

Grate.Pair.Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

Livin' on the *Wedge*

HERBS, SPICE AND
EVERYTHING NICE—
CHEESES THAT WOW



LETTER FROM THE EDITOR



Imagine you're gathered with friends, and a beautifully arranged cheese board enticing everyone with its vibrant colors and rich aromas is at the center of your table. Each bite tells a story, transporting you to distant lands or reminding you of fond memories from your travels.

Whether it's a fine English-style cheddar or a creamy Italian mascarpone, each Wisconsin-crafted cheese represents the landscape and climate of its origin. The flavors connect you with cheese-loving cultures, and their stories provide a deeper appreciation for how they

found their way to the state of cheese. Add fruits, nuts and preserves to complement them and create a sensory journey that invites conversation and exploration.

Discover Cello® Cheese's hand-rubbed fontal cheeses (page 11) with rinds that are as gorgeous as they are delicious. Fontal hails from France and is fontina's milder cousin. Did you know the proper way to serve cheese is with the rind on? Allow your guests to see its beauty. Most rinds, other than wax, bark or cloth, are edible. And many say it's the best part of the cheese! The flavor becomes more intense near the rind, so don't be quick to remove it. Rind your own business, so they say.

The interest in exploring worldly flavors is driving culinary innovation across the globe, including a growing interest in botanical flavors such as floral, herbal, spices and seeds. Huma Siddiqui-Seitz of White Jasmine is a cheese innovator driving this trend (page 19). She and her son run a fusion-blended cheese and spice shop in Madison, where you can taste Pakistani spice blends in cheeses like smoky Tandoori Gouda and Sajji BBQ Gouda.

Finally, beat the winter blues with a first-class ticket to enjoy three themed cheese flights featuring alpine-style, cheddar, BellaVitano® and blue cheeses (page 27). These cheeses originated from delectable destinations like France, England, the Alps and Wisconsin. Savor them in cheese pairings and round out the tasting by highlighting a cheese in a new dish. It's a fun way to experience cheeses with loved ones and send their taste buds on a trip they won't forget.

Cheers to Cheese!

Suzanne Fanning

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is published by
Dairy Farmers of Wisconsin.

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Fine Rinds

Make entertaining effortless by serving Cello's buttery fontal cheeses, available in original and hand-rubbed..



Eastern Spice, Midwest Nice

Add excitement to your recipes with White Jasmine's flavored goudas infused with exotic Pakistani herbs and spices.



First-Class Cheese Flights

Take your taste buds to new heights with themed cheese flights, including recipes to bring the flavors home.

IN EVERY ISSUE

First Bite

Chorizo al Vino and Canela Picks

Cheeselandia

Celebrating Moments with Cheese

Sweet Endings

Brûléed St. Saviour Cheese

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.

Bavarian Beer Cheese Dip



Delicious Beer Cheese

I've never made beer cheese dip, but it was very easy, forgiving and delicious. I served it at a small party, and it was a hit! I added extra Dijon mustard and about a quarter cup more onion. You can play around with the quantities to get a flavor you'll love.
— Meg21

Fontina and Herb Crescent Rolls



So Yummy

I used a mixture of fontina and mozzarella; I like Wisconsin's cheeses too much not to mix the two. They turned out so stringy and yummy. I will make them again.
— maramire

Crispy Smashed Potatoes



Fabulous Potatoes

The family loved them. But next time, I will use butter rather than olive oil and more cheese. I will also add diced onion and a touch of garlic.
— Spunky

Spicy Chicken Fettuccine Alfredo



Less is More...Delicious

With only eight ingredients, it's ideal for busy cooks. Using pepper jack instead of ghost pepper cheese made my family happy. The silky sauce, fettuccine and that little spicy bite were comforting. You can't go wrong by combining Wisconsin cheese with a couple of best friends like cream and butter.
— Olderwiser1



IF YOU
BUILD IT
THEY WILL
COME



WisconsinCheese.com



Chorizo al Vino and Canela Picks

Makes 16 Picks

Ingredients

- 1 tablespoon olive oil
- 16 ounces smoked Spanish chorizo sausage, cut into 1/2-inch slices
- 1 garlic clove, minced
- 1 cup dry Spanish red wine
- 1 bay leaf
- 2 tablespoons honey
- 1/2 teaspoon minced fresh oregano
- 16 green Spanish olives
- 8 ounces **Roth Canela Aged Cheese**, chunked
- Fresh oregano leaves

Instructions

Warm olive oil in a large skillet over medium heat. Add chorizo; cook for 2-3 minutes on each side or until browned. Add garlic; cook and stir for 1 minute.

