

WINTER 2024

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Discover Melly Magic

Warm up to luxurious raclette

A WORLD OF CHEESE IN JUST ONE STATE | NOSTALGIC EATS FOR MODERN TASTES | BRIE FOR DESSERT

LETTER FROM THE EDITOR



It's a new year, and glistening snow covers Wisconsin. When temps drop outside, the hearty foods that warm our bellies have never been more welcoming. It's also an excellent time for New Year's resolutions. And here in The State of Cheese, that means deliciously cheesy ones!

Commit to being more adventurous this year, and try cheeses like Cello® Toasted Chili & Spice Fontal in the Chili and Spice Cheese Dip on page 53 or Country Castle Limburger

in our Bavarian Beer Cheese Dip on page 44. You can survive any Arctic blast or blizzard with cozy dips like these.

It's also fun to learn something new. Become an expert at cheese pairings, hone your cheese board-making skills, master a new recipe, or host a raclette party. Because let me tell you—you haven't wintered right until you've hunkered down and served this trendier cousin of fondue. It's a meal and show in one. Not sure where to start? Get some alpine-style Alpinage Mount Raclette™ (page 19), and we'll gladly help you.

We've had cheese on the brain for a while now. Our ancestors were expert dairy farmers and cheesemakers (page 32). They chose Wisconsin because the terroir reminded them of the homeland they'd left behind in northern Europe. Commercial cheesemaking began in 1841, and when the chinch bug killed the wheat harvest in 1855, it seemed like everyone in the state started dairy farming or making cheese. So, you see, cheesemaking is Wisconsin's birthright. It's in our blood, the dirt beneath our feet and the air we breathe. *It's who we are.*

Lastly, resolve to make new cheese-loving friends. It's easy to do when you join the Cheeselandia community. You could receive a cheese box to host an at-home party, attend our online School of Cheese events and more. Turn to page 9 to find out how.

Cheers to Cheese!

Suzanne Fanning

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Grate. Pair. Share.

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Orphee Paillot and Paula Heimerl, see pages 19-28. Photo by Grace Ann Leadbeater.





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There's Magic in the Melt

Host a foodie feast this winter starring raclette, fondue's trendier cousin. Goody and oh-so-good, this alpine-style dream is a culinary showstopper meant to be shared.



A World of Cheese in Just One State

Discover why cheeses from around the globe are crafted in Wisconsin! From authentic Dutch goudas to Italian-inspired parmesans, you can find the classics and new artisanal masterpieces here.



Retro Redo

Taste a trip down memory lane with creative takes on favorite classic eats while satisfying your modern cravings for Wisconsin's innovative cheeses.



Winter Warm-Up

Banish those cold winter blues with this hot-from-the-oven dip made with sweet and spicy mango chutney and Toasted Chili & Spice Fontal by Cello Cheese.

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Blueberry-Brie Toasted Cake Stacks

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).

Hot Taco Bites with Cool Yogurt Dip



Tasty Party Appetizer

I made these taco bites for the big game, and they were a huge hit! The combination of black beans, tomatoes and corn with the spicy, melty cheese gave taco vibes. The kick from the ghost pepper cheese was balanced with the yogurt dip. I'll be making them again.

— Ashhams5

Parmesan-Crusted Walleye



Great Recipe

I made this for an easy, quick dinner; it was phenomenal! I followed the recipe almost exactly with panko bread crumbs and shredded parmesan and served it with Brussels sprouts.

— Barbiann

Fontina-Smothered Chicken



Delicious and Easy

It was meant to be. I read the recipe, went to the store, and the fontina cheese was on sale. It was the first time I tried the cheese, and the fontina was creamy, melted over chicken and Brussels sprouts mixed with the balsamic glaze.

— Anonymous

Instant Pot® Italian Wedding Soup



Perfect Soup

My sister made this for our girls' weekend, and we loved it. The soup was perfect for a cold day and easy to make. She used Wisconsin asiago cheese.

— MottesGirls



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



Twisted Cheese Bread

Servings 8-10

Ingredients

- 1 tablespoon active dry yeast
- 4 tablespoons sugar, divided
- 1 cup warm water (110°F to 115°F)
- 4 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 large egg, lightly beaten
- 1/4 cup canola oil
- 3/4 cup (1 1/2 sticks) butter, softened
- 1/2 cup chopped fresh parsley
- 2 garlic cloves, minced
- 8 ounces **Red Barn Colby Jack cheese**, shredded (2 cups)
- 8 ounces **Red Barn Cūpola Artisan Cheese**, shredded (2 cups)
- 1 large egg, lightly beaten
- Minced fresh parsley
- Honey, warmed

Instructions

Dissolve yeast and 1 tablespoon sugar in warm water in the bowl of a stand mixer. Let stand for 5-6 minutes or until foamy.

Add the flour, salt and remaining sugar; beat on low speed until mixture is combined. Add egg and canola oil.

Knead dough in mixer or turn dough out onto a lightly floured surface; knead for 6-8 minutes or until smooth and elastic. Place dough into a greased bowl. Flip to grease top. Cover and let rise until doubled, about 2 hours.

Combine the butter, parsley and garlic in a bowl.

Punch dough down. Knead a few times by hand. Roll out dough on a lightly floured surface into a 20 x 16-inch rectangle, about 1/4-inch thick. Spread butter mixture on dough to within 1/2 inch of edges. Sprinkle with colby jack and Cūpola.

Roll up dough, jelly-roll style, starting with a long side. Pinch edges to seal. Place on a parchment-lined baking sheet. Cover and refrigerate for 30 minutes.

Line a 9-inch baking or springform pan with parchment paper, allowing excess paper to hang over sides.

