale. Mild poblano peppers, for example, have 1,000 to 2,000 Scoville heat units (SHU), while habaneros are 150,000 to 575,000 SHU. Use the Scoville scale to gauge how hot the peppers are in your cheeses.
2. Less is more when serving and cooking with spicy cheeses. Cut cheeses into small slices for serving on a cheese board. Consider making bite-size appetizers, which allow the spiciness of the cheeses to build with each portion. Gradually add spicy cheeses to recipes, and taste test in between additions.
3. Combine shredded hot and mild cheeses for a rich blend to stir into soups, melt in quesadillas, or on top of burgers and flatbreads.
4. Crank up the heat in warm dips with spicy cheeses. Or mix them with “cooling” sour cream or milk in cold dips, as these dairy products help neutralize the capsaicin in chili peppers.
5. Sprinkle fiery cheeses on top of salads and chilis to add creaminess and spicy heat.
6. Still not sure? Ease into things by customizing pairings. Dot your favorite mild cheeses like gouda and blue with hot pepper jams and jellies, such as peach habanero or raspberry chipotle.

HOT TACO BITES WITH COOL YOGURT DIP

Makes 30 Bites

Ingredients

Yogurt Dip:

- 1 medium ripe avocado, halved, pitted and peeled
- 1/2 cup plain Greek yogurt
- 1/4 cup minced fresh cilantro
- Juice of 1 medium lime
- Salt and pepper to taste

Taco Bites:

- 6 ounces Kindred Creamery Ghost Pepper Colby Jack cheese, shredded (1 1/2 cups)
- 1/3 cup canned black beans, rinsed and drained
- 1/3 cup fresh or frozen corn, thawed
- 1/3 cup canned petite diced tomatoes with basil, garlic & oregano
- 1/2 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 30 wonton wrappers
- 3/4 cup dry bread crumbs
- Olive oil

Instructions

Yogurt Dip:

Place the avocado, yogurt, cilantro and lime juice into a food processor; cover and process until smooth. Season with salt and pepper to taste. Transfer dip to a bowl. Cover and refrigerate for at least 30 minutes.

Taco Bites:

Heat oven to 425°F. Line a 15 x 10-inch baking pan with parchment paper.

Combine the colby jack, black beans, corn, tomatoes, garlic powder and paprika in a large bowl.

Keep wonton wrappers covered with plastic wrap and a damp towel. Place scant tablespoonful colby jack filling into the center of one wrapper. With the wrapper in a diamond shape, fold bottom point over filling. Fold side points toward the center over filling. Moisten remaining point with water; roll up tightly to seal. Repeat step with remaining filling and wrappers.

Place bread crumbs into a medium, shallow bowl. Brush bites with water; let any excess water drip off. Coat with bread crumbs, shaking off any excess coating. Place bites on prepared pan. Drizzle with olive oil. Bake for 10-12 minutes or until golden brown. Serve warm with yogurt dip.



SPICY POTATO-SAUSAGE SOUP

Servings 8 (3 Quarts)

Ingredients

- 1 pound mild or sweet Italian sausage
 - 2 tablespoons butter, cubed
 - 1 small onion, chopped
 - 3 garlic cloves, minced
 - 5 cups chicken broth
 - 4 cups whole milk
 - 3 pounds Yukon Gold potatoes, peeled and cut into 1/2-inch cubes
 - 5 cups fresh broccoli florets
 - 6 ounces **Henning's Dragon's Breath Cheddar cheese**, shredded (1 1/2 cups)
 - 6 ounces **Henning's Monterey Jack cheese**, shredded (1 1/2 cups)
 - Salt and pepper to taste
 - Additional shredded **Henning's Monterey Jack cheese**
- Optional Toppings: cooked and crumbled bacon, chopped green onions, sliced jalapenos, crispy shallots and sour cream

Instructions

Cook sausage in a large skillet over medium heat until meat is no longer pink; drain. Set aside.

Melt butter in a Dutch oven over medium heat. Add onion; cook and stir for 4-6 minutes or until crisp-tender. Reduce heat to medium-low. Add garlic; cook and stir for 1 minute.

Gradually stir in chicken broth and milk. Add potatoes. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, uncovered, for 15-20 minutes or until potatoes are tender, stirring occasionally. Cool slightly.