Add wine and bay leaf. Bring to a boil, stirring to loosen any browned bits from bottom of pan. Cook and stir for 10-12 minutes longer or until wine is reduced to about 1/2 cup. Reduce heat to medium-low. Whisk in honey and oregano. Remove from the heat. Cool slightly. Remove and discard bay leaf.

Thread the olives, Canela and chorizo on picks. Garnish with oregano.





Cheeselandian Ashley Hamilton celebrated seasonal flavors with a “Peaches & Cheese” Super Host event in the Atlanta area this past summer. Held in a charming Victorian home built in the 1890s, guests enjoyed Wisconsin cheeses like **Henning’s Simply Strawberry Cheddar**, **Sartori Tomato Basil BellaVitano®**, **Landmark Creamery Tallgrass Reserve** and **Red Barn Vintage Cūpola Artisan Original Cheese**. They sampled the cheeses in tea party bites and on a grazing table, alongside fruity beverages like peach Bellini cocktails and wine. As a party favor, guests were invited to create their own marinated mozzarella masterpieces to take home.



***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.*



FINE *Rinds*

Enjoy a feast for the eyes with edible works of art from Cello® Cheese. Their cheesemakers have been innovating Old World cheesemaking for over 75 years and have created an Italian-style fontal that readily takes on multidimensional flavors. As beautiful as they are delicious, the company offers fontal cheeses in original and hand-rubbed versions. Each has its distinctive taste. Rinds rubbed with herbs and spices in rust, gold and green hues provide the perfect palette for inspiring presentations. It's easy to captivate cheese lovers with these visual and savory showstoppers that tastefully transform everything from tablescapes and cheese boards to pairings and recipes.

WHAT IS *Fontal*?

Fontal is the milder, more modern cousin of traditional fontina cheese. Although it hails from France, fontal is crafted in other areas, including Wisconsin. This wonderfully buttery, semi-soft cheese features a smooth, creamy texture and a slightly sweet flavor, ending with a hint of tartness on the finish.

Cello® Fontal cheese is handcrafted at Lake Country Dairy using the freshest milk from local family farms. Each wheel is cared for by a dedicated team of artisan cheesemakers and shelf-cured for 60 days. The result is a mild-mannered, adaptable cheese that can be spiced up with a variety of rubs—Tuscan, Smoky Pepper, Creamy Dill, Dijon & Herb, and Mayan Cocoa & Coffee—each providing a new and exciting flavor experience.



With their colorful rinds, serving an eye-catching centerpiece is as easy as 1-2-3. Cut an array of cheeses into shapes, such as wedges, batons, triangles, diamonds and thicker slices. Artfully arrange the pieces to show off their striking hand-rubbed rinds. Finally, let the rub flavors be your guide in creating exciting cheese pairings! Serve accoutrements that enhance or balance the flavors. Crackers, chocolates, jams, veggies, herbs, gourmet nuts and assorted fruits are excellent choices. Cello® Cheese also offers beverage and food pairings online.



Known as a superb melting cheese, fontal is also a favorite go-to when cooking. Boost your recipe's seasonings and melty, gooey decadence by layering Cello's rubbed fontals in lasagna or adding them to soups and sauces, as shown in the following recipes.



Crab Cakes WITH Creamy Dijon Fonduta

Makes 6 Crab Cakes (1 Cup Fonduta)

INGREDIENTS

- 1 pound lump crabmeat
- 6 ounces **Cello® Dijon & Herb Fontal cheese**, shredded (1 1/2 cups)
- 1/2 cup crushed wavy potato chips
- 2 tablespoons chopped dill pickles
- 2 tablespoons chopped green onions
- Zest and juice of 1 medium lemon
- 1 teaspoon horseradish
- 1/4 to 1/2 teaspoon Old Bay® Seasoning
- 1/3 cup mayonnaise
- 1 large egg, lightly beaten
- 1 to 2 teaspoons Worcestershire sauce
- 1/2 tablespoon Dijon mustard

FONDUTA:

- 1/4 cup milk
- 1/4 cup heavy whipping cream
- 2 large egg yolks, lightly beaten
- 3 tablespoons cold butter, cubed
- 8 ounces **Cello® Dijon & Herb Fontal cheese**, shredded (2 cups)
- 1 teaspoon Dijon mustard
- 1/2 teaspoon snipped fresh dill
- 1/2 teaspoon lemon zest
- Salt and pepper to taste
- 3 tablespoons olive oil
- Baby dill pickles
- Cello® Dijon & Herb Fontal cheese**, cut into pieces

INSTRUCTIONS

Toss the crabmeat, fontal, potato chips, pickles, green onions, lemon zest, lemon juice, horseradish and Old Bay® Seasoning in a large bowl. Whisk the mayonnaise, egg, Worcestershire sauce and Dijon mustard in another bowl. Add to crab mixture; stir just until combined. Form into six patties, about 1/4 pound each. Place crab cakes on a parchment-lined rimmed baking sheet. Cover and refrigerate for 30 minutes.

