

# AMISH BLUE

Country of Origin: United States

Brand: Salemville

Produced In: Wisconsin

Description: This is a blue cheese that is made with vegetarian rennet and is very affordable. All natural and gluten free.

Taste: Bold, creamy, and slightly salty.

Type: Cow's milk.

Food and Drink Suggestions: Champagne, Zinfandel, pears, figs, nuts, oranges, grapes.



# ASIAGO

Country of Origin: Italy

Brand: Belgioioso

Produced In: United States

Description: Asiago has different textures based on the age of the cheese. Our Asiago is aged a minimum of 5 months, giving it a crumbly texture similar to Parmigiano and Pecorino Romano. It can be grated or used in cooking. Asiago is traditionally produced at 600 meters above sea level. All natural.

Taste: Relatively sharp and salty, described as a good snack cheese.

Type: Part-skim Cow's milk.

Food and Drink

Suggestions: Cabernet sauvignon, merlot, apples, pears, figs.



# BABY BELLETOILE

Country of Origin: France

Brand: Belletoile

Produced In: France

Description: Brie style triple cream cheese with a white mold rind. Very creamy and soft-ripened. Commonly used on baguettes or crackers, or baked. Good substitution for Brie, which is illegal to import. All natural and no trans-fat.

Taste: Rich, creamy, and buttery.

Type: Cow's milk.

Food and Drink Suggestions: Champagne, Zinfandel, baguettes, crusty breads, fresh fruit.



# BURRATA

Country of Origin: Italy

Brand: Belgioioso, made in the U.S.

Produced In: Wisconsin

Description: Fresh soft cheese, a small ball of fresh mozzarella filled with cream and ricotta. Can be served with baguette or crusty breads, or in caprese salads. All natural, no trans-fat, gluten free.

Taste: Very creamy and mild.

Type: Cow's milk.

Food and Drink Suggestions: Champagne, Zinfandel, crusty breads, fresh herbs.



# DRUNKEN GOAT

Country of Origin: Spain

Brand: Murcia al Vino

Produced In: Spain

Description: Aged creamy semi-soft white goat cheese encrusted in a wine rind. Can be served with bread or as a snack. All natural, no trans-fat.

Taste: Bold and creamy, almost like goat cheddar.

Type: Goat's milk.

Food and Drink Suggestions: Zinfandel, Riesling, crusty breads, melons, berries, figs.



