

Grate. Pair. Share.

COOKING & ENTERTAINING WITH WISCONSIN CHEESE

FARMERS' MARKET FRESH

CELEBRATE THE FLAVORS OF THE SEASON
WITH WISCONSIN CHEESE—EASY
CHEESE BOARDS, HEALTHY
BOWL RECIPES & MORE!



DOOR COUNTY CHEESE TOUR

THIS BREATHTAKING PENINSULA IS A
MUST VISIT FOR CHEESE LOVERS



The goodness of Wisconsin cheese starts on the farm. Look for this icon throughout the magazine and click to learn more about the farm families who produce the wonderful Wisconsin milk that goes into our award-winning cheeses and other dairy products.

LETTER FROM THE EDITOR

Everyone is excited when spring arrives in Wisconsin—especially our cows. The pastures that fill our gently rolling hills are once again lush and green with fresh grass and wildflowers.

Farmers' markets, brimming over with fresh produce, gorgeous flowers, and locally made specialties, pop up all over our state. Did you know Wisconsin is home to the largest producer-only farmers' market in the country? The Dane County Farmers' Market on Madison's capitol square is a treasured destination, and, oh, the FRESH CHEESE! You'll find no shortage of Wisconsin cheese there, often sold by the cheesemakers themselves. Nobody can resist taking home a bag (or two) of fresh, squeaky cheese curds!

We have a real pasture to plate mentality here in Wisconsin. Within the pages that follow, you'll not only get great recipes like our homemade ice cream treats, healthy bowls and the ultimate Wisconsin cheeseburger, you'll also find a glimpse of the amazing, dedicated Wisconsin dairy farmers who work hard every day to produce our high-quality milk, the local cheesemakers, who use that milk to develop our award-winning specialty cheeses, and the culinary artists who proudly create the delicious, cheese-filled dishes.

Hungry yet? Lets dig in!

Suzanne Fanning



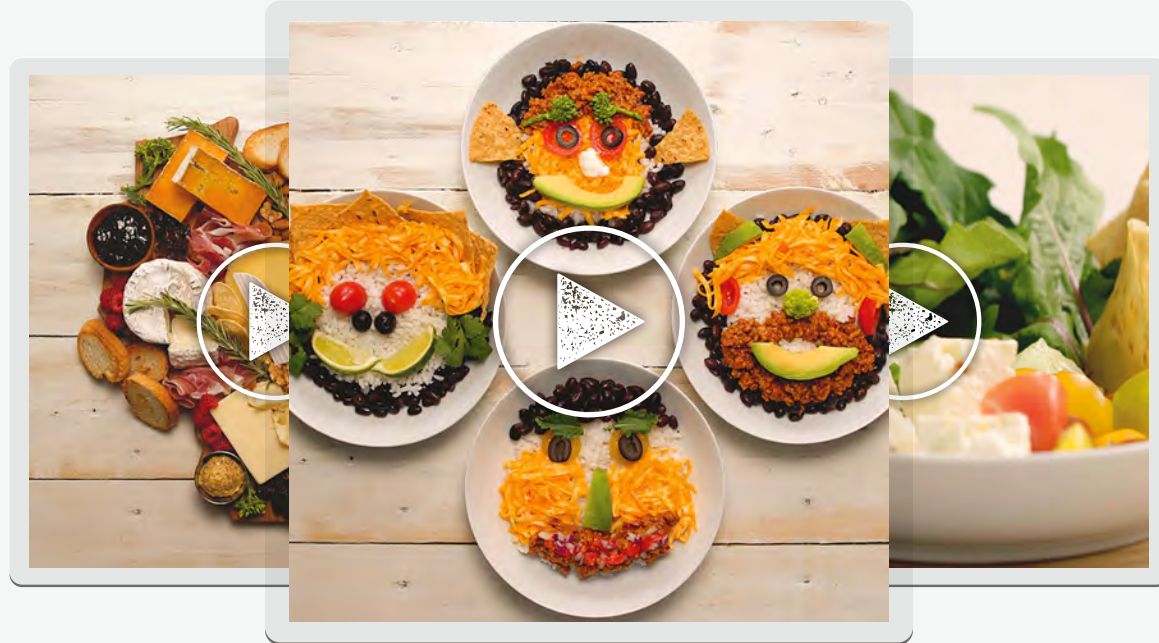
Suzanne Fanning

Editor

*Vice President,
National Product Communications
[Wisconsin Milk Marketing Board](#)*

WISCONSIN TO TABLE

WE ALWAYS BRING THE CHEESE



See our latest recipes in action!
Check out our step-by-step recipe videos—*new recipes added every week!*



EDITORIAL TEAM

Patrick Geoghegan, Suzanne Fanning, Rachel Kerr, Troy Giesegh, Joanna Miller, Megan Bykowski-Giesegh

Special thanks to Mark Ambrose of Radlund Photography, Johanna Lowe, Megan McDowell, Ginger Ambrose, Dane County Farmers' Market, Door County Visitor Bureau, Door Artisan Cheese Co., Wild Tomato Wood-Fired Pizza and Grille and Wickman House.

Grate. Pair. Share. is a publication of the Dairy Farm Families of Wisconsin, the Wisconsin Milk Marketing Board.
For more information about Wisconsin cheese, visit EatWisconsinCheese.com.





IN THIS ISSUE



Cheeseburger Perfection

Show your burgers some love this summer in the form of delicious Wisconsin cheese.

A Door County Cheese Tour

Explore the peninsula and all its cheesy delights.



Easy, Cheese Bowls

Keep it light and fresh with these easy, seasonal bowl recipes.