Transfer dough seam side down to a lightly floured surface. Carefully stretch the rolled dough to 32-inches long. Cut dough in half lengthwise. Rotate dough halves out to expose the filling. Starting at an end, cross dough halves over each other to form a twisted rope.

Form dough into a U shape. Overlap ends, tucking one end under and stretching the other end over top to form a circle. Pinch ends to seal. Transfer dough to prepared pan. Cover and let rise until nearly doubled, about 90 minutes.

Heat oven to 350°F.

Brush dough with egg wash. Place pan on a rimmed baking sheet. Bake for 40 minutes. Tent pan with aluminum foil. Bake for 20-25 minutes longer or until golden brown and a thermometer inserted into bread reads 200°F. Sprinkle with parsley. Cool for 10 minutes in the pan before removing to a wire rack to cool completely. Serve with honey.



Cheeselandians and other VIP guests at the Art of Cheese Festival SpeakCheesy mixed and mingled while enjoying a curated selection of craft cocktails paired with yummy bites featuring Wisconsin cheeses. Delectable offerings included **Roth Canela Aged Cheese** paired with Wisconsin milk punch, **Widmer's Aged Brick** paired with an old-fashioned crafted initially during the Prohibition era, **Uplands Pleasant Ridge Reserve** paired with a bubbly, basil-infused mocktail, and **Sartori Black Pepper BellaVitano®** paired with an espresso martini.



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.

Retro Redo

What's old is new again when artisan cheeses handcrafted for modern palates transform nostalgic eats. We've revamped three classic bites by incorporating some of Wisconsin's most creative cheeses with a few twists for an updated look and taste. Elevate chicken cordon bleu by smothering it in an elegant cheese sauce made with wine and ultra-luscious, tangy **Stettler Swiss** by **Decatur Dairy**. Add a modern take to vintage cheese straws with **Deer Creek® Vat 17 World Cheddar**, a sophisticated multi-award winner. And the much-loved cheese ball? Turn it into a fun trio of new flavors appealing to worldly tastes. Specialties like **Pine River Garlic & Herb Cold Pack**, **Odyssey® Peppercorn Feta**, **Roth Dill Havarti** and **Wood River Creamery™ Mango Habanero Cheddar Gruyere** give an epicurean spin to this tasty blast from the past.





Festive Party Cheese Balls

Makes 3 Cheese Balls

Ingredients

- 2 packages (8 ounces each) **Crystal Farms Original Cream Cheese**, softened
- 1 container (8 ounces) **Pine River Garlic & Herb Cold Pack cheese**

Peppercorn Feta Cheese Ball:

- 1/4 cup chopped roasted sweet red peppers, drained
- 1 cup crumbled **Odyssey® Peppercorn Feta cheese** (6 ounces)
- 1/2 cup pitted green and Kalamata olives, chopped
- 1/2 cup chopped fresh parsley
- Minced fresh parsley

Dill Pickle Cheese Ball:

- 1/4 cup chopped dill pickles, drained
- 4 ounces **Roth Dill Havarti cheese**, shredded (1 cup)
- 1/4 cup diced ham
- Coarsely crushed wavy potato chips

Sweet and Spicy Cheese Ball:

- 1/4 cup canned crushed pineapple, drained
- 4 ounces **Wood River Creamery™ Mango Habanero Cheddar Gruyere cheese**, shredded (1 cup)
- 1 medium jalapeno pepper, seeded and finely chopped
- Pepitas
- Thin breadsticks, celery, crackers and pita chips

Instructions

Beat cream cheese and garlic & herb cheese in a large bowl until blended. Divide cheese mixture evenly into three bowls.

Peppercorn Feta Cheese Ball:

Pat red peppers dry with a paper towel. Stir the feta, olives, parsley and red peppers into a bowl.

Dill Pickle Cheese Ball:

Pat pickles dry with a paper towel. Stir the havarti, ham and pickles into the second bowl.

Sweet and Spicy Cheese Ball:

Pat pineapple dry with a paper towel. Stir the cheddar gruyere, jalapeno pepper and pineapple into the third bowl.

Cover and refrigerate cheese mixtures for at least 1 hour or until firm.

Transfer each cheese mixture to plastic wrap; shape with wrap into a ball. Roll the feta ball in parsley. Roll the havarti ball in potato chips. Roll the cheddar gruyere ball in pepitas. Place on a serving platter. Serve with breadsticks, celery, crackers and pita chips.

Impress guests at your next gathering with cleverly flavored cheeses crafted with herbs, spicy peppers and other exciting natural ingredients. They're added during the cheesemaking process to create a variety of signature flavors.

Crispy Vat 17 World Cheddar Straws

Makes About 55 Straws

Ingredients

- 1 1/2 cups all-purpose flour
- 1 tablespoon minced fresh oregano
- 1 tablespoon minced fresh thyme
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/8 teaspoon cayenne pepper
- 8 ounces **Deer Creek® Vat 17 World Cheddar cheese**, finely shredded and divided (2 cups)
- 1/2 cup (1 stick) cold butter, cubed
- 6 to 8 tablespoons heavy whipping cream
- Marinara sauce, warmed

Instructions

Place the flour, oregano, thyme, garlic powder, salt and cayenne pepper into a food processor; cover and pulse until blended. Add 1 3/4 cups cheddar and butter; cover and pulse until mixture resembles coarse sand. Add 6 tablespoons cream, pulse until combined. Add cream, a tablespoon at a time, pulsing after each addition until the dough just holds together when pinched.

Divide dough in half. Shape into two disks; wrap each in plastic wrap. Refrigerate for at least 30 minutes.

Heat oven to 375°F. Line two baking sheets with parchment paper.