# FETA

Country of Origin: Greece

Brand: Valbreso

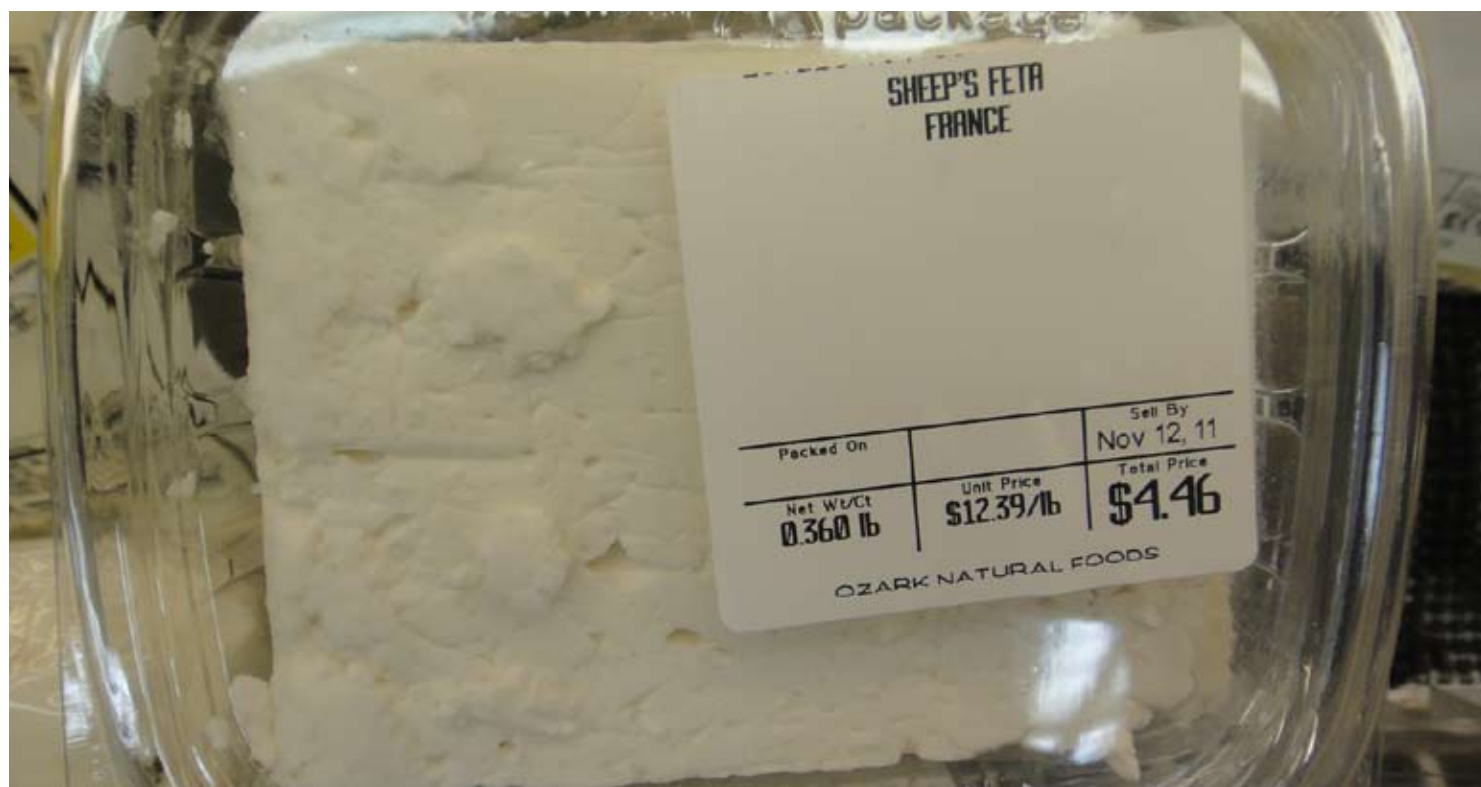
Produced In: France

Description: Feta is a soft, crumbly curd cheese. It is produced only from Roquefort ewe milk, and is packaged in brine. It is a versatile cheese that can be used crumbled on salads or sandwiches, in cooking, or in baking. All natural, no trans-fat.

Taste: Creamy and slightly salty, with no bitterness.

Type: Sheep's milk.

Food and Drink Suggestions: Wheat beer, light wines, salami, olives, tomatoes, salads.



# FONTINA

Country of Origin: Italy

Brand: Belgioioso, made in the U.S.

Produced In: Wisconsin

Description: Young Fontina is a semi-soft cheese aged at least 2 months that melts exceptionally well. It is best used on sandwiches or in fondue and cooking. All natural.

Taste: Mild, creamy flavor that won't overpower the food you pair it with.

Type: Cow's whole milk.

Food and Drink Suggestions:  
Riesling, Pinot Grigio, Sauvignon Blanc, fruity beers, apples, mushrooms, dark breads.



# FRESH MOZZARELLA

Country of Origin: Italy

Brand: Belgioioso, made in the U.S.

Produced In: Wisconsin

Description: Fresh mozzarella is a soft cheese that comes in brine, and is commonly used in caprese salads or on sandwiches. It melts well and can be used on pizzas also. All natural, no trans-fat, gluten free.

Taste: Very mild and milky.

Type: Cow's milk.

Food and Drink Suggestions: Light-bodied beers, light wines, tomatoes, olives, mushrooms, balsamic vinegar, and peppers.

Traditional Dish: Caprese Salad, with slices of fresh mozzarella, chopped fresh basil leaves, and slices of roma tomatoes. Serve drizzled with olive oil and balsamic vinegar over a bed of spinach.



# GJETOST

Country of Origin: Norway

Brand: Ski Queen

Produced In: Norway

Description: Semi-soft caramelized cheese. It is made of the whey by-product of cheese making which is scalded to caramelize the lactose sugars in the cheese. Usually served as a dessert cheese or with breakfast.