FONDUTA:

Meanwhile, warm milk and cream in a large, heavy saucepan over medium-low heat to 175°F.

Whisk 1/4 cup hot milk mixture into egg yolks in a bowl. Return all to saucepan, whisking constantly. Cook and stir over low heat until mixture reaches 160°F and is just thick enough to coat the back of a metal spoon, about 2-5 minutes. (Do not boil.) Whisk in cold butter until melted. Gradually whisk in fontal until melted.

Remove from the heat. Stir in the Dijon mustard, dill and lemon zest. Lightly season with salt and pepper to taste. Keep warm.

Warm olive oil in a large skillet over medium heat. Add crab cakes in batches; cook for 3-5 minutes on each side or until golden brown. Serve crab cakes with fonduta. Garnish with pickles and fontal.



Chunky Tuscan White Bean Soup

Servings 4 (1 1/2 Quarts)

INGREDIENTS

ROMESCO SAUCE:

- 1 jar (12 ounces) roasted red bell peppers, drained
- 1/2 cup slivered almonds
- 1/4 cup tomato sauce
- 2 tablespoons minced fresh parsley
- 1 garlic clove
- 1 teaspoon paprika
- 1 teaspoon ground chipotle chili pepper
- 1/2 cup olive oil
- Salt and pepper to taste

SOUP:

- 1 pound Yukon Gold potatoes, peeled and cut into 1/2-inch cubes
- 3 medium carrots, cut into 1/2-inch pieces
- 3 tablespoons olive oil, divided
- Salt and pepper
- 1 medium onion, chopped
- 3 garlic cloves, minced
- 4 cups vegetable broth
- 2 cans (15.5 ounces each) cannellini beans, rinsed and drained
- 1 bay leaf
- 8 ounces **Cello® Tuscan Fontal cheese**, shredded (2 cups)
- Additional **Cello® Tuscan Fontal cheese**, shaved
- Additional fresh parsley leaves

INSTRUCTIONS

ROMESCO SAUCE:

Place the red peppers, almonds, tomato sauce, parsley, garlic, paprika and chipotle 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.

SOUP:

Heat oven to 400°F. Line a 17 x 12-inch baking pan with aluminum foil.

Place potatoes and carrots on prepared pan. Drizzle with 2 tablespoons olive oil; toss to coat. Arrange vegetables in a single layer. Lightly season with salt and pepper. Bake for 25-30 minutes or until vegetables are crisp-tender, turning once.

Warm remaining olive oil in a Dutch oven over medium heat. Add onion; cook and stir for 4-6 minutes or until crisp-tender. Add garlic; cook and stir for 1 minute.

Reduce heat to medium-low. Gradually stir in the vegetable broth, beans and bay leaf. Bring to a boil, stirring frequently. Reduce heat to low. Simmer, uncovered, for 10-15 minutes, stirring occasionally.

Remove from the heat. Cool slightly. Remove and discard bay leaf. Stir in roasted vegetables. Set aside half of the soup.

Process remaining soup in a blender or with an immersion blender until smooth. Return blended and reserved soup to the pan. Warm soup over low heat, stirring constantly. Gradually stir in fontal until melted. Remove from the heat. Season with salt and pepper.

Garnish servings with the romesco sauce, additional fontal and parsley.



EASTERN SPICE, MIDWEST NICE

Growing up in Pakistan, White Jasmine founder and co-owner Huma Siddiqui-Seitz didn't have the same exposure to artisan cheeses as most Westerners. A move to Wisconsin inspired her to combine her two worlds and blend the exotic spices she loved so much with her new home's rich cheese heritage. White Jasmine offers exciting, flavored goudas guaranteed to spice up your life or, at the very least, your next grilled cheese sandwich. Huma worked with the Center for Dairy Research (CDR) at the University of Wisconsin-Madison to craft unique gems like Sajji BBQ Gouda, Cumin Gouda, Tandoori Gouda and Cilantro Gouda, proving that cheese has the power to bridge cultures.



Huma Siddiqui-Seitz of White Jasmine is a cheese visionary who invites you to explore signature flavored goudas infused with Pakistani herbs and spices.

A NEW START IN THE STATE OF CHEESE

“When I came to Wisconsin, I was fascinated to learn about the hundreds of cheeses made here,” says Huma. “I would buy cheeses and add spices when making grilled cheese sandwiches. They were delicious, and I thought maybe other people would like them. So, I partnered closely with the CDR team to bring these cheeses to the table. It took a few tries, but they helped me create something I’m proud of. I learned how complex the cheesemaking process can be, and patience is a virtue you need plenty of.”