Cool Treats

Hot days call for something sweet and refreshing.

Shop the Market

Look no further than the farmers' market for cheese board pairings.

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A Dreamy Pavlova Topped with Wisconsin Mascarpone Whipped Cream

Wisconsin Cheese Company Directory



FIRST BITE

Summer Essentials

Long summer evenings call for something delicious and effortless. With these three essentials, you can pull together a sophisticated spread to enjoy on your patio or deck in minutes.

1. Wisconsin Burrata

Made by stuffing fresh mozzarella with a mixture of torn mozzarella and cream known as straciatella, burrata is a luscious treat with a clean, milky flavor. Look for Wisconsin burrata from BelGioioso Cheese. Try it with a drizzle of olive oil, a squeeze of lemon and a sprinkle of chile flakes and salt.

2. Fresh Baguette

Lightly toast slices on the grill or stovetop for spreading your creamy burrata. For a truly no-fuss affair, simply bring the baguette to the table and rip into it by hand.

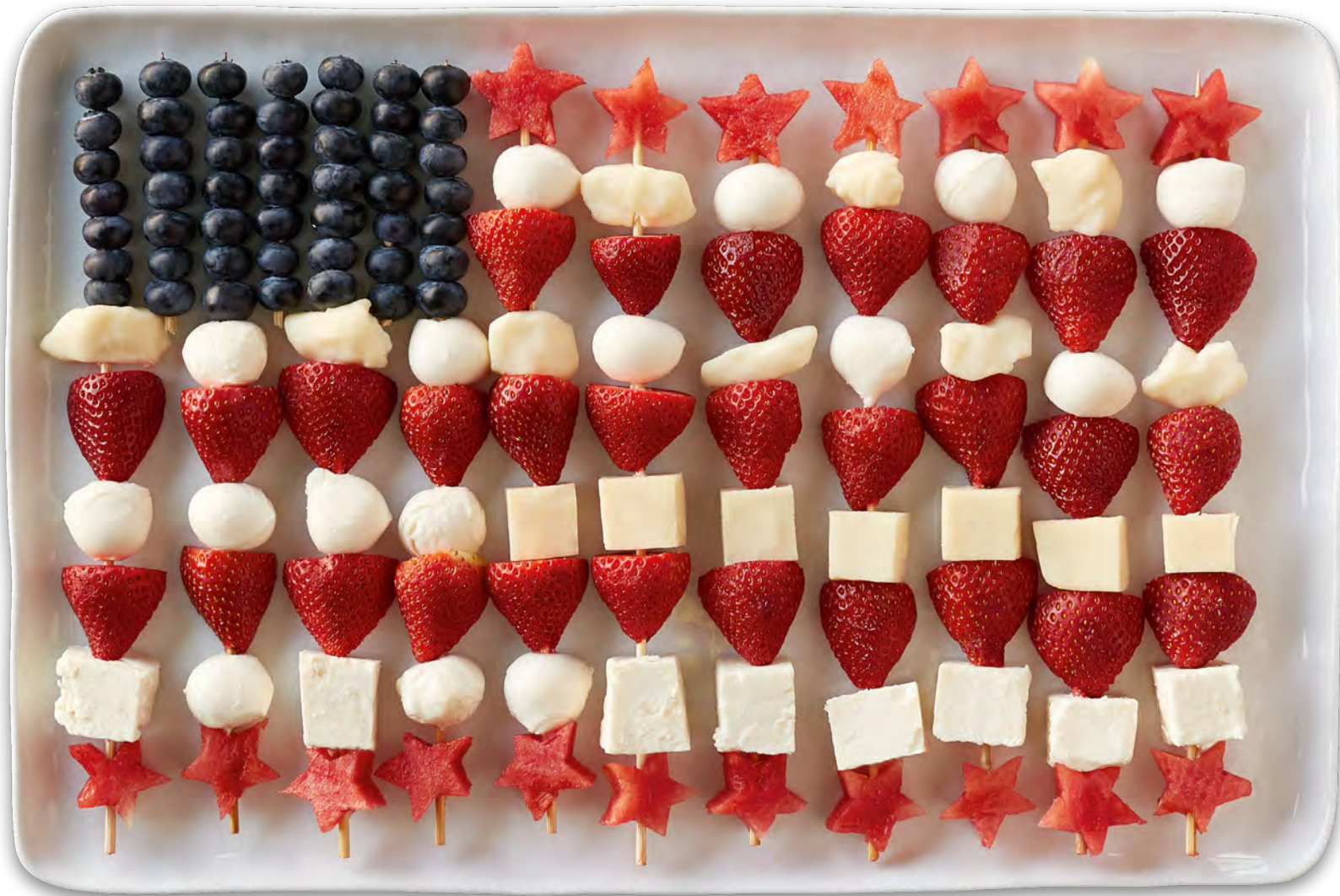
3. Rosé Wine

To round out this relaxing summer spread, open a chilled bottle of your favorite rosé. Raise a glass to easy entertaining!





> BITS & BITES < TO EAT RIGHT NOW



Stars & Stripes Cheese Board

Celebrate Memorial Day to Labor Day with a patriotic cheese board from America's Dairyland. Skewer fresh fruit and Wisconsin cheeses to create a flag design. Try a mix of Wisconsin cheese curds, cubed feta and white cheddar, and fresh mozzarella balls (ciliegine). Mix in fresh blueberries, strawberries and watermelon. Find more easy appetizers in our [Picks & Bites](#) collection.



Cheese to Go

Before you hit the road this summer, pack a healthy, homemade bento box lunch with your favorite Wisconsin cheeses.