Remove half of the potatoes; set aside. Process remaining soup, in batches, in a blender or with an immersion blender until smooth. Return to the pan. Warm soup over medium-low heat. Stir in broccoli. Cook for 8-10 minutes or until broccoli is tender, stirring frequently.

Reduce heat to low. Stir in reserved sausage and potatoes; heat through. Remove from the heat. Gradually stir in cheddar and monterey jack until melted. Season with salt and pepper to taste.

Garnish with additional shredded monterey jack and toppings as desired.



HOW TO PAIR FIERY CHEESES

START WITH ARTISAN CHEESE.

Try the 2019 L.A. International Dairy Competition gold medal winner, **The Rattlesnake** by **Deer Creek Cheese**. This medium-aged cheddar is infused with premium gold tequila and habanero peppers. It's expertly crafted with spicy, sweet, tropical and HOT flavors!

CLEANSE YOUR PALATE.

When enjoying spicy cheeses, *always* have crackers on standby; they offer texture and relief after a nibble of hot cheese.

FAN THE FLAMES WITH A COOL LIBATION.

Amplify the warmth and sweetness of the tequila in The Rattlesnake with an ice-cold margarita. Or sip on a refreshing nonalcoholic frozen version, Mexican-style beer or sangria.

CREATE REFRESHING COMBOS.

Enhance the tropical notes in The Rattlesnake with fresh cilantro and sweet pineapple, offering a unique sensory experience.

EXPERIMENT WITH CONTRASTING FLAVORS.

Cool things down with mild accompaniments. Creamy avocado and Greek yogurt contrast the spicy heat in The Rattlesnake.

BALANCE HEAT WITH SWEETNESS.

Spicy cheeses' fierce disposition meets its match when drizzled with honey or topped with sweet preserves.





INDULGE ME

Settle into some quiet, cozy time this winter with your person and cheeses so special they're best savored together. A crackling fire will set the mood. Delight the senses with a sweet cheese board featuring a tangy, Danish-style blue from a World Champion cheesemaker and the coveted Pleasant Ridge Reserve by Uplands Cheese, the most-awarded cheese in American history. Fresh and dried fruits, as well as artisan-made sweets, round out this just-for-two treat. It's perfect for a date night in—or when you want to skip dinner and go straight to dessert.

DESSERT CHEESE BOARD FOR TWO

Servings 2

Ingredients

Dark chocolate, coarsely chopped

Raspberry preserves

Hook's Original Blue Cheese, crumbled

Uplands Pleasant Ridge Reserve cheese

Milk chocolate English toffee bits

Finely chopped candied pecans

Candied orange peel

Dried apricots

Dried pineapple

Fresh raspberries

Fresh strawberries

Ginger thins (cookies)

Shortbread cookies

Instructions

Melt dark chocolate as desired until smooth. Stir in raspberry preserves. Transfer chocolate sauce to a small bowl.

Arrange blue cheese and Pleasant Ridge Reserve on a serving board. Fill in board with chocolate sauce, toffee bits, pecans, dried and fresh fruits, and cookies.



Master Melters

Picture warm cheese stretching from lips to slice when you bite into pizza. Or think of a ribbon of velvety cheese sauce being poured over tender meat or veggies. And don't forget about that childhood favorite, the grilled cheese sandwich. Made the right way, it's the epitome of comfort... no matter your age. To create melty masterpieces that foodie daydreams are made of, it helps to understand what happens when cheese meets heat. Once you know the basics, it comes down to finding the right cheeses to satisfy your culinary endeavors. Lucky for you, the whole state dreams in cheese, so our Wisconsin cheesemakers have you covered.



Stretchy Science

How well a cheese melts and stretches when heated depends on balancing several factors: protein structure, acidity, moisture and milk fat. Here's an in-depth look at these significant players.

Casein Bonds: Casein proteins are held together by calcium to form a matrix that gives the cheese its structure. The more calcium in the cheese, the less melty the cheese will be because calcium keeps the casein matrix tight. Imagine fish netting—if the weave is tight, everything stays put. The same idea goes for the casein protein matrix. However, if there is not enough calcium, this weakens the protein structure, and the stretch will be weak or nonexistent.