CUMIN GOUDA

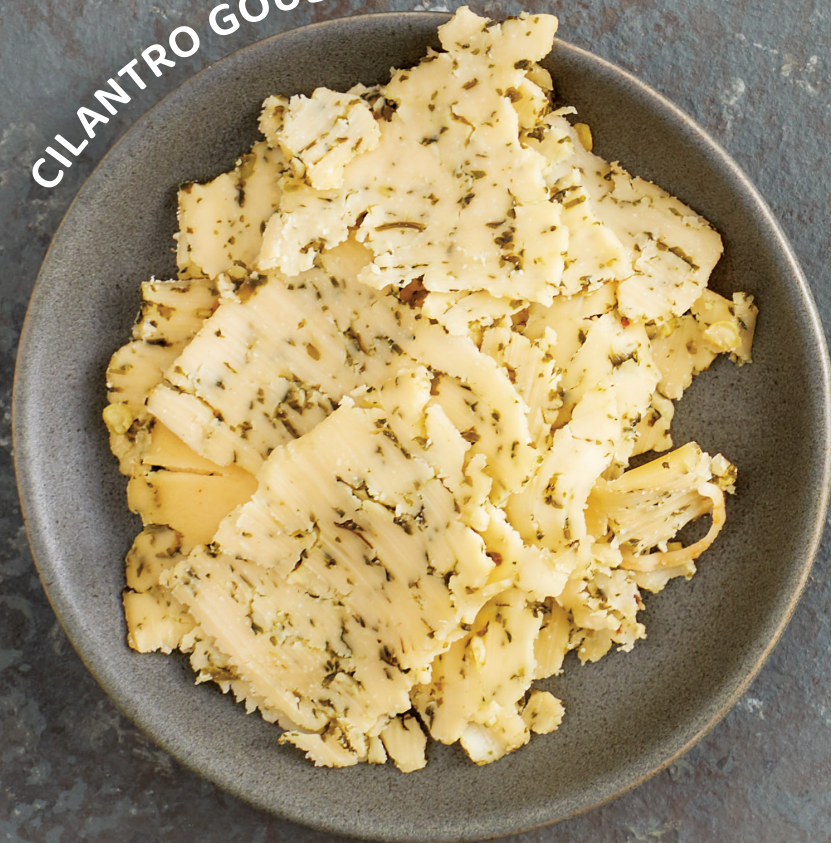
White Jasmine’s Tandoori Gouda, a smoky Pakistani-inspired creation with 13 different spices, will enliven your taste buds. “When we first tried the spices, they raised some eyebrows,” Huma shares. “A cheesemaker kindly suggested that maybe I should pull back on the spices as we live in the Midwest. However, I was determined to keep the recipe as I had envisioned, and thought, *Well, if no one buys them, perhaps my friends will get these as Christmas gifts.* But it worked!”



TANDOORI GOUDA

Huma and the CDR team discovered that gouda was the best vehicle to blend with her colorful signature herbs and spices. “We tried different varieties of cheeses at first,” says Huma. “But gouda seems to hold the flavors and integrity of spices the best.” Today, there’s a gouda available for every level of spice lover. Huma recommends starting with Cilantro Gouda, which has heat from jalapenos if you prefer a milder cheese, and then graduating to the robust, spicier gouda flavors.

CILANTRO GOUDA



SAJJI BBQ GOUDA



Huma suggests pairing the cheeses with fresh fruits, plain crackers and sweet condiments to allow their clever flavors to shine. Serve Sajji BBQ Gouda with honey, Cumin Gouda with fig jam, Tandoori Gouda with strawberry jam, and Cilantro Gouda with orange marmalade. However, don’t stop there—add them to elevate your everyday tacos, chili and more. “Or try them in grilled cheese sandwiches with crisp apple slices,” reveals Huma. “They’ve won me a couple of grilled cheese championships!”

Join us on a flavor journey
Try White Jasmine’s fusion-flavored
cheeses in the following recipes!