[Get the Recipe](#)



Better with Blue

Wisconsin blue cheese loves spring and summer salads. Add it to a simple mix of arugula, radishes and apples for a flavorful side dish.

[Get the Recipe](#)



I Scream, You Scream

No churn ice cream is all the rage, and Wisconsin mascarpone takes it to creamy, dreamy new heights. Try these fruity variations.

[Get the Recipe](#)



A.M. Grilled Cheese

Start your day with a savory breakfast grilled cheese. This one's got breakfast sausage, scrambled eggs and three Wisconsin cheeses—colby, monterey jack and cotija.

[Get the Recipe](#)



Cheese Prep:

CHEESE TOOL 101

Cheese knives and tools can be a little intimidating to even the most devoted cheese lover. But there's no need to stress.

With a little bit of know-how, you'll be cutting, shaving and shredding like a pro.

See our top-five picks for cheese tools to use at home.



Cheese Prep: CHEESE TOOL 101



PRONGED CHEESE KNIFE

For cutting all types of cheese from brie to aged cheddar. The pronged tip can be used to pick up pieces of cheese for serving, making it a great choice for a cheese board.



CHEESE PLANE

A favorite of cheesemongers. Use at home for shaving thin pieces of semi-soft and semi-hard cheeses.

CHEESE GRATER

A small handheld grater is nice for serving extra cheese (think parmesan or romano) at the table.



SOFT CHEESE KNIFE

The holes in the blade keep cheese from sticking to the knife while slicing. Use it for soft and semi-soft cheeses, like Wisconsin brie or havarti.

CHEESE WIRE

For slicing soft cheeses like fresh mozzarella. It can also be used with semi-soft cheeses, but avoid harder cheeses to prevent wire breakage.





FARMERS' MARKET CHEESE BOARD

The farmers' market is a wonderful source of seasonal ingredients for a beautiful cheese board. Wisconsin is home to the largest producer-only market in the country—the Dane County Farmers' Market on the capitol square in Madison. Not only can you shop for the freshest fruits and vegetables, but many local cheesemakers sell their creations at the market, as well. Start with a bag of fresh, squeaky Wisconsin cheese curds and taste your way around the square with these fresh, seasonal pairings.

Photos courtesy of Dane County Farmers' Market



START WITH WISCONSIN CHEESE

Choose a selection of flavorful Wisconsin cheeses with a variety of textures and flavor profiles. We chose:

PLEASANT RIDGE RESERVE

Made not far from the famous Dane County Farmers' Market on Madison's capitol square by cheesemaker Andy Hatch at Uplands Cheese, this is the only cheese to have ever won the American Cheese Society's Best in Show award three times. (Also, it's delicious)

RED ROCK

Made by Wisconsin Master Cheesemaker Chris Roelli, this striking cheddar-blue cheese is named for the rocks surrounding the cave where its aged at Roelli Cheese Haus in Shullsburg, Wisconsin.

PESTO BASIL GOUDA

Crafted by Marieke Penterman using recipes from her native Holland, this gouda is made with the freshest milk from her family's dairy farm in Thorp, Wisconsin, and flavored with basil, pepper, garlic, oregano and paprika.

MARTONE

This petite soft-ripened cheese from cheesemaker Katie Furhmann at LaClare Farms in Malone, Wisconsin, is made with a combination of cow and goat's milk and a vegetable ash coating. It's creamy, tangy and all together delightful.

FRESH CHEESE CURDS

It wouldn't be a trip to the farmers' market in Wisconsin without a bag of freshly made squeaky cheese curds (preferably one to snack on at the market, and at least one more to take home). If you visit the Dane County Farmers' Market, look for cheese curds from Brunkow Cheese, Chula Vista Cheese, Farmer John's Cheese and Hook's Cheese.

PLEASANT RIDGE RESERVE

RED ROCK

FRESH CHEESE CURDS

MARTONE

PESTO BASIL GOUDA



WATCH THE VIDEO





LET'S COOK! EASY BOWL RECIPES

Add a big dose of flavor and color to your weekday menus with these fresh and easy bowl recipes. The whole family will love putting them together and customizing their own creations, starting with everyone's favorite ingredient—Wisconsin cheese.

Special thanks to Nick & Evelyn

BLUEBERRY RICOTTA SMOOTHIE BOWL

SERVINGS: 1 (ABOUT 2 CUPS)

INGREDIENTS:

- 1/2 cup (4 ounces) Wisconsin ricotta cheese
- 1/2 cup milk
- 1 cup frozen blueberries
- 1 small banana, sliced
- 1 tablespoon honey
- 2 tablespoons plain yogurt
- Sliced fruit, granola, nuts and chia seeds, optional

DIRECTIONS:

Place ricotta, milk, blueberries, banana and honey in blender. Cover and process until smooth. Pour into medium bowl. Swirl in yogurt. Top with fruit, granola, nuts and chia seeds, if desired.

WHY RICOTTA?

Wisconsin ricotta not only adds a creamy texture to smoothies, but it also packs a protein punch.



WATCH THE VIDEO



FETA FACTS

Made with fresh Wisconsin cow's milk, Wisconsin feta is often referred to as "pickled" because it is packed in a salty brine, creating its signature tart flavor.