Roll out one disk of dough on a lightly floured surface to a 10 x 8-inch rectangle, about 1/8-inch thick. Trim edges straight. Cut dough into 1/4-inch strips. Carefully place 1/2 inch apart on a prepared pan. Sprinkle with 2 tablespoons cheddar.

Bake for 12-14 minutes or until golden brown. Cool for 5 minutes before removing to a wire rack to cool completely. Repeat steps with remaining dough and cheddar.

Serve straws with marinara sauce.

*First Place winner at the 2019 and 2014 American Cheese Society Cheese Competitions and Gold winner at the 2011 World Cheese Awards, **Deer Creek® Vat 17 World Cheddar** captures the best flavor attributes from cheddars around the world and melds them into a bold and complex aged cheese with tangy nuttiness.*



Favorite Chicken Cordon Bleu

Servings 4

Ingredients

Chicken Cordon Bleu:

- 4 boneless skinless chicken breast halves (6 ounces each)
- 2 tablespoons Dijon mustard
- Salt and pepper
- 8 thin slices deli Black Forest ham
- 8 ounces **Decatur Dairy Stettler Swiss cheese**, shredded (2 cups)
- 2 tablespoons snipped fresh chives
- 1/4 cup all-purpose flour
- 2 large eggs
- 1 cup dry Italian-style or seasoned bread crumbs

Swiss Cheese Sauce:

- 2 tablespoons butter, cubed
- 4 garlic cloves, thinly sliced
- 2 tablespoons all-purpose flour
- 1/2 cup dry white wine
- 1/2 cup chicken broth
- 1/2 cup heavy whipping cream
- 2 tablespoons Dijon mustard
- 2 ounces **Decatur Dairy Stettler Swiss cheese**, shredded (1/2 cup)
- Salt and pepper to taste
- Snipped fresh chives

Instructions

Chicken Cordon Bleu:

Heat oven to 400°F.

Flatten chicken to 1/4-inch thickness. Spread Dijon mustard on chicken; season with salt and pepper. Top each with 2 ham slices and 1/2 cup swiss. Sprinkle with chives. Roll up each tightly, jelly-roll style, starting with the short side. Tuck in the ends. Wrap each bundle tightly with plastic wrap, twisting at the ends. Refrigerate for at least 30 minutes.

Place flour into a large, shallow bowl. Lightly beat eggs in a separate large, shallow bowl. Place bread crumbs into another large, shallow bowl. Coat chicken in flour. Dip chicken into eggs; then coat with bread crumbs, shaking off any extra coating between steps. Place chicken on a greased baking sheet.

Bake for 35-40 minutes or until a thermometer inserted into meat reads 165°F.

Swiss Cheese Sauce:

Meanwhile, melt butter in a saucepan over medium-low heat. Add garlic; cook and stir for 1 minute. Whisk in flour until light brown. Gradually whisk in the wine, chicken broth, cream and Dijon mustard. Bring to a boil; cook and whisk for 2-3 minutes or until thickened.

Reduce heat to low. Gradually whisk in swiss until melted. Remove from the heat. Season with salt and pepper to taste. Serve sauce with chicken. Garnish with chives.

*Dive into deliciousness. **Decatur Dairy Stettler Swiss** is a creamy lace swiss cheese with tiny, delicate holes made by Master Cheesemaker Steve Stettler from his original recipe.*





There's Magic in the *Melt*

Any way you melt it, raclette should be on every foodie's wish list. This alpine-style cheese is a luxurious treat to savor *and* a fun culinary experience that begs to be shared. Brighten the winter doldrums and host a magical feast starring this gooey, melty party centerpiece to elicit plenty of "oohs" and "aahs" from friends when served.

Meet a Wisconsin cheesemaker handcrafting raclette here in the U.S., and learn how to make a complete meal with this buzzworthy cheese. The only thing left to do? Spread the melted goodness around and invite a few cheese lovers to enjoy it!

Meet an Alpine-Style Dream

Raclette is a traditional Swiss mountain cheese made with cows' grass-fed milk in the summer and meadow hay-fed milk in the winter. Its name comes from the French word *racler*, meaning "to scrape." Historically heated until molten and scraped over boiled potatoes, cornichons, roasted veggies and even locally cured meats, it's a fitting moniker. Raclette's high moisture and milk fat ensures it melts like a dream. Melted, creamy raclette has a pungent aroma, and the flavors are nutty and robust.

Although it hails from the lush mountain region bordering France and Switzerland, one ingenious Wisconsin cheesemaker is making waves here with his American-style raclette, **Alpinage Mount Raclette™**.



An American Creation

"When I first moved to America, I had a hard time finding this cheese that I used to eat regularly in France," says Orphee Paillot, owner and Head Cheesemaker at **Alpinage™ Artisan Cheese** in Oak Creek. "Raclette in France is the equivalent of cheese curds in Wisconsin; it's part of our DNA. So I decided to focus exclusively on making an American version of raclette cheese."

Born in France, Orphee moved to The State of Cheese and attained his Wisconsin Cheesemaker License from the Center for Dairy Research at the University of Wisconsin-Madison in 2019. Today, you can find him traditionally making raclette with his partner, Paula Heimerl, the daughter of dairy farmers and Wisconsin cheesemaker Jerry Heimerl of Saxon® Creamery.





Crowd-Pleasing and Versatile

Cheesemaking begins at dawn when fresh raw milk from the dairy is pumped into the creamery minutes after milking. Orphee handcrafts raclette by pressing fresh cheese curds into molds to make wheels. The wheels are rotated, pressed and brined. Then they're aged for at least two months in a cellar on wooden boards and regularly flipped, rotated, and brushed with a "morge" made of pasteurized water, salt and cultures, giving the cheese its distinct flavor that makes each morsel of **Alpinage Mount Raclette™** as delicious as the next.