Cumin Gouda–Stuffed Poblano Peppers

Servings 4

Ingredients

- 4 large poblano peppers
 - 2 tablespoons olive oil, divided
 - Salt and pepper
 - 1 pound bulk pork sausage
 - 2 medium carrots, chopped
 - 1 medium onion, chopped
 - 1 medium sweet red bell pepper, chopped
 - 3 garlic cloves, minced
 - 1 can (15 ounces) black beans, rinsed and drained
 - 1 can (14.5 ounces) diced tomatoes, undrained
 - 1 to 2 tablespoons minced chipotle peppers in adobo sauce
 - 1 1/2 teaspoons ground cumin
 - 10 ounces **White Jasmine Cumin Gouda cheese**, shredded and divided (2 1/2 cups)
- Chipotle Tomato Sauce:**
- 1 teaspoon olive oil
 - 4 garlic cloves, minced
 - 2 tablespoons tomato paste
 - 1 1/2 cups chicken broth
 - 1 cup tomato sauce
 - 1 to 2 tablespoons minced chipotle peppers in adobo sauce
 - 2 to 3 teaspoons ground cumin
 - 1 tablespoon butter, cubed
 - Salt and pepper to taste
 - 4 mini naan breads (about 5 to 6 inches), warmed

Instructions

Heat oven to 350°F. Line a 15 x 10-inch baking pan with aluminum foil.

Cut poblano peppers in half lengthwise; remove seeds and membranes. Brush 1 tablespoon olive oil over both sides of peppers; season with salt and pepper. Place peppers cut side up on prepared pan. Bake for 10-15 minutes or until crisp-tender.

Meanwhile, cook sausage in a large skillet over medium heat until meat is no longer pink; drain. Transfer sausage to a bowl. Wipe out the pan.

Warm remaining olive oil in the same pan over medium-high heat. Add the carrots, onion and red bell pepper; cook and stir for 4-6 minutes or until tender. Reduce heat to medium. Add garlic; cook and stir for 1 minute. Add the black beans, tomatoes, chipotle peppers and cumin. Stir in sausage. Cook and stir for 3-4 minutes longer or until heated through. Remove from the heat. Cool slightly. Stir in 1 1/2 cups gouda.

Spoon sausage mixture into poblano peppers. Transfer peppers to baking pan. Bake for 10 minutes. Sprinkle with remaining gouda. Bake for 5-6 minutes longer or until cheese is melted.

Chipotle Tomato Sauce:

Meanwhile, warm olive oil in a large skillet 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 tomato sauce. Whisk in chipotle peppers and cumin. Bring to a boil, stirring constantly. Reduce heat to medium-low. Simmer, uncovered, for 7-10 minutes or until sauce is reduced to about 2 cups, stirring frequently. Remove from the heat. Stir in butter until melted. Season with salt and pepper to taste.

Serve stuffed peppers with sauce and naan.





Tandoori Gouda Chicken

Servings 4

Ingredients

Yogurt Sauce:

- 1 cup plain yogurt
- 1 medium jalapeno pepper, seeded and finely chopped
- 1/4 cup minced fresh cilantro
- 1/2 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper

Chicken:

- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons paprika
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon garlic powder
- 1/4 teaspoon each ground cardamom, coriander and turmeric
- 2 tablespoons olive oil, divided
- 4 bone-in chicken thighs, with skin
- 8 ounces **White Jasmine Tandoori Gouda cheese**, shredded and divided (2 cups)
- 1 small onion, chopped
- 1 1/2 cups chicken broth
- 1 cup uncooked basmati rice
- 1/4 teaspoon saffron (or 1/2 teaspoon paprika plus 1/4 teaspoon ground turmeric)
- 1/3 cup dried currants
- 1/4 cup slivered almonds, toasted
- 1/4 cup sliced green olives

Instructions

Yogurt Sauce:

Combine the yogurt sauce ingredients in a bowl. Cover and refrigerate until serving.

Chicken:

Heat oven to 350°F.

Combine the cumin, paprika, salt, ginger, garlic powder, cardamom, coriander and turmeric in a bowl. Slowly whisk in 1 tablespoon olive oil.

Pat chicken thighs dry with paper towels. Rub chicken with spice blend. Gently loosen skin from chicken thighs, leaving one side attached. Place 1/4 cup gouda under the skin of each. Secure with toothpicks.

Warm remaining olive oil in a 12-inch ovenproof or cast-iron skillet over medium heat. Add chicken; cook for 3-4 minutes on each side or until browned. Transfer chicken to a plate. Drain, reserving 1 tablespoon drippings.

Cook and stir onion in chicken drippings in the same pan over medium heat for 4-6 minutes or until crisp-tender. Add the chicken broth, basmati rice and saffron. Bring to a boil, stirring frequently. Reduce heat to low. Return chicken to the pan. Cover and bake for 20 minutes.

(Pan will be hot!) Transfer chicken to another plate. Fluff rice with a fork. Stir in the dried currants, almonds, olives and remaining gouda. Return chicken to the pan. Bake, uncovered, for 5-10 minutes longer or until a thermometer inserted into meat reads 165°F.

Remove toothpicks; serve chicken and rice with yogurt sauce.