Taste: Sweet at first, then bittersweet and strong.

Type: 80% Cow's milk, 20% Goat's milk.

Food and Drink

Suggestions: Dry champagne, Madeira, Riesling, Sauvignon Blanc, fresh fruits, berries, rye bread.



# GORGONZOLA

Country of Origin: Italy

Brand: Belgioioso, made in the U.S.

Produced In: Wisconsin

Description: This cheese is a crumbly yet creamy blue cheese that can be served on salads, in dressings, or on steaks. Can also be used on pizzas or in cooking. All natural.

Taste: Bold, salty flavor with a strong aroma.

Type: Cow's milk.

Food and Drink Suggestions: Madeira, Syrah, Cabernet Sauvignon, pears, figs, nuts, oranges, grapes.



# HALLOUMI

Country of Origin: Cyprus

Brand: Mt. Vikos

Produced In: Cyprus

Description: Halloumi is a semi-soft cheese with an extremely high melting point that makes it perfect for grilling or frying. It has a vegetarian microbial rennet and is hormone free.

Taste: Mild and creamy yet tangy and salty.

Type: Pasteurized Sheep's milk.

Food and Drink Suggestions: Pinot Noir, Riesling, dry blush wines, grilled veggies, fresh mint, watermelon.

Traditional Dish: Grilled Halloumi and fresh watermelon is a traditional dish of Cyprus.



# HUMBOLDT FOG

Country of Origin: United States

Brand: Cypress Grove Chevre

Produced In: California

Description: This cheese has a white mold-ripened crust and a center vegetable ash. The center near the ash is very soft and creamy, while the outer portion is dry and crumbly. Can be served with salads or desserts. All natural, no trans-fat.

Taste: Creamy and light, with more flavor near the rind.

Type: Goat's milk.

Food and Drink Suggestions: Sauvignon Blanc, Pinot Noir, mushrooms, apples, pears, berries, balsamic vinegar.



# IRISH CHEDDAR

Country of Origin: Ireland

Brand: Tipperary

Produced In: Ireland

Description: Dense and firm cheese with a low fat content. Can be used in cooking or as a snack. Aged with a semi-dry texture. All natural.

Taste: Very sharp, strong cheddar flavor.

Type: Cow's milk.

Food and Drink Suggestions:  
Pinot Noir, Cabernet Sauvignon,  
Bordeaux, apples, melons.



# JARLSBERG SWISS

Country of Origin: Norway

Brand: Jarlsberg

Produced In: Ireland

Description: Jarlsberg is a semi-soft baby swiss cheese that is yellow waxed with large eyes. It is best served on sandwiches and burgers or as a snack. All natural, no trans-fat.

Taste: Buttery and nutty.

Type: Cow's milk.

Food and Drink Suggestions:  
Blush or white wines, IPA  
beers, pilsners, pale ales,  
apples, grapes, pears.



# LAPPI

Country of Origin: Finland

Brand: Finlandia Lappi

Produced In: Finland

Description: This cheese is semi-soft, melts well, and is ideally sliced for sandwiches. The loaf is rindless, and it has a texture and flavor similar to mozzarella or young swiss. Low fat content, best served at room temperature.

Taste: Sweet and mild with a slightly bitter aftertaste.

Type: Cow's milk.

Food and Drink Suggestions:  
Pinot Grigio, champagne,  
grapes, apples, tomatoes, and  
pears.



# MASCARPONE

Country of Origin: Italy

Brand: Belgioioso, made in U.S.

Produced In: Wisconsin

Description: Very soft cheese, made from fresh cream. Traditionally a main ingredient in cheesecake and tiramisu. Can be used as a spread, in baking, or as a dip for fruit. All natural.

Taste: Creamy, sweet, and buttery.

Type: Cow's milk, fresh cream.

Food and Drink Suggestions: Sparkling wines, blush wines, coffee, fresh fruits, berries, pastries.

Traditional Dish: Tiramisu, cheesecake.



# MAYTAG BLUE

Country of Origin: United States

Brand: Maytag

Produced In: Iowa

Description: Semi-hard crumbly blue cheese. Commonly used crumbled on salads, in dressings and dips, and in cooking. Developed by a special process in 1938 as an alternative to Roquefort blue cheese which can't be produced in the U.S. Maytag Blue is aged in special caves carved out of the Iowa hillsides. All natural.