Different than its European cousin, Orphee's take on raclette is characterized by its creamy texture and prominent earthy, buttery, nutty and fruity flavors with just a hint of pungency. "We started to work on a recipe that was really close to the French counterpart," recalls Orphee. "French raclette is very soft, best melted and usually not served as table cheese. Since our customers will also eat our raclette as a snacking cheese, we decided to work on a more versatile and unique version. It's as good of a table cheese as a melting cheese."

This innovative raclette could be melted and scraped on veggies and crusty bread. But it's also meant to be enjoyed melted into warm dishes like au gratin or scalloped potatoes, mac and cheese, paninis, and as a topper for French onion soup. Or slice and serve this delightful gem on a cheese board with candied nuts, pear and apple slices, and pair it with Burgundy wine.

A Reason to Gather

Raclette isn't just a great-tasting cheese; it's an experience. Like fondue, raclette can be served during each meal course—appetizer, main dish and dessert. Guests scrape their melted cheese to create various bites, and it's interactive, providing a great way to socialize with loved ones.

Set the table with flavorful, colorful accoutrements and a half-wheel of decadent raclette. (See the Raclette Dinner Party recipe on page 27 for menu inspiration and melting instructions.) Add good wine and lively conversation to equal one epic dinner party. Explore different cheese pairings, too. The ideas are virtually unlimited!

Tools of the Trade

For ease, melt the cheese with a tabletop raclette grill featuring individual pans for guests. Or consider using a large raclette melter if hosting a big party, which holds a half- or quarter-wheel, available online or through your local specialty cheese shop. In a pinch, the cheese could also be melted in an enameled baking dish in the oven.



Raclette Serving Tips

- » Group your accompaniments into meal courses.
- » Plan roughly three ounces of raclette per person when the courses include fully cooked meats.
- » Cut the raclette into 1/4-inch thick slices if using a tabletop raclette grill, and arrange them on mini cheese boards.
- » Divide ingredients among several platters for larger parties and set them on opposite sides of the table, which makes sharing easier.



Raclette Dinner Party

Servings 4

Ingredients

12 ounces **Alpinage Mount Raclette™** cheese, cut into 1/4-inch slices

Instructions

Raclette Grill:

Heat grill per manufacturer's directions. Add raclette to pans. Place pans under the heating element until cheese is melted. Scrape raclette over accompaniments. Garnish as desired.

Standard Oven:

Heat oven to 400°F. Place raclette in an enameled baking dish. Bake for 4-6 minutes or until cheese is melted. Scrape raclette over accompaniments. Garnish as desired.

Second Course: The Main Event

- » Sliced smoked sausage, warmed
- » Roasted fingerling potatoes
- » Cornichons
- » Melted raclette
- » Minced fresh parsley

First Course:

Sweet + Savory Starter

- » Sliced fully cooked ham, warmed
- » Fresh apple slices
- » Whole grain mustard
- » Melted raclette
- » Minced fresh parsley

Third Course: A Fruity, Cheesy Finish

- » Fresh pear slices
- » Candied pecans
- » Melted raclette
- » Balsamic glaze
- » Honey, warmed

Share THE Love

IN WISCONSIN, NOTHING SAYS LOVE LIKE SHARING ARTISAN CHEESES!

Experience pure bliss with your Valentine when tasting an irresistible fontal. Make emotions run wild with mascarpone. And Merlot BellaVitano®?

Adore the rind of this mouthwatering obsession. Here are a few of our most romantic cheeses and swoon-worthy pairings that double as dessert.



Photo by ColorMeWendy

ARE YOU LOOKING TO HAVE THE SWEETEST DATE EVER?

Try **Crave Brothers Farmstead Classics® Chocolate Mascarpone**.

This cheese is lush, velvety, chocolatey and utterly dreamy; it's perfect for dipping berries, cookies and assorted chocolates.

NOT JUST FOR LOVERS...BUT COFFEE LOVERS?

Dark and handsome, it's impossible to resist the charm of **Cello® Mayan Cocoa & Coffee Fontal**. Seduce your one and only with a slightly sweet cheese hand-rubbed with an exotic blend of Mayan spices, cocoa and coffee.



Photo by ColorMeWendy

DO YOU AND YOUR VALENTINE GO TOGETHER LIKE CHEESE AND FINE WINE?

Snuggle up with **Sartori Merlot BellaVitano®**, an alluring romance headlining a robust red wine and a rich, flavorful cheese. Its fruity notes and the deep red exterior of this gorgeous Wisconsin Original are an ode to love with every bite.



Photo by ColorMeWendy

A WORLD OF CHEESE IN JUST ONE STATE

In the 9,000 years since its creation, cheese has become a beloved food many of us can't live without. That's especially true in Wisconsin, where cheese is part of our cultural identity and everything we do here. Our cheesemakers continue to innovate and dream of what cheese can be, sharing their award-winning classics and new artisanal masterpieces that are original to our state.



TRAVEL THE GLOBE

Every handcrafted Wisconsin cheese is inextricably linked to the country where it originated. That makes The State of Cheese remarkable—our diverse immigrant population brought their cherished cheesemaking recipes and time-honored techniques and traditions overseas. Swiss cheesemakers introduced alpine-style cheeses. The Italians gifted specialties like parmesan and mozzarella. And you can thank the Germans (and Swiss) for limburger and the Dutch for a delicacy like gouda.



Aging swiss wheels



Crafting cheese



Making swiss in 1929

Wisconsin's galaxy of cheeses is vast and delicious. We've been obsessively making the world's finest cheeses for 180+ years since before we were even a state. Here's a look at a handful of varieties and a collection of dishes that allow you to travel the globe without ever leaving your home.