WATCH THE VIDEO

LET'S COOK! EASY BOWL RECIPES

HUMMUS BOWL WITH MARINATED FETA

SERVINGS: 1

INGREDIENTS:

MARINATED FETA

- 2 tablespoons olive oil
- 1 teaspoon fresh thyme leaves
- 1/8 teaspoon crushed red pepper flakes, optional
- 2 ounces Wisconsin feta cheese, cubed

ROASTED CHICKPEAS

- 1 tablespoon olive oil
- 1 tablespoon zaatar seasoning*
- 1/2 cup chickpeas

HUMMUS BOWL

- 1/2 cup hummus
- 1/2 cup baby arugula
- 1/2 cup pita chips
- 1/3 cup cherry tomatoes, halved
- 1/3 cup quartered and sliced cucumber

DIRECTIONS:

MARINATED FETA

Place cubed feta in small bowl or jar. Drizzle with olive oil. Add fresh thyme and chile flakes. Mix gently. Cover and refrigerate until ready to use.

ROASTED CHICKPEAS

Heat oven to 400°F. Spread chickpeas out on rimmed baking sheet. Drizzle with olive oil and zaatar seasoning. Mix gently. Roast 20 minutes, stirring occasionally. Remove from oven; set aside to cool.

HUMMUS BOWL

Spread hummus in the bottom of medium bowl. Arrange roasted chickpeas, marinated feta, arugula, pita chips, tomatoes and cucumber over hummus.

**To make your own zaatar seasoning, combine equal parts dried thyme, ground cumin and sesame seeds.*

WISCONSIN BOWL

SERVINGS: 1

INGREDIENTS:

SALAD

- 1 cup spring mix salad greens
- 1/2 cup (2 ounces) Wisconsin fresh cheese curds
- 1/2 cup cooked wild rice
- 1/2 medium apple, thinly sliced
- 1/4 cup walnuts
- 2 tablespoons thinly sliced red onion
- 2 tablespoons dried cherries

RED WINE VINAIGRETTE

- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 1 teaspoon stone ground mustard
- 1 teaspoon honey
- Salt and pepper to taste

DIRECTIONS:

Arrange salad greens, cheese curds, wild rice, apple, walnuts, red onion and dried cherries in medium bowl.

Whisk olive oil, red wine vinegar, mustard and honey in small bowl; add salt and pepper to taste. Drizzle over salad.

DOES IT SQUEAK?

The elastic protein strands in fresh Wisconsin cheese curds rub against the enamel of your teeth and creates a squeak. After a couple of days, curds will lose their squeak. Pop them in the microwave for a couple of seconds to bring the squeak back.



LET'S COOK! EASY BOWLS

FUNNY FACE TACO BOWL

SERVINGS: 1

INGREDIENTS:

1/2 cup cooked rice, warmed

1/4 cup (1 ounce) shredded Wisconsin colby jack cheese

1/2 cup black beans, warmed

1/2 cup leftover taco meat, warmed

Sour cream, avocado slices, cherry tomato halves, broccoli florets, sliced black olives, tortilla chips, salsa, lime wedges and cilantro, optional

DIRECTIONS:

Spread rice to cover the bottom of small bowl. Sprinkle with colby jack. Arrange black beans, meat and toppings as desired to create face design.

#TACOFACE

We want to see your Taco Face Bowl creations!

Tag your Instagram photos **#tacoface** for a chance to win a Wisconsin cheese prize pack!



WATCH THE VIDEO



THE *Ultimate* **WISCONSIN** *Cheeseburger*

WITH A CHEESEMAKING HISTORY THAT SPANS MORE THAN 175 YEARS AND COUNTLESS AWARDS, IT'S NO SURPRISE THAT WISCONSIN IS HOME TO SOME PRETTY FANTASTIC CHEESEBURGERS. WHETHER IT'S STUFFED WITH CHEESE, TOPPED WITH FRESH BUTTER OR SERVED OVER A CREAMY CHEESE SPREAD, A BURGER MADE WITH WISCONSIN CHEESE IS SIMPLY THE BEST. LEARN HOW TO GRILL YOUR BURGERS TO PERFECTION AND PAIR THEM WITH FLAVORFUL WISCONSIN CHEESE.





CHEESE-STUFFED BURGER

Of course you're going to top your burger with cheese, but why stop there? A burger stuffed with Wisconsin cheese is nothing short of magical.

HOT & SPICY

BOLD FLAVOR
+
MAXIMUM MELTABILITY
=
CHEESEBURGER NIRVANA

Wisconsin cheesemakers are always experimenting with new flavors that continue to climb the Scoville scale. There's a flavored Wisconsin cheese to match any heat seeker's palate. Try one of these spicy varieties from Roth Cheese:

TANGY, EARTHY
WISCONSIN BLUE
CHEESE IS PERFECT
FOR BURGER
STUFFING.

HORSERADISH
HAVARTI

SRIRACHA
GOUDA

3 CHILE
PEPPER GOUDA





BUTTER UP

Give your buns some love. Slice, toast on the grill and brush generously with real Wisconsin melted butter.

PINE RIVER
SPICY BEER
COLD PACK

MARTHA'S
PIMENTO
CHEESE

WIDMER'S AGED
BRICK SPREAD

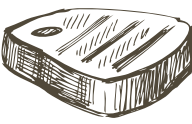
SPREAD IT ON

Spreadable Wisconsin cheese and burgers are BFFs. Do you fancy something classic, beer-spiked or a Southern-style twist?



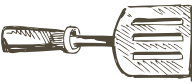
WISCONSIN BURGER HISTORY

The history of the hamburger is a bit murky, but the town of Seymour, Wisconsin, has laid its claim as the "Home of the Hamburger." The story goes that 15-year-old Charlie Nagreen invented what would become the modern burger in 1885 at the Outagamie County Fair when the meatballs he was serving proved too messy for fair goers to eat. In a stroke of genius, he pressed one between two slices of bread, and the "hamburger" was born. Other U.S. towns have made their own claims as the birthplace of the burger, but Seymour is nonetheless home to the Hamburger Hall of Fame, an annual burger fest and the World's Largest Hamburger Parade.