First-Class Cheese Flights

Now boarding: adventurous cheese connoisseurs looking to explore the world's best alpine-style, cheddar, BellaVitano® and blue cheeses. These cheese flights, featuring some of our award-winning specialty cheeses, are set to soar at gatherings. They're crafted here in our state, but the cheeses originated from delicious destinations like France, England, the Alps *and* Wisconsin. Simple accompaniments are all you need to unpack their distinct characteristics. One bite and you'll become a frequent flyer.



Ready for *Takeoff*

Share your love for handcrafted Wisconsin cheeses with friends seeking an exciting flavor discovery. A fun way to bring them together in winter, this party idea takes guests' taste buds on a tasty trip tableside, starting with a flight of cheeses organized by theme. Your final destination? Land on a recipe showcasing a delectable fromage from the flight and provide guests with another cheese-filled adventure.

Before your party takes off, preboard with these tips that ensure a successful flight:

- Choose three cheeses, typically one to two ounces per person. Include the same cheese variety with different flavor profiles or ages, or select several varieties with varying textures, flavors and geographic origins.
- Show off your cheeses with complementing or contrasting accompaniments like crunchy crackers and nuts, sweet dried and fresh fruits, savory charcuterie and more. See the mouthwatering flight ideas on the following pages.
- Bring cheeses to room temperature before serving.
- Make your connection and serve one of the cheeses highlighted in a new dish.



Molly Browne is an ACS CCP®, CCSE® and vice chair of the ACS Certification Committee. She is also the creator of Cheese State University and the Dairy Farmers of Wisconsin's Education Director.

Taste Like a *Pro*

Molly has judged cheese industry competitions for four years. We asked her a few questions about the art of tasting cheese.

How can one educate their palate?

For one meal a day, sit quietly and be mindful of the flavors. This practice will help you notice other flavors in foods. Then, when you taste cheese, you're more likely to recall something like, "Oh, this is reminiscent of a Biscoff cookie," as you learn to identify different flavor notes.

How do you keep your palate fresh?

Acidity and effervescence are good palate cleansers. Many people like tasting with acidic fruits or sparkling water, as they help break up the milkfat in the cheese.

Tips for evaluating and tasting cheese?

Evaluate cheese for all its sensory qualities—appearance, aroma, texture and flavor. Start with your eyes. Look at the rind, then look at the paste. Feel it; give it the squish test. Then, smell it. Roll a small piece of cheese in your fingers to warm it up, which releases aromas. Lastly, everyone's favorite—taste the cheese.

Pretty in Pinks

Jet off to a romantic rendezvous with some of Wisconsin's most beloved cheeses. This swoon-worthy flight with pretty blush hues is ideal for Valentine's Day or a date night. The colors and delightful flavors are bound to capture the hearts of those you adore. Try to resist sweet, fruity port wine embraced by smooth, blended aged cheddar (psst...the famous cheddar family originated in England) or the charm of tangy

white cheddar kissed seductively with sweet-tart Door County cherries. Finally, fall head over heels in love with a rich, buttery, parmesan-like original soaked in a robust red wine. This trio of alluring head-turners—spreadable Pine River Port Wine Cold Pack, buttery Renard's Cherry Cheddar and fruity Sartori Merlot BellaVitano®—celebrates love in every bite.



Color Match:

Vibrant shades of pink elevate the visual in this presentation. Finish the look with fresh pink or red strawberries and raspberries.

Port Wine Cold Pack
+ Pretzel Crisps
+ Sliced Watermelon Radishes
+ Pomegranate Seeds

Cherry Cheddar
+ Beet Chips
+ Bresaola Sausage

Merlot BellaVitano®
+ Meringue Cookies
+ Raspberry Jam
+ Orange Zest

Cherry Cheddar Pork Chops

Servings 4

Ingredients

- 5 tablespoons butter, cubed and divided
- 1/2 cup chopped bresaola sausage or prosciutto
- 4 bone-in pork chops (6 ounces each)
- Salt and pepper
- 1 large shallot, thinly sliced
- 2/3 cup water
- 2/3 cup white balsamic vinegar
- 1/2 cup dried cherries
- 3 tablespoons cherry preserves
- 1 1/2 teaspoons minced fresh thyme
- 8 ounces **Renard's Cherry Cheddar cheese**, shredded (2 cups)

Instructions

Melt 1 tablespoon butter in a small skillet over medium heat. Add bresaola; cook and stir for 4-5 minutes or until crisp. Remove bresaola with a slotted spoon to paper towels to drain.