FROM SWISS TO SURCHOIX

We owe Swiss immigrants our gratitude for the alpine-style cheeses in Wisconsin. They shared their cheesemaking techniques upon settling here in the 1800s. The Swiss Alps and the region's unique environment influenced the cheeses that hail from Switzerland—swiss, gruyère, raclette and more.



Salting swiss cheese

Photo courtesy of the National Historic Cheesemaking Center



THE SKINNY ON SWISS

Swiss cheese was among the first Old World cheeses produced in our state. While any cheese made in Switzerland can be called “Swiss cheese,” what Americans call swiss cheese is a version reminiscent of emmentaler cheese from Switzerland.

Wisconsin swiss is akin to emmentaler (or emmental). This rindless, aged cheese sports the iconic holes called “eyes” and has ample buttery, nutty and slightly sweet flavors.

Baby swiss is an American cheese often crafted with whole milk and melts beautifully. It’s aged for less time (usually a month) and has smaller holes than traditional swiss. Worldwide award-winning **Deppeler’s Baby Swiss** is mild and buttery with a creamy texture. It’s also available smoked.

GREAT ADMIRATION FOR GRUYÈRE

We're huge fans of gruyère in Wisconsin. Our cheesemakers have created several cheeses featuring fresh raw milk and, depending on the cheese, similar cheesemaking techniques using traditional copper vats and tools.



Small-batch **Roelli Little Mountain** is a wash-rind, raw milk cheese made in the Appenzeller style, which means it's crafted with traditional copper equipment and carefully added cultures to give it flavors specific to Alpine mountain cheese. This aged treasure boasts a smooth and nutty taste with grassy, fruity notes, similar to gruyère and emmentaler.

The most awarded cheese in American history, **Uplands Pleasant Ridge Reserve**, is an expression of Wisconsin's terroir. Like the coveted *alpage* versions of Beaufort and gruyère, Pleasant Ridge Reserve is an aged alpine-style cheese made only in summer from grass-fed raw milk. The land lends sweetness to the milk and combines with savory flavors developed by the cheese's natural, washed rind, resulting in complex, rich, salty flavors and a long, fruity finish.

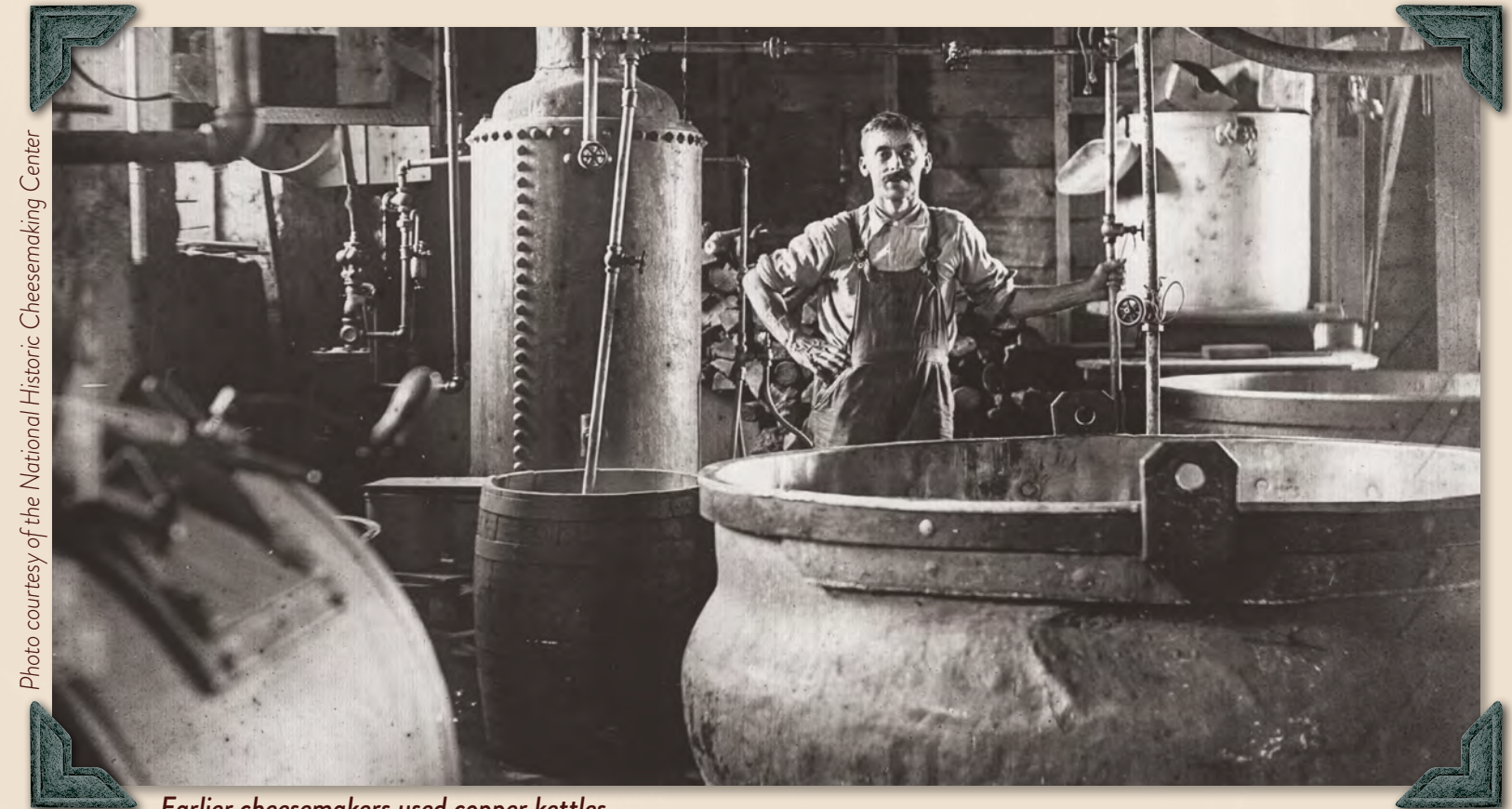


Photo courtesy of the National Historic Cheesemaking Center

Earlier cheesemakers used copper kettles



In an homage to the centuries-old Swiss tradition of gruyère production, each batch of **Roth Grand Cru® Surchoix** is handmade in copper vats with the freshest milk. Every wheel is washed with a custom brine and aged for at least nine months in cellars to develop its firm texture and complex flavors of caramel, fruit and mushroom. Taste this Alpine showpiece in the classic Croque Madame sandwich on page 39.