THE MEAT

You've heard it before—fat is flavor! It's also the key to a juicy burger. Choose a ground beef that is no more than 85 percent lean.



PERFECT THE DIVOT

Once you've formed your patty, press a small divot into the center. This will ensure even grilling and a perfectly flat finished burger.



FIRE IT UP

This is not the time for low and slow. Burgers like fast cooking over high heat.



BUTTER BURGERS

A true creation of America's Dairyland, butter-topped burgers are a delicacy found throughout Wisconsin. To make your own, simply top your burger with a pat of butter while it's still on the grill (before you add your cheese).



MORE CHEESE = BETTER BURGER

A cheeseburger that skimps on the cheese? Now that's just sad. Budget 2 ounces of cheese per burger and you'll be hailed as a burger maestro in no time.



GIVE IT A REST

Resist the urge to dive right into your burger once you pull it off the grill. We know it's hard, but it's so worth it. Letting the meat rest will preserve its juiciness.



Want even more burger tips and cheesy topping ideas? Head over to Cheese & Burger Society.



COOL TREATS

Ice cream desserts are a summer must-have. Would you believe they're even better made with Wisconsin cheese? Believe it! Whether it's on a stick, in a bowl or a brownie-crusted pie, you'll scream for these homemade ice cream treats.



CHOCOLATE-RASPBERRY SWIRLED POPSICLES

BY [NAOMI ROBINSON OF BAKERS ROYALE](#)

Makes: 10-12 popsicles

INGREDIENTS:

- 1 container (6 ounces) fresh raspberries
- 3/4 cup (6 ounces) Wisconsin mascarpone cheese
- 3/4 cup (6 ounces) Wisconsin ricotta cheese
- 1 cup milk
- 1/4 cup sugar
- 1/4 cup honey
- 1 1/2 teaspoons vanilla bean paste
- 4 tablespoons unsweetened cocoa powder
- 10-12 Popsicle molds or disposable cups and Popsicle sticks

DIRECTIONS:

Gently crush raspberries with the back of a spoon in a bowl; set aside.

Place mascarpone and ricotta cheeses, milk, sugar, honey and vanilla bean paste in a blender. Cover and process until combined. Divide mascarpone mixture evenly into two bowls. Stir cocoa powder in one bowl. Fold raspberries into the other bowl.

Fill molds or disposable cups alternating layers of the chocolate and raspberry mixtures; place holder or cover with foil and insert Popsicle sticks. Freeze for at least 6 hours or overnight.



NAOMI

Naomi loves creating inventive new desserts with the freshest ingredients, alongside her food blogger husband. Wisconsin ricotta and mascarpone make these easy pops extra creamy and delicious.

NO-CHURN COFFEE ICE CREAM PIE

BY [CHELSEA ZWIEG OF THE WHOLE BITE](#)

Servings: 8-10

INGREDIENTS:

BROWNIE

- 1/2 cup (1 stick) butter, cubed
- 4 ounces unsweetened chocolate, chopped
- 1 tablespoon instant coffee granules
- 1 cup sugar
- 1 tablespoon vanilla extract
- 1/4 teaspoon salt
- 2 eggs
- 2/3 cup all-purpose flour

ICE CREAM

- 2 cups heavy whipping cream
- 2 tablespoons instant coffee granules
- 1 tablespoon hot water
- 1 can (14 ounces) sweetened condensed milk
- 1 container (8 ounces) Wisconsin mascarpone cheese
- 1 teaspoon vanilla extract
- Sweetened whipped cream, coffee beans and melted chocolate, optional

DIRECTIONS:

BROWNIE

Heat oven to 350°F. Line bottom of a 9-inch springform pan with parchment paper; grease the pan and paper. Set aside.

Melt butter and chocolate in a large microwave-safe bowl. Heat in 20-second intervals in the microwave; stir between intervals until smooth. Whisk in coffee granules until dissolved. Stir in sugar, vanilla and salt. Add eggs one at a time, beat well after each addition. Gradually add flour to chocolate mixture; stir just until combined.

Pour batter into prepared pan. Bake 18–22 minutes or until a toothpick inserted near the center has moist crumbs (do not overbake). Cool completely on a wire rack.

ICE CREAM

Beat cream in a large bowl until stiff peaks form, take care not to overbeat. Combine the coffee granules and hot water in a small bowl; stir to dissolve granules. Beat the condensed milk, mascarpone cheese, vanilla and coffee in a separate large bowl until smooth. Fold whipped cream into the condensed milk mixture.

Pour ice cream mixture on top of brownie; smooth with a spatula. Freeze until firm, at least 6 hours or overnight. Remove from freezer 10 minutes before serving. Garnish with sweetened whipped cream, coffee beans and melted chocolate if desired.

CHELSEA

"Using Wisconsin cheese in my recipes allows me to experiment with different flavors and know that I am always using a high-quality product in my creations."