Taste: Bold, strong, and salty with a strong aroma.

Type: Raw Cow's milk.

Food and Drink Suggestions: Zinfandel, Champagne, pears, figs, nuts, oranges, grapes.



# MOZZARELLA

Country of Origin: Italy

Brand: Cortona

Produced In: Wisconsin

Description: Semi-soft cheese, low moisture, with smooth texture. Melts well and can be used on pizzas, on sandwiches, or in cooking. Vegetarian rennet, All natural.

Taste: Delicate milky flavor, mild.

Type: Part-skim Cow's milk.

Food and Drink Suggestions:  
Light bodied beers,  
Chardonnay, Pinot Noir,  
tomatoes, olives, mushrooms,  
peppers.



# PARMA BUTTER

Country of Origin: Italy

Brand: Montanari & Gruzza

Produced In: Italy

Description: Butter produced with fresh cream from the milk collected from the Parma and Reggio Emilia family farms. Best used as a finishing butter. All natural, gluten free, no trans-fat.

Type: Cow's milk.



# PARMESAN (GRATED)

Country of Origin: Italy

Brand: Raffinato

Produced In: Wisconsin

Description: This cheese comes in already grated, which we package and put on the shelf. It is not the same as Parmigiano Reggiano. Typically, cheese that is labeled 'parmesan' can be a mixture of numerous white cheeses.

Taste: Savory, medium boldness.

Type: Cow's milk.



# PARMIGIANO REGGIANO (REAL 'PARMESAN')

Country of Origin: Italy

Produced In: Mantova, Italy

Description: Hard, crumbly cheese. Aged a minimum of 2 years, this cheese is grainy and cooked but not pressed. Has many aroma-active compounds. Best served grated on pasta or bread, or in cooking and soups. All natural, no trans-fat.

Taste: Sharp and savory.

Type: Raw Cow's milk.

Food and Drink Suggestions: Champagne, Pinot Grigio, pears, raisins, figs, walnuts, tomatoes, hearty breads.



# PECORINO ROMANO

Country of Origin: Italy

Brand: Cucina Viva

Produced In: Sardinia, Italy

Description: One of Italy's oldest cheeses, Romano is aged a minimum of 8 months. It is hard and very crumbly, with a texture similar to that of Parmigiano Reggiano. Can be grated for use in pasta dishes or used in cooking. All natural.

Taste: Salty sharp flavor, similar to parmigiano but stronger.

Type: Pasteurized  
Sheep's milk.

Food and Drink  
Suggestions: Merlot,  
Chianti, Cabernet  
Sauvignon, dark beers,  
apples, dried fruit,  
tomatoes, walnuts,  
sardines, fava beans.



# PEPPER JACK

Country of Origin: United States

Brand: De Mill

Produced In: Wisconsin

Description: This is a semi-soft cheese laced with red and green hot peppers. It is a variety of Monterey Jack. It is low in tyramine, and is one of few cheeses that is safe for migraine sufferers to eat. Best served melted for sauces, nachos, or cheese dip, or on tacos. All natural, gluten free.

Taste: Creamy and tangy with hints of hot peppers.

Type: Cow's milk.

Food and Drink Suggestions:  
Fruity wines and beers, grapes, melons, pickled veggies, jalapenos, olives.



# PROVOLONE

Country of Origin: Italy

Brand: Minerva Dairy

Produced In: Ohio

Description: Semi-soft, full fat all-purpose cheese, commonly used on pizzas, sandwiches, or as a snack. Vegetarian rennet, All natural.

Taste: Mild and slightly tart and nutty.

Type: Cow's milk.

Food and Drink Suggestions:  
Merlot, Chianti, Syrah, red grapes, pears, figs, tomatoes, olives, roasted red peppers.



# RICOTTA SALATA

Country of Origin: Italy

Brand: Cucina Viva

Produced In: Italy

Description: This cheese is semi-soft and crumbly. It is commonly used in cooking and baking. All natural.