DID YOU KNOW?

Cheesemaking had spread across the state by the early 20th century. According to the National Historic Cheesemaking Center, Green County became the epicenter of Swiss-inspired cheesemaking, churning out volumes of alpine-style cheeses.

CROQUE MADAME

Servings 4

Ingredients

Mornay Sauce:

- 2 tablespoons butter, cubed
- 2 tablespoons all-purpose flour
- 2 cups whole milk
- 1 teaspoon minced fresh thyme
- 8 ounces **Roth Grand Cru® Surchoix cheese**, shredded (2 cups)
- Salt and pepper to taste

Toasted Sandwiches:

- 8 slices sourdough bread
- 8 thin slices deli ham
- 12 ounces **Roth Grand Cru® Surchoix cheese**, shredded and divided (3 cups)
- 4 tablespoons apricot preserves
- 5 tablespoons butter, softened and divided
- 4 large eggs
- Coarsely ground pepper
- Minced fresh thyme

Instructions

Mornay Sauce:

Melt butter in a large saucepan over medium-low heat. Whisk in flour until light brown. Gradually whisk in milk and thyme. Bring to a boil; cook and whisk for 2 minutes or until thickened.

Reduce heat to low. Gradually whisk in Grand Cru® until melted. Remove from the heat. Season with salt and pepper to taste.

Toasted Sandwiches:

Line a rimmed baking sheet with aluminum foil.

Spread 1/4 cup Mornay sauce on four slices of bread. Layer each with 2 ham slices and 1/2 cup Grand Cru®. Spread apricot preserves on remaining bread. Top Grand Cru® with bread slices preserves side down. Spread 4 tablespoons butter on the outside of sandwiches.

Toast sandwiches on a large, nonstick griddle over medium heat for 2-3 minutes on each side or until bread is golden brown and cheese is melted. Place sandwiches on prepared pan. Wipe off the griddle.

Spoon remaining sauce over sandwiches. Sprinkle with remaining Grand Cru®. Broil 3-4 inches from the heat for 1-2 minutes or until cheese is melted. Keep warm.

Warm remaining butter on the griddle. Fry eggs as desired. Top sandwiches with eggs. Garnish with pepper and thyme.



EVERYONE “NOSE” LIMBURGER

Famously known as one of the world’s stinkiest cheeses, limburger was born in Belgium and brought to the United States by German immigrants in the 1800s. Swiss cheesemakers took it on when it reached our state, and it’s been making Wisconsin Cheese history ever since.

Photo courtesy of the National Historic Cheesemaking Center



Chalet Cheese Cooperative

Country Castle Limburger by **Chalet Cheese Cooperative** is the last remaining limburger in the U.S. The cheese lives up to its promise as full-bodied, funky and lovingly stinky! It’s still served in Green County taverns with raw onion, dark rye and a mint for afterward.

Smear-ripened limburger has a reputation for a stinky aroma due to curing the cheese in a saltwater brine and then frequently washing the cheese with it. This keeps the surface moist and helps to cultivate bacteria (*Brevibacterium linens*), producing its signature pungent whiff that packs a punch.

Photo courtesy of the National Historic Cheesemaking Center



Aging limburger



Young limburger, one to two months old, is curdy with a mild, sweeter flavor. The interior softens and is creamier, and the aroma develops as it ages three to four months. And by five to six months of age, the limburger is softer and incredibly aromatic.

Who “nose”? This cheese might be your next favorite! Try limburger tavern-style, melt it in Bavarian Beer Cheese Dip on page 44, or pair it with pear cider, Grüner Veltliner and even black coffee.

DID YOU KNOW?

According to the National Historic Cheesemaking Center, Swiss immigrant Nicholas Gerber opened the first Green County cheese factory in a small log house southwest of New Glarus in 1868. It was also the first limburger cheese factory in Wisconsin.

BAVARIAN BEER CHEESE DIP

Makes 3 Cups

Ingredients

- 4 tablespoons butter, cubed
- 1/2 cup chopped sweet onion
- 1/4 cup all-purpose flour
- 1 1/2 cups whole milk
- 1 cup dark German-style beer
- 1 teaspoon Dijon mustard
- 1/2 teaspoon caraway seeds, crushed
- 6 ounces **Deppeler's Baby Swiss cheese**, shredded (1 1/2 cups)
- 4 ounces **Country Castle Limburger cheese**, shredded (1 cup)
- Salt and pepper to taste
- Cooked bratwursts, cornichons, soft pretzel bites and cocktail rye bread

Instructions

Melt butter in a large skillet over medium heat. Add onion; cook and stir for 4-6 minutes or until crisp-tender.

Reduce heat to medium-low. Whisk in flour until light brown. Gradually whisk in the milk, beer, Dijon mustard and caraway. Bring to a boil; cook and whisk for 2-3 minutes or until thickened.

Reduce heat to low. Gradually whisk in baby swiss and limburger until melted. Remove from the heat. Season with salt and pepper to taste.

Serve with bratwursts, cornichons, pretzel bites and rye bread.