CHEDDAR APPLE PIE ICE CREAM

BY [JONATHAN MELENDEZ OF THE CANDID APPETITE](#)

Makes: 3 pints

INGREDIENTS:

ICE CREAM

- 1 1/2 cups heavy cream
- 1 1/2 cups whole milk
- 3/4 cup sugar
- 1 vanilla bean, seeds scraped
- 6 large egg yolks, room temperature
- 2 cups (8 ounces) Wisconsin shredded sharp white cheddar cheese
- 1 teaspoon vanilla extract
- Pinch salt

PIE CRUST

- 1 store bought refrigerated pie pastry
- 1 large egg
- 1 tablespoon water
- 2 tablespoons sugar

CARAMEL APPLES

- 4 tablespoons butter
- 1/2 cup light brown sugar
- 4 large apples, peeled, cored and diced
- 1 teaspoon ground cinnamon
- 1/4 teaspoon each ground ginger, nutmeg, cloves and allspice
- 1/8 teaspoon salt
- 1 tablespoon cold lemon juice
- 1 tablespoon cornstarch

DIRECTIONS:

ICE CREAM

Warm cream and milk in a large, heavy saucepan over medium-low heat to 175°F; stir in sugar until dissolved. Add vanilla bean seeds. Whisk 1/3 cup hot cream mixture into egg yolks in a bowl. Return all to saucepan, whisk 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 10-15 minutes. Do not boil.

Remove from heat. Add cheddar cheese, vanilla extract and salt; stir until cheese is melted and mixture is smooth. Pour custard mixture through a fine mesh strainer into a medium bowl. Cool quickly; place bowl in a large bowl of ice water. Stir until custard has cooled to room temperature, about 2-4 minutes. Remove from ice water. Press plastic wrap onto the surface of custard. Refrigerate at least 4 hours or overnight.

PIE CRUST

Heat oven to 375°F. Line baking sheet with parchment paper. Unroll pie pastry on prepared baking sheet. Combine egg and water; brush egg wash on pastry. Sprinkle with sugar. Bake 15-20 minutes or until golden brown. Cool completely on a wire rack. Break crust into small pieces; set aside.

CARAMEL APPLES

Melt butter in large skillet over medium heat. Stir in brown sugar until dissolved. Add apples, cinnamon, ginger, nutmeg, cloves, allspice and salt. Cook and stir until apples are crisp-tender, about 8-10 minutes. Combine lemon juice and cornstarch in a small bowl until smooth. Add cornstarch mixture to skillet. Cook and stir 1-2 minutes longer or until caramel has thickened. Remove from heat. Transfer apple mixture to a bowl. Cool to room temperature. Cover and refrigerate.

Pour custard into ice cream maker, two-thirds full. Freeze according to manufacturer's directions. Refrigerate any remaining custard mixture until ready to freeze. Transfer ice cream to large bowl. Fold in pie crust pieces and apple mixture. Spoon ice cream into freezer containers. Freeze for at least 4 hours before serving. Repeat with any remaining custard mixture.



JONATHAN

"I love using Wisconsin cheese because the quality is always spot on. I know exactly how great the final product will be because if you start with amazing ingredients you end up with amazing dishes."



TAKE A CHEESE TOUR OF DOOR COUNTY

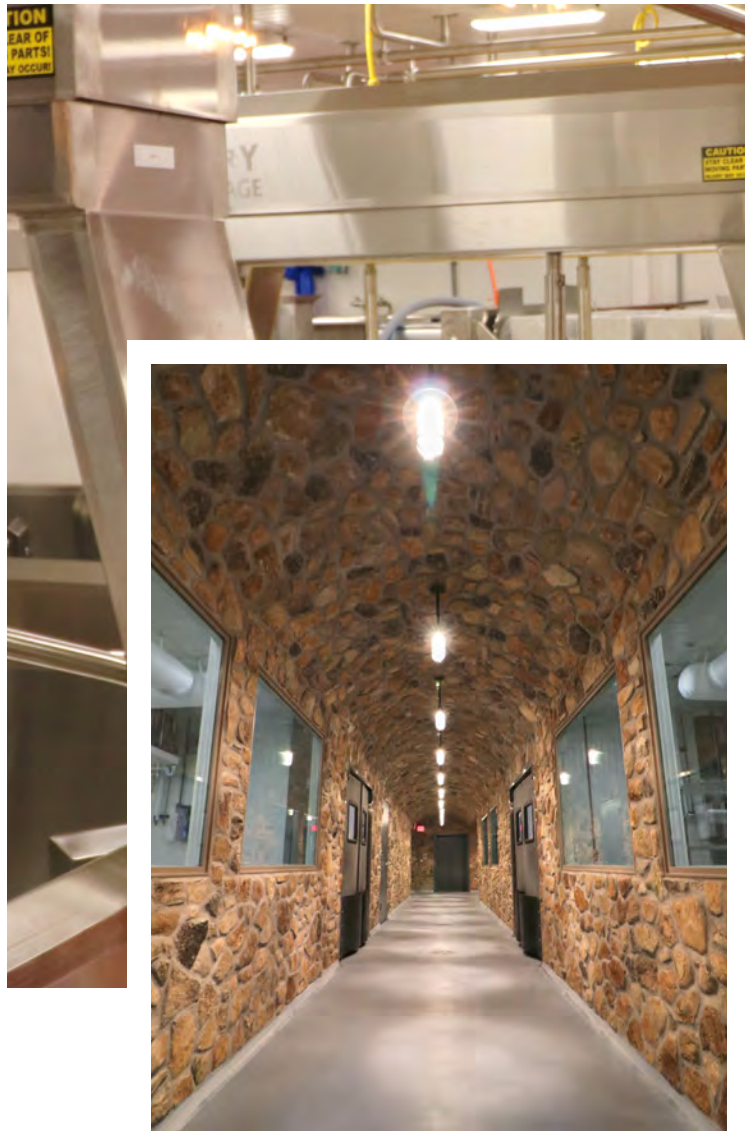
DOOR COUNTY, WISCONSIN

Head northeast from Green Bay and you'll find a 75-mile-long peninsula jutting into Lake Michigan, or Door County, as it's known to travelers from throughout the state, the Midwest and beyond. Often called "The Cape Cod of the Midwest," this beloved destination is home to breathtaking shoreline beaches and vistas along Lake Michigan and Green Bay. The land between them is lush with cherry and apple orchards, wineries, charming inns and restaurants, and one-of-a-kind cheese destinations. Visit Wisconsin's newest creamery where you can interact with cheesemakers as they work, snack on fresh cheese curds still warm from the vat, and sample the creations of the state's Master Cheesemakers. Wash it down with a glass of local wine, cider or beer as you take in the scenery. Welcome to Door County.