Acid Level: How much acidity the cheese has affects how the cheese will stretch and melt. When it comes to acid, it's all about balance. The sweet spot for cheese meltability is a pH between 5.5 to 5.7. Very low-acid cheese, like juustoleipa (bread cheese), has lots of calcium holding its casein matrix together. Bread cheese will soften but won't melt, flow or stretch when warmed. In high-acid cheese, like feta, the acid causes the casein protein structure to bond tightly together. When heated, feta will slightly soften yet retain its shape.

Moisture and Milk Fat: They influence how a cheese softens...and melts. The lower the melting point and the more moisture a cheese has, the easier it melts. A seven-year-aged cheddar, for example, doesn't melt and stretch as well as young cheddar because as cheese ages, it loses moisture and the proteins break down, making the casein network less intact. Also, a higher-fat cheese generally melts and stretches easier than a lower-fat cheese. Too dry of cheese will not melt well, and low-fat cheese may burn quickly or not fully incorporate into a cheese sauce. Instead, sprinkle these cheeses on top of warm dishes.



Partners in Cheese

Located within a licensed dairy plant, the Center for Dairy Research (CDR) at the University of Wisconsin-Madison supports the dairy industry through research, support services, training and education. Their staff of 40-plus brings over 400 years of industry experience and includes expert judges and trained panelists that test cheese performance in sensory attributes like meltability.

"We partner with many cheesemakers and pizza companies to establish how they want to measure quality when it comes to mozzarella," shares CDR Sensory Coordinator Brandon Prochaska (pictured here). "For example, we'll test just how far a cheese will stretch. Now and again, we find a wonderful cheese that goes beyond the 36 inches of the yardstick! This kind of testing ensures customers consistently get the best pizza experience every time."



Tips for Achieving the Perfect Melt

Now that you know the fascinating, geeky science behind why and how cheese melts (or doesn't), use these tips to become a melting master!

Select the Right Cheeses

- Young cheeses (aged 3 to 6 months or less) like butterkäse, cheddar, gouda, queso quesadilla, mozzarella, brie, monterey jack and fontina, to name a few, are reliable melters.
- Avoid store-bought shredded cheeses. They often have anticaking ingredients that interfere with melting and achieving a smooth consistency.
- Shredded cheeses melt more quickly and evenly than large pieces. Shred or grate cheeses cold for easier handling. A food processor works well, especially if you're grating large amounts.





Cooking Basics

- Bring shredded cheeses to room temperature before adding them to fondue or a sauce for quicker melting. This helps prevent clumping or a greasy texture as they require less time and heat to melt.
- Use low heat and a heavy, nonstick saucepan for making cheese sauces.
- Add starch like flour or cornstarch to shredded cheeses when making fondue, or start with a roux when making a cheese sauce. Thickeners help stabilize the emulsion by discouraging fat from pooling and adding body to any residual liquid.
- Add a bit of acid, like dry white wine or lemon juice, to make an emulsion for a smooth cheese sauce. Wine adds moisture and tartaric acid that acts as an emulsifying salt, which helps prevent the sauce from breaking and getting oily. Lemon juice brightens flavor, adds citric acid and assists with emulsifying.
- Gradually whisk in cheeses when melting at the end of the cooking process. Stir often to prevent them from burning or sticking and ensure even melting. Remove from heat once they're melted to perfection.

You have the tips and tricks at your fingertips for melting cheeses like a pro. Curious about where to start? Learn more about Wisconsin's surefire melters, and try the cheeses and tips in the following recipes.

Get Started with the Smooth Six

There are many beloved melters here in The State of Cheese; believe us, it's hard to pick only six. Transform pasta, pizza, sauces and more into something truly drool-worthy with our superior melting cheeses.



Alpine-style cheeses (Raclette/Swiss/Gruyère/Emmental):

Nutty and full-bodied, this family of cheeses is firm but not dry and known for its moderate acidity and moisture. They're often the chosen cheeses for fondues and sauces.



Queso Chihuahua® Quesadilla Cheese:

Scrumptious Queso Chihuahua® Quesadilla cheese is a rich, buttery, authentic Mexican-style melter. It's crafted with whole milk and has a reputation for melting to a long, luxurious stretch.