Taste: Creamy, mild, sweet with a hint of salt.

Type: Sheep's milk, whey only.

Food and Drink Suggestions: Champagne, fresh fruits, pastries, tomatoes.

Traditional Dish: Lasagna, cannoli, manicotti, cheesecake.



# SHARP CHEDDAR

Brand: De Mill

Produced In: Wisconsin

Description: Versatile semi-hard cheddar that melts well and can be used as a snack or in cooking. All natural and gluten free.

Taste: Mild for cheddar, slightly salty.

Type: Cow's milk.

Food and Drink Suggestions:  
Pinot Noir, Cabernet  
Sauvignon, Bordeaux, apples,  
melons.



# SWISS

Country of Origin: Switzerland

Brand: West Creek

Description: Aged at least 60 days, this table cheese is commonly used on sandwiches, in cooking, or as a snack. All natural.

Taste: Buttery and nutty.

Type: Cow's milk.

Food and Drink Suggestions:  
Blush or white wines, IPA  
beers, pilsners, pale ales,  
apples, grapes, pears.



# CHEESE

Cheese is produced by the coagulation of the milk protein casein. Typically, this is done by acidifying the milk and adding rennet. The solids separate from the liquids in the milk, and then they are pressed and made into cheese. Some have molds on the rind or throughout the cheese. Many different types of cheese are produced now, and the characteristics of the cheese depend on what type of milk was used and how it was treated. Cheese is valued for its high fat, protein, calcium, and phosphorus levels. It has a longer shelf life than milk.

# RENNET

Rennet is a collection of enzymes found naturally in the stomachs of mammals that animals use to digest mother's milk. It is used in cheese making as a coagulant, causing the milk to separate into solid curds and liquid whey. It is traditionally taken from young calves as a by-product of veal production. Vegetarian rennet can be made from vegetables and herbs, microbes of a type of mold, or chemicals. Citric acid can also be used to coagulate the milk.

# CHEESE TASTING TIPS:

In preparation, cut the cheeses in order from hardest to softest, with the blues last.

If serving 5-10 cheeses, serve .75 oz of each cheese

If serving 15-20 cheeses, serve .5 oz of each cheese

Classic cheese tasting progression should be from simpler to more complex, younger to older, lighter to heavier, milder to stronger. Keep in mind the aftertaste and any lingering tastes of the cheese. When tasting cheeses, use as many senses as possible. Look at the cheese and take mental notes of the visual characteristics. Touch the cheese to determine the texture, smell it to get a sense of the aroma. Finally, taste it!

# CHEESE PLATE TIPS:

In preparation, cut the cheeses in order from hardest to softest, with the blues last.

For an appetizer plate, serve 1.5 oz of each cheese

For an after dinner plate, 3-5 cheeses, serve 1.5 oz of each cheese

For an after dinner plate, 5-10 cheeses, serve 1 oz of each cheese

When preparing a cheese plate, try to get a good mixture of cheeses. Consider the texture, aroma, and type of milk. Occasionally you might use a theme, for example, cheeses from Italy or goat's milk cheeses.

# STANDARD CHEESE PLATE

**Soft cheese:** Baby Belletoile, Mascarpone, Fresh Mozzarella, Burrata, Humboldt Fog, Ricotta Salata

**Semi-soft or Mild Flavor cheese:** Swiss, Jarlsberg, Lappi, Fontina, Feta, Pepper Jack

**Semi-hard or Bold flavor cheese:** Sharp Cheddar, Irish Cheddar, Gjetost, Drunken Goat

**Hard cheese:** Asiago, Parmigiano Reggiano, Pecorino Romano

**Blue cheese:** Amish Blue, Maytag, Gorgonzola

## Blue Cheese Plate

Amish Blue

Gorgonzola

Humboldt Fog

Maytag Blue

## Hard Cheese Plate

Asiago

Irish Cheddar

Parmigiano Reggiano

Pecorino Romano

## Cow Free Cheese Plate

Ricotta Salata

Sheep's Feta

Drunken Goat

Humboldt Fog

Pecorino Romano

## Dessert Cheese Plate

Mascarpone

Baby Belletoile

Ricotta Salata

Humboldt Fog

Gjetost