DOOR ARTISAN CHEESE CO.

EGG HARBOR



TOP Owner & Master Cheesemaker Mike Brennenstuhl
LEFT Cheese Cave at Door Artisan Cheese Co.

With an on-site cheese plant, three aging caves, a fine dining restaurant, coffee nook and market, the newly opened Door Artisan Cheese Co. is a true cheese destination.

Door Artisan Cheese will produce cheddar and other classic Wisconsin cheeses, as well as original cheeses developed by owner and Wisconsin Master Cheesemaker Mike Brennenstuhl. And, of course, there will be fresh cheese curds. Cheese enthusiasts can not only watch cheese being made, but interact with the cheesemakers during the process. Cheesemakers wear headsets and a button in the viewing area lets visitors ask questions as they work.

LOCAL FARE

Wisconsin cheese is the star of some of Door County's most popular dishes. Here are four examples of restaurants on the peninsula spotlighting Wisconsin cheese and other local ingredients.



Cheese & Meat Plate from Wickman House



Pizza from Wild Tomato Wood-Fired Pizza & Grille

THE WHISTLING SWAN INN & RESTAURANT

FISH CREEK

You'll find contemporary American cuisine and bold flavors at Door County's oldest operating inn. Try the brisket cheeseburger with bacon, sharp cheddar and crispy onion straws, or the pan-seared cauliflower with red quinoa, parsnip purée, roast broccolini, oil cured olives, feta and balsamic vinegar.

WICKMAN HOUSE

ELLISON BAY

Enjoy fresh, farm-to-table fare in this charmingly restored 19th century house and its large surrounding garden. Try the house-made queso with beer cheese and salsa verde, or a N.Y. strip from nearby Waseda Farms topped with blue cheese bone marrow compound butter.

“In Wisconsin, we are surrounded by a ton of incredible cheesemakers, we sometimes take for granted the products we are able to get right at our doorstep. We take for granted the fact that we have a personal relationship with those producers, but every time we take a bite of one of their creations, we never take for granted the care and creativity that goes into that amazing flavor. Our inspiration starts with their inspiration.”

—Mike Holmes

Proprietor & General Manager, Wickman House

WILD TOMATO WOOD-FIRED PIZZA & GRILLE

FISH CREEK & SISTER BAY

With a dedication to sustainability and the highest quality local products, Wild Tomato slings some seriously good pies. Looking for a true Wisconsin experience? Try the Green and Gold with roasted chicken, bacon, grilled broccoli, spinach and Wisconsin cheese curds.

{ RAISE A GLASS }

Door County has long been a destination for wine lovers. The Door County Wine Trail includes eight local wineries in an easily navigable rout. But take a slight detour and you'll discover that the region is now crafting other beverages, as well. These beers, ciders and spirits pair beautifully with award-winning Wisconsin cheese.

DOOR COUNTY BREWING

BAILEY'S HARBOR

Founded in 2012, Door County Brewing sources as many ingredients as possible from Door County and throughout Wisconsin to produce beers inspired by local resources, influences and heritage. On most weekends, you'll find live music in the tap room.



PASTORAL FARMHOUSE ALE

+ CASA BOLO MELLAGE

This creamy, complex cheese from Carr Valley Cheese is made with a mix of cow, goat and sheep's milk.

DOOR COUNTY DISTILLERY

STURGEON BAY

Visit the tasting room and shop to taste brandy, whisky, gin and other spirits distilled in an artisanal copper pot with local limestone-rich water.



SINGLE MALT WHISKEY

+ DUNBARTON BLUE

If you think you don't like blue cheese, give this a try. This mild, cellar aged cheddar blue from Roelli Cheese may change your mind.

ISLAND ORCHARD CIDERY

ELLISON BAY

This small cider house handcrafts Normandy-style cider made from grapes grown in its orchard on nearby Washington Island. Visit the tasting room and cider pub to sample and purchase bottles to take home.



BRUT APPLE CIDER

+ AGROPUR CHEDDAR

This aged cheddar took first runner-up for Best of Show at the 2017 U.S. Championship Cheese Contest.