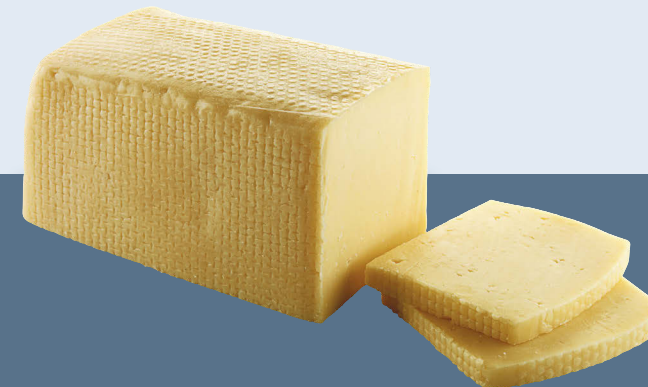
Fontina:

Classic Italian fontina is supple with mild yet slightly tart, earthy and nutty flavors. It's a versatile table and cooking cheese; melt fontina in recipes or pair slices with fruity, nutty and briny bites.



Gouda:

Wisconsin does the Dutch proud with our washed-curd, rich gouda that's smooth and creamy with nutty and sometimes fruity notes. Select a young cheese for melting.



Butterkäse:

Butterkäse means "butter cheese" and has a creamy texture and mild, buttery flavor. It's a dreamy melting cheese that's also complex and ideal for serving as an appetizer with fine wine. Need we say more?



Mozzarella:

Topping pizza with whole milk or part-skim mozzarella is equally delicious. The differences? Whole-milk mozzarella melts quickly and flows with slight browning; part-skim cheese melts well, flows less and browns faster.

Baked Italian Meatballs with Butterkase Toasts

Servings 4-6

Ingredients

- 8 tablespoons butter, cubed and divided
- 8 slices French bread baguette (1/2-inch thick)
- 1 large egg, lightly beaten
- 1/4 cup dry Italian-style or seasoned bread crumbs
- 3 tablespoons minced fresh thyme, divided
- 4 garlic cloves, minced and divided
- 1/2 teaspoon each salt and pepper
- 1 pound ground beef (90% lean)
- 3 medium onions, halved and thinly sliced
- 3/4 cup dry white wine
- 2 tablespoons minced fresh rosemary
- 2 1/2 cups beef broth
- 6 ounces **Cedar Grove Butterkase cheese** or **Edelweiss Butterkase cheese**, shredded and divided (1 1/2 cups)
- Fresh thyme leaves

Instructions

Heat oven to 450°F.

Melt 2 tablespoons butter. Brush bread with butter on both sides; place on an ungreased baking sheet. Bake for 7-9 minutes or until toasted, turning once. Set aside.

Reduce oven temperature to 375°F. Place a greased wire rack on an aluminum foil-lined rimmed baking sheet.

Combine the egg, bread crumbs, 1 tablespoon thyme, 1 garlic clove, salt and pepper in a large bowl. Crumble beef over bread crumbs mixture; mix just until combined. Shape beef mixture into 1-inch balls. Place on prepared pan.

Bake for 18-25 minutes or until a thermometer inserted into meatballs reads 160°F.

Meanwhile, melt remaining butter in a 12-inch ovenproof skillet over medium heat. Add onions; cook for 10 minutes, stirring frequently. Reduce heat to medium-low. Add wine; cook for 15-25 minutes longer or until onions are golden brown, stirring occasionally.

Stir in the rosemary, remaining thyme and garlic. Cook and stir for 2 minutes. Gradually add beef broth. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, uncovered, for 4 minutes, stirring occasionally. Gradually stir in 1/2 cup butterkase until melted. Add meatballs; heat through.

Remove from the heat. Season with salt and pepper. Top with reserved toasts. Sprinkle with remaining butterkase. Broil 3-4 inches from the heat for 2-3 minutes or until cheese is melted. Garnish with thyme.