Season pork chops with salt and pepper. Melt 2 tablespoons butter in a large skillet over medium heat. Add pork chops; cook, covered, for 6 minutes. Flip pork chops; cook, covered, 6-8 minutes longer or until a thermometer inserted into meat reads 145°F. Transfer pork chops to a plate; tent with aluminum foil.

Melt 1 tablespoon butter in the same pan over medium heat. Add shallot; cook and stir for 3 minutes. Stir in the water, balsamic vinegar and dried cherries. Bring to a boil; cook and stir for 3-4 minutes or until liquid is reduced to about 1 cup.

Reduce heat to low. Stir in the cherry preserves, thyme and remaining butter. Lightly season with salt and pepper.

Add pork chops; coat with sauce. Top each with 1/2 cup cheddar. Cover; cook for 2-3 minutes or until cheese is melted. Sprinkle with bresaola. Serve pork chops with sauce.



Alpine Dreams

Hit the slopes with these alpine-style gems. Sometimes called mountain cheeses, these specialties originated from the cheesemaking traditions of the French, Swiss and Italian Alps. Methods for crafting them can create favorable conditions for developing “eyes” in the paste, ranging from tiny, lacelike holes to large ones. Many alpine-style cheeses have natural rinds; some are washed with brine to develop their hallmark flavors, like grassy, nutty, buttery,

earthy, allium, fruity and meaty. And when you’re craving super-melty cheeses (think fondue and French onion soup), these winter warmers tend to melt like a dream. In the U.S., Wisconsin is known for exquisite cheeses like lace-style Decatur Dairy Stettler Swiss, smooth and nutty Roelli Little Mountain and World Champion Roth Grand Cru® Surchoix.



Cool Idea:

Nutty white chocolate bark, white chocolate-dipped dried apricots sprinkled with coarse sugar, and sugared rosemary add a touch of sweetness and wintery flair.

Stettler Swiss
+ Cracked Pepper Wafers
+ Pear Mostarda

Little Mountain
+ Seed and Nut Crackers
+ Prosciutto
+ Apricot Jam

Grand Cru® Surchoix
+ Caramel Sauce
+ Sugared Rosemary

A photograph of a plate of Swiss Galettes, a salad, and a cup of tea. The galettes are golden brown and topped with prosciutto, cheese, and pears. The salad is made of fresh greens and sliced green onions. The tea is served in a glass cup. The background shows a wooden cutting board with more galettes and a glass of white wine.

Fruity and Savory Swiss Galettes

Servings 6

Ingredients

- 3 thin slices prosciutto
- 2 sheets refrigerated pie pastry
- 6 tablespoons apple butter
- 8 ounces **Decatur Dairy Stettler Swiss cheese**, shredded (2 cups)
- 1 to 2 medium pears, cored and thinly sliced
- 1 large egg, lightly beaten

Apple Cider Glaze:

- 1/3 cup apple cider
- 1/3 cup brandy
- 1/4 cup packed brown sugar
- 1/4 to 1/2 teaspoon salt
- Fresh thyme leaves

Instructions

Heat oven to 375°F. Line a 15 x 10-inch baking pan with parchment paper.

Arrange prosciutto in a single layer on prepared pan, taking care not to overlap. Bake for 12-14 minutes or until crisp. Cool prosciutto on a plate.

Roll out one sheet of pie pastry on a lightly floured surface into a 12-inch circle. Using a 5-inch plate or bowl as a guide, cut pastry into three 5-inch circles. Transfer circles to parchment-lined baking sheets. Repeat step with remaining pastry.

Spread 1 tablespoon apple butter in the center of each pastry to within 1 inch of edges. Top each with 1/4 cup swiss and 3 to 4 pear slices. Fold pastry edges up over filling. (Center will be uncovered.) Brush pastry with egg wash. Sprinkle with remaining swiss.

Bake for 20-22 minutes or until crusts are golden brown. Coarsely chop prosciutto; sprinkle over tops. Let stand for 15 minutes before serving.

Apple Cider Glaze:

Meanwhile, combine the apple cider, brandy, brown sugar and salt in a small saucepan over medium-high heat. Bring to a boil, stirring constantly. Reduce heat to medium. Simmer, uncovered, for 15-20 minutes or until glaze is reduced to about 1/2 cup, stirring frequently.

Drizzle galettes with glaze just before serving. Garnish with thyme.

Winter Blues

This uplifting flight of fabulous artisanal blue cheese wedges will make you anything but melancholy. The cheese is named for the vivid blue, gray or green veining that runs through the paste. Blues range from firm and crumbly to dense and creamy, with some in between. Most are salt-forward, with notes ranging from piquant and peppery to fudgy, nutty, earthy or tangy. Moderate their intensities with treats like chocolate, fruits, jam and honey. Legend has it

that blue cheese was accidentally created in the seventh century in Roquefort, France. Today, our cheesemakers craft a spectrum of blue-veined beauties perfect for skeptics and blue-obsessed alike. Start by savoring tangy yet mellow Roth Buttermilk Blue[®], then mixed-milk, earthy Hook's EWE CALF to Be KIDding![™], and finish with the fiery-hot Carr Valley Glacier Wildfire Blue[™].