This recipe was tested with a dark German-style dunkel or doppelbock beer.

A GOUDA FOR EVERY GOURMET



This quintessential Dutch cheese is one of the most popular in the world. Gouda is one of the oldest European cheeses still made today. It originated in the Netherlands in the 12th century and is named after the city of Gouda in the south of Holland.

Wisconsin does the Dutch proud with our authentic gouda. Artisan cheeses start with local fresh raw milk and are aged on wooden planks. The additional ingredients and equipment are imported from Holland.



Marieke® Gouda Foenegreek



Wakker Cheese brought their family's famous European gouda to the United States, where they have made their best recipes with milk from their dairy since the fall of 2015—each piece of cheese shares the spirit of ancient Dutch cheesemaking traditions.

Signature cultures and ingredients are added to vats of rich milk, and an Old World technique is used to make each wheel of **Marieke® Gouda**. The cheeses are handcrafted with passion during every step.

Whether you prefer it aged with complex notes of caramel or butterscotch and a slight crystalline crunch, flavored, smoked, or mild and buttery, there's a gouda for every foodie. Indulge in a mature or young, buttery gouda for its exceptional melting properties.

They're perfect for traditional Dutch croquettes, usually deep-fried until golden. Sample the air-fried spin on page 47.



Marieke Penterman

DID YOU KNOW?

The owner of Marieke® Gouda and Head Cheesemaker, Marieke Penterman, was born and raised in the Netherlands. She moved to Wisconsin to live out her dream of dairy farming and returned to her home country to learn to make Dutch gouda. Marieke's cheesemaking chops earned her a green card through the "extraordinary ability" route, typically only available to professors and athletes!

AIR-FRYER AGED GOUDA CROQUETTES

Makes 2 Dozen (About 2 Cups Sauce)

Ingredients

Cherry Sauce:

- 1/2 cup sugar
- 1/2 cup cold water
- 1 tablespoon cornstarch
- 1 pound pitted fresh or frozen cherries, thawed
- 1 tablespoon lemon juice

Croquettes:

- 3 large russet potatoes (about 2 1/2 pounds)
- 1/2 cup plus 2 tablespoons butter, cubed and divided
- 1 medium onion, halved and thinly sliced
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 8 ounces **Marieke® Gouda Plain Mature cheese** or **Marieke® Gouda Plain Young cheese**, shredded (2 cups)
- 8 bacon strips, cooked and crumbled
- Salt and pepper to taste
- 1/2 cup all-purpose flour
- 2 large eggs
- 2 cups panko bread crumbs
- Cooking spray

Instructions

Cherry Sauce:

Combine the sugar, water and cornstarch in a saucepan over medium heat until smooth. Add cherries. Bring to a boil; cook and stir for 8-10 minutes or until thickened and cherries are softened. Remove from the heat. Stir in lemon juice. Cool completely.

Transfer sauce to a bowl.

Croquettes:

Heat oven to 400°F.

Pierce potatoes with a fork. Place on an ungreased rimmed baking sheet. Bake for 55-60 minutes or until tender. Cool potatoes on a wire rack.

Meanwhile, melt 2 tablespoons butter in a large, heavy skillet over medium heat. Add onion; cook for 10 minutes, stirring frequently. Reduce heat to medium-low. Cook for 25-30 minutes longer or until onion is golden brown, stirring occasionally, adding a tablespoon water as necessary for a deeper color if desired.

When cool enough to handle, cut each potato in half lengthwise. Scoop out center pulp into a large bowl. Mash the potato pulp, garlic powder, onion powder and remaining butter. Stir in the gouda, bacon and onion. Season with salt and pepper to taste.

Shape potato mixture into 1 1/2-inch balls. Place balls on a parchment-lined rimmed baking sheet. Cover and refrigerate for 30 minutes.

Place flour into a large, shallow bowl. Lightly beat eggs in a separate large, shallow bowl. Place the bread crumbs into another large, shallow bowl. Coat balls in flour. Dip balls into eggs; then coat with bread crumbs, shaking off any extra coating between steps. Place balls on the same pan.

Heat air fryer to 400°F. Spray the basket with cooking spray.

Lightly spritz croquettes with cooking spray just before placing into air fryer basket. Arrange croquettes in a single layer in the basket.

Set timer for 5-7 minutes. Fry croquettes, removing basket at 3 minutes; gently shake. Cook for 2-4 minutes longer or until light golden brown. Repeat steps with remaining croquettes. Serve croquettes with cherry sauce.



PASS THE PARM, PLEASE

Italian cheeses—provolone, parmesan, asiago, fontina and more—are renowned for their big flavors that date back centuries. While Wisconsin's Italian-style cheeses may not date back hundreds of years, our cheesemakers like **BelGioioso® Cheese**, **Sartori® Cheese** and **Cello Cheese** artfully craft Italian-inspired greats. They're breathing new life into Old World cheesemaking, pushing the boundaries of creativity to develop cutting-edge versions of traditional favorites.



Born in the upper Po River Valley of Northern Italy, parmesan gained popularity in the 14th century for its enormous wheel size, long shelf life and depth of flavor. Today, Parmigiano Reggiano cheese from the northern region remains legally protected and regulated as a protected designation of origin (PDO). The name “parmesan” entails a broader family of cheeses that PDO does not regulate. In the U.S., Wisconsin leads the way with award-winning parmesans full of innovation.

Flagship **Copper Kettle** by **Cello Cheese** is cooked in copper vats and aged 16 months, yielding a distinct, rich caramel finish and a blend of robust and sweet flavors.

Savor **BelGioioso American Grana®**. It's a sophisticated parmesan extra aged for at least 18 months in special caves to develop its deep, nutty flavor and granular texture.