Tuscan Chicken with White Beans

Servings 4

Ingredients

- 8 ounces uncooked tagliatelle or fettuccine pasta
- 4 boneless skinless chicken breast halves (6 ounces each)
- 1/2 teaspoon garlic powder
- Salt and pepper
- 4 tablespoons butter, cubed and divided
- 3 garlic cloves, minced
- 3 tablespoons tomato paste
- 1 1/2 cups chicken broth
- 1 1/2 cups heavy whipping cream
- 1/4 to 1/2 teaspoon cayenne pepper
- 4 ounces **Nordic Creamery Parmesan cheese**, finely shredded and divided (about 1 1/3 cups)
- 2 cans (15.5 ounces each) cannellini beans, rinsed and drained
- 1 bag (5 ounces) fresh baby spinach (about 5 cups), coarsely chopped
- 1/2 cup chopped sun-dried tomatoes (not packed in oil)

Instructions

Cook pasta according to package directions; drain. Keep warm.

Flatten chicken to 1/2-inch thickness. Season with the garlic powder, salt and pepper. Melt 2 tablespoons butter in a 4-quart Dutch oven or large skillet over medium-high heat. Add chicken; cook for 5-6 minutes on each side or until a thermometer inserted into meat reads 165°F. Transfer chicken to a plate. Keep warm.

Melt remaining butter in the same pan over medium heat. Add garlic; cook and stir for 1 minute. Add tomato paste; cook and stir for 1 minute longer. Reduce heat to medium-low. Gradually add chicken broth and cream. Whisk in cayenne pepper. Bring to a boil; cook and stir until slightly thickened. Reduce heat to medium-low. Simmer, uncovered, for 5-8 minutes or until sauce is reduced to about 2 cups, stirring frequently.

Reduce heat to low. Gradually whisk in 1 cup parmesan until melted. Add the beans, spinach and sun-dried tomatoes; cook and stir until spinach is wilted. Season with salt and pepper. Return chicken to the pan. Sprinkle with remaining parmesan. Cover and cook for 2-3 minutes longer or until chicken is heated through. Serve with pasta.





Fontina-Stuffed Pork Tenderloine

Servings 6-8

Ingredients

- 2 pork tenderloins (about 1 pound each)
 - Salt and pepper
 - 3/4 cup minced fresh parsley
 - 1 large egg
 - 4 tablespoons butter, cubed and divided
 - 1/2 cup chopped onion
 - 1 tablespoon Dijon mustard
 - 1 tablespoon lemon juice
 - 1 cup soft bread crumbs
 - 6 ounces **BelGioioso Fontina cheese**, shredded (1 1/2 cups)
- Fontina Cheese Sauce:**
- 2 tablespoons butter, cubed
 - 3 garlic cloves, minced
 - 2 tablespoons all-purpose flour
 - 1/2 cup dry white wine
 - 2 tablespoons lemon juice
 - 1 1/2 cups chicken broth
 - 2 ounces **BelGioioso Fontina cheese**, shredded (1/2 cup)
 - Salt and pepper

Instructions

Heat oven to 350°F.

Cut one pork tenderloin lengthwise about three-fourths of the way through to within 1/2 inch of the edge. Open tenderloin to lie flat. Cover with plastic wrap. Flatten tenderloin to 1/4-inch thickness; remove plastic wrap. Season salt and pepper. Repeat step with remaining tenderloin.

Combine parsley and egg in a bowl. Melt 2 tablespoons butter in a large skillet over medium heat. Add onion; cook and stir for 4-5 minutes or until tender. Add Dijon mustard and lemon juice; cook and stir for 1 minute. Stir in bread crumbs; season with salt and pepper. Add to parsley mixture; toss to coat.

Top each tenderloin with half of the fontina and parsley mixture to within 1/2 inch of edges. Roll up each tenderloin, jelly-roll style, starting with the long side. Secure with twine.

Melt remaining butter in a large, heavy skillet over medium heat. Add one tenderloin; cook for 2-3 minutes on each side or until lightly browned. Repeat with remaining tenderloin.

Place tenderloins on a greased 15 x 10-inch baking pan. Bake for 25-40 minutes or until a thermometer inserted into meat reads 145°F. Transfer tenderloins to a cutting board; tent with aluminum foil. Let rest for 10 minutes. Discard twine. Cut into 1/2-inch slices.

Fontina Cheese Sauce:

Meanwhile, melt butter in the same skillet over medium-low heat. Add garlic; cook and stir for 1 minute. Stir in flour until light brown. Gradually stir in wine and lemon juice. Bring to a boil, stirring to loosen any browned bits from bottom of pan.