Vary Colors and Textures:

Crackers and chips add crunch to the tasting experience. Pop the blue tones on the board with seedless purple grapes and fresh blueberries.

Buttermilk Blue[®]
+ Sea Salt Dark Chocolate
+ Fresh Pear Slices
+ Fig Jam

EWE CALF to Be KIDding![™]
+ Black Sesame Crackers
+ Hot Smoked Sockeye Salmon

Glacier Wildfire Blue[™]
+ Corn Chips
+ Fresh Pineapple Slices
+ Hot Sauce



Sriracha-Blue Salmon Bowls

Servings 4

Ingredients

- 1 cup uncooked black rice
- 4 tablespoons honey, divided
- 4 tablespoons Sriracha hot chili sauce, divided
- 3 tablespoons soy sauce
- 1/2 teaspoon grated fresh ginger
- 3 tablespoons olive oil
- Salt and pepper to taste
- 4 salmon fillets (4 ounces each), cut into 1-inch pieces
- 1/2 cup mayonnaise
- 2 tablespoons milk
- 6 ounces **Hook's EWE CALF to be KIDding!™ Blue Cheese**, crumbled and divided (1 cup)
- 2 medium carrots, julienned
- 1 medium sweet red bell pepper, thinly sliced
- 1 cup fresh snow peas, trimmed and blanched
- 4 green onions, thinly sliced
- 1 tablespoon sesame seeds, toasted

Instructions

Cook black rice according to package directions.

Combine the 3 tablespoons honey, 2 tablespoons Sriracha hot chili sauce, soy sauce and ginger in a large, shallow bowl. Slowly whisk in olive oil. Season with salt and pepper to taste. Add salmon; gently flip salmon to coat. Cover and refrigerate for at least 30 minutes.

Whisk the mayonnaise, milk, remaining honey and Sriracha in a small bowl. Stir in 1/2 cup blue cheese. Set aside.

Warm a large, nonstick skillet over medium-high heat. Add salmon; cook for 3-4 minutes on each side or until browned and fish flakes easily.

Fluff rice with a fork. Divide rice into four serving bowls. Layer with the salmon, carrots, red bell pepper and peas. Drizzle with reserved Sriracha-blue cheese sauce. Sprinkle with the green onions, sesame seeds and remaining blue cheese.



Brûléed St. Saviour Cheese

Servings 6

Ingredients

Apple Chutney:

3 medium Granny Smith apples, peeled, cored and diced

1/2 cup golden raisins

1/2 cup packed brown sugar

1/2 cup apple cider vinegar

2 teaspoons lemon juice

1/2 teaspoon ground ginger

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

1/4 teaspoon ground allspice

Brûléed St. Saviour Cheese:

1 tablespoon turbinado sugar

1/4 teaspoon ground cinnamon

1 wheel (6 ounces) **Hoard's Dairyman Farm Creamery St. Saviour cheese**

Fresh apple and pear slices

Dark and white chocolate squares, broken

Butter almond thins (cookies)

Cinnamon graham crackers

Instructions

Apple Chutney:

Bring the apples, raisins, brown sugar, apple cider vinegar, lemon juice, ginger, cinnamon, salt and allspice to a boil in a large saucepan over medium-high heat, stirring constantly.

Reduce heat to low. Simmer, covered, for 35 minutes, stirring occasionally. Uncover; increase heat to medium. Cook and stir apple mixture until liquid is evaporated. Cool completely.

Brûléed St. Saviour Cheese:

Heat oven to 350°F. Line a 15 x 10-inch baking pan with aluminum foil.

Combine turbinado sugar and cinnamon in a small bowl.

With a sharp knife, cut St. Saviour around the top rind edges. Peel away rind to expose the cheese. Place St. Saviour on prepared pan. Sprinkle with sugar mixture.

Bake for 5-7 minutes or until soft. Broil 3-4 inches from the heat for 1-2 minutes or until sugar is caramelized. Cool for 3-4 minutes, allowing the caramelized layer to harden.

Transfer St. Saviour to a serving platter. Spoon chutney over top. Fill in platter with fruits, chocolates, cookies and crackers.





WISCONSIN CHEESE COMPANY DIRECTORY

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

Agropur, Inc.
All Star, LTD
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'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
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
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!](#)