Paolo Sartori

Sartori SarVecchio® Parmesan is the most highly decorated parmesan in the United States, winning Super Gold Medals at the 2019 and 2017 World Cheese Awards and more. It's savory yet fruity, caramel-sweet, almost toffee-like, and crumbly with prized crunchy calcium crystals due to aging for at least 20 months. This standout shines in dishes like Winter Pesto Pasta with Shrimp on page 52 or displayed at the center of a cheese board.

DID YOU KNOW?

In 1939, Paolo Sartori brought his Italian heritage and passion for cheesemaking to Wisconsin. He founded a family-owned business, known today as Sartori® Cheese, that continues to thrive over four generations.



WINTER PESTO PASTA WITH SHRIMP

Servings 6

Ingredients

Winter Pesto:

11/2 ounces **Sartori Rosemary and Olive Oil Asiago cheese**, finely shredded (about 1/2 cup)

11/2 ounces **Sartori SarVecchio® Parmesan cheese**, finely shredded (about 1/2 cup)

1/3 cup chopped walnuts, toasted

3 garlic cloves, chopped

Zest and juice of 1 medium lemon

1/2 cup olive oil

2 cups packed chopped kale

2 cups packed fresh baby spinach

Salt and pepper to taste

Pasta:

1 package (16 ounces) uncooked fettuccine pasta

4 tablespoons butter, cubed and divided

1 pound uncooked large shrimp, peeled, deveined and tails on

Salt and pepper to taste

Additional shaved **Sartori Rosemary and Olive Oil Asiago cheese**

Additional chopped walnuts, toasted

Instructions

Winter Pesto:

Place the asiago, parmesan, walnuts, garlic, lemon zest and lemon juice into a food processor; cover and process until mixture is combined. While processing, slowly drizzle in olive oil until blended. Add kale and spinach; cover and process until mixture is smooth. Season with salt and pepper to taste. Set aside.

Pasta:

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

Return pasta to the pan. Stir in 2 tablespoons butter and reserved pesto; toss to coat. Add reserved pasta water, a tablespoon at a time, until desired consistency.

Melt remaining butter in a large skillet over medium-high heat. Add shrimp; cook and stir for 3-5 minutes or until shrimp turn pink. Remove from the heat. Toss shrimp with pasta. Season with salt and pepper to taste. Garnish with additional asiago and walnuts.

Winter Warm-Up

A cold winter is no match for this addictive dip featuring the warmth of Toasted Chili & Spice Fontal by Cello Cheese, a buttery, more modern cousin of fontina hand-rubbed with toasted chilis, Szechuan peppercorns, cumin and caraway seeds. Huddle in for this cozy, melty snack that's ready in minutes. Topped with mango chutney, it's the ultimate sweet meets heat experience.

Chili and Spice Cheese Dip

Makes About 1 1/2 Cups

Ingredients

- 5 ounces **Cello® Toasted Chili & Spice Fontal cheese**, cut into 1/2-inch cubes
- 1 garlic clove, minced
- 1/4 cup mango chutney
- 2 tablespoons slivered almonds, toasted
- Fresh cilantro leaves
- Crackers
- Crostini

Instructions

Combine fontal and garlic in an 8-inch ovenproof or cast-iron skillet. Broil 3-4 inches from the heat for 2-3 minutes or until cheese is melted. Top with mango chutney. Sprinkle with almonds and cilantro. Serve with crackers and crostini.





Blueberry-Brie Toasted Cake Stacks

Makes 4 Stacks

Ingredients

Sweet Heat Blueberry Sauce::

- 1/4 cup sugar
- 1/4 cup cold water
- 1 teaspoon cornstarch
- 1 cup fresh or frozen blueberries
- 1 medium jalapeno pepper, seeded and finely chopped
- Zest and juice of 1 medium lemon

Pound Cake Stacks:

- 2 tablespoons butter, softened
- 6 slices pound cake (1-inch thick)
- 12 wedges **Schroeder Käse Triple Creme Brie cheese**, with or without vegetable ash (1/2-inch thick)
- 1/4 cup chopped candied walnuts
- Sweetened whipped cream
- Fresh mint leaves

Instructions

Sweet Heat Blueberry Sauce:

Combine the sugar, water and cornstarch in a saucepan over medium heat until smooth. Add blueberries and jalapeno pepper. Bring to a boil; cook and stir for 8-10 minutes or until thickened and berries burst. Remove from the heat. Stir in lemon zest and lemon juice. Keep warm.

Pound Cake Stacks:

Spread butter on the sides of pound cake. Toast cake slices in a large skillet over medium heat for 1-2 minutes on each side or until golden brown. Transfer slices to a cutting board; cut each in half diagonally.

Place four cake slices on a parchment-lined baking sheet. Top each with a wedge of brie and heaping tablespoon blueberry sauce. Repeat layers twice, starting with cake.

Broil 3-4 inches from the heat for 1-2 minutes or until cheese is softened.

Transfer stacks to serving plates. Sprinkle with walnuts. Garnish with whipped cream and mint. Serve immediately.





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
Clock Shadow Creamery
Cosmic Wheel Creamery
Crave Brothers Farmstead Cheese, LLC
Crystal Farms Cheese
Decatur Dairy, Inc.
Deer Creek Cheese
Delta Dream, LLC

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

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

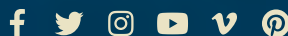
Schroeder Käse
Schuman Cheese
Scott’s of Wisconsin
Scurry Cheese Company
Shullsburg Creamery
Silver-Lewis Cheese Factory Cooperative
Specialty Cheese Company, Inc.
Springside Cheese Corporation
Thuli Family Creamery
Union Star Corporation
Uplands Cheese Company
Valley View Cheese Cooperative
V&V Supremo 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!



WisconsinCheese.com