Reduce heat to medium-low. Gradually add chicken broth. Bring to a boil, stirring frequently. Reduce heat to medium-low. Simmer, uncovered, for 5-6 minutes or until sauce is thickened, stirring frequently.

Remove from the heat. Gradually stir in fontina until melted. Season with salt and pepper. Serve tenderloins with sauce.



White Chocolate-Mascarpone Checkerboard Cake

Servings 12

Ingredients

White Chocolate-Mascarpone Cake:

- 1 cup (2 sticks) butter, softened
- 3 cups sugar
- 1/2 cup **Crave Brothers Farmstead Classics Mascarpone cheese** (4 ounces)
- 4 large eggs
- 2 cups buttermilk
- 1 tablespoon vanilla extract
- 5 cups cake flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 6 ounces white baking chocolate, melted and cooled
- 5 teaspoons red gel food coloring, optional

Frosting:

- 1 1/2 cups (3 sticks) butter, softened
- 1 1/2 cups **Crave Brothers Farmstead Classics Mascarpone cheese** (12 ounces)
- 10 cups confectioners' sugar
- 1/4 cup heavy whipping cream
- 1 tablespoon vanilla extract
- 8 teaspoons red gel food coloring, optional

Instructions

White Chocolate-Mascarpone Cake:

Heat oven to 350°F. Grease and flour the bottoms and sides of four 9-inch round baking pans.

Cream butter and sugar in a large bowl until light and fluffy. Beat in mascarpone until blended. Add eggs, one at a time, beating each until well combined. Beat in buttermilk and vanilla.

Combine the flour, baking powder and salt in another large bowl; gradually add to butter mixture just until moistened. Gradually add melted white chocolate; beat just until combined. Divide batter evenly into two bowls. Add food coloring to one bowl if desired; beat until blended.

Pour red batter into two prepared pans. Pour white batter into remaining pans. Bake for 28-33 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes in pans before removing to wire racks to cool completely.

Frosting:

Cream the butter, mascarpone and 1 cup confectioners' sugar in an extra-large bowl until light and fluffy. Gradually add remaining confectioners' sugar, beating each addition until combined. Beat in cream and vanilla.

Transfer half of the frosting to a large bowl; set aside white frosting. Divide frosting in the other bowl in half again, placing half in another bowl. Beat 5 teaspoons food coloring into one bowl if desired. Beat remaining food coloring into the second bowl if desired.

Level one cake layer. Using a plate or bowl (about 4 1/2-inches diameter) as a guide, cut a circle in the center of the cake layer. Remove the inner circle. Repeat step with remaining cake layers.

Place one white cake layer (outer circle) on a serving platter. Add a red layer (inner circle) into the center. Using reserved white frosting, spread with 1 cup frosting. Place one red cake layer (outer circle) on top. Add a white layer (inner circle) into the center. Spread with 1 cup frosting. Repeat step with remaining cake layers. Frost top and sides of cake with a crumb coat. Refrigerate for at least 30 minutes.

Spread heaping 1 cup white frosting on top of cake. Pipe or spread dark red frosting on the bottom third sides of cake, light red frosting on the middle sides of cake and white frosting on the top sides of cake. Using a bench scraper or offset spatula, smooth out frosting on sides to blend colors. Pipe frosting on top of cake.



WISCONSIN CHEESE COMPANY DIRECTORY

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

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

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

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

Schuman Cheese
Scott’s of Wisconsin
Scray Cheese Company
Shullsburg Creamery
Silver-Lewis Cheese Factory Cooperative
Specialty Cheese Company, Inc.
Springside Cheese Corporation
Thuli Family Creamery
Union Star Corporation
Uplands Cheese Company
V & V Supremo Foods, Inc.
Valley View Cheese Cooperative
W&W Dairy, Inc.
Wakker Cheese
Westby Cooperative Creamery
Weyauwega Cheese
Weyauwega Star Dairy, Inc.
White Jasmine
Widmer’s Cheese Cellars, Inc.
Willow Creek Cheese
Wisconsin Aging & Grading Cheese, Inc.
Wisconsin Cheese Group
Wisconsin Dairy State Cheese Company
Wiskerchen Cheese, Inc.
Wohlt Cheese
Yellowstone Cheese, Inc.
Zimmerman Cheese, Inc.



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!



WisconsinCheese.com