RENARD'S CHEESE {

ALGOMA & STURGEON BAY



TOP Owner & Master Cheesemaker Chris Renard

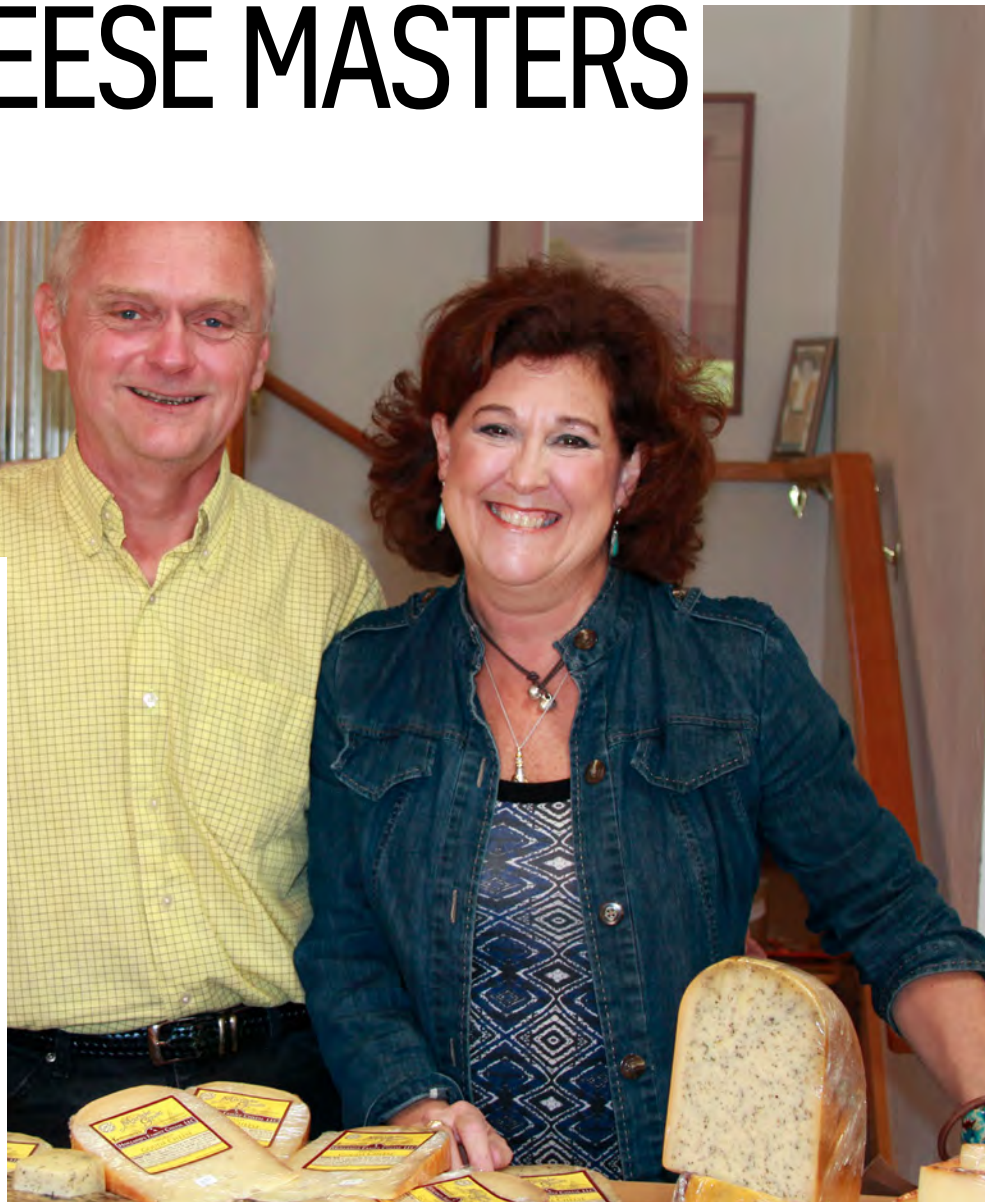
RIGHT Renard's Cherry Cheddar cheese

Renard's Cheese has been making cheese in Door County since 1961. Wisconsin Master Cheesemaker Chris Renard and his staff make a wide variety of cheeses from fresh Wisconsin milk, including cheddar, colby, muenster, brick and string cheese. Fresh cheese curds are available daily. Visit Renard's Cheese Store & Factory in Algoma for a cheese factory tour and Renard's Cheese & Deli in Sturgeon Bay to shop their assortment of cheeses and enjoy breakfast or lunch in the outdoor picnic area.



WISCONSIN CHEESE MASTERS

EGG HARBOR

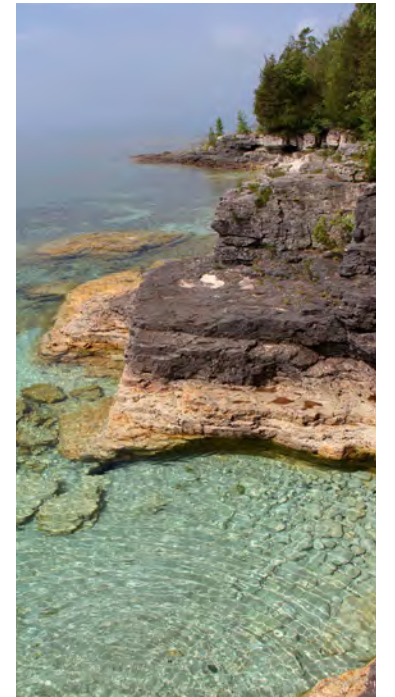


TOP Owners Jim Pionkoski & Katie Harding
LEFT Cheese at Wisconsin Cheese Masters

Did you know Wisconsin is the only state to offer a Master Cheesemaker Program? To become a Master, a cheesemaker must have a minimum of 10 years' experience before they begin the rigorous program. When you purchase a cheese made by a Wisconsin Master Cheesemaker, you know you are getting the very best. And you can do just that at Wisconsin Cheese Masters, a cheese shop featuring cheeses made by more than 70 Wisconsin Master Cheesemakers. Stop in for a taste of original creations like Casa Bolo Mellige from Wisconsin Master Cheesemaker Sid Cook, or take home a wedge of Black Pepper BellaVitano from Wisconsin Master Cheesemaker Mike Matucheski, which was named Grand Champion Cheese at the 2017 U.S. Championship Cheese Contest.

ENJOY THE VIEW

There are no shortage of limestone bluffs and sandy beaches along Door County's 250 miles of shoreline. That's more than any other county in the country. In between, the landscape is bursting with cherry and apple orchards, rural farms and charming towns filled with wineries, restaurants, inns and more. It's no wonder Door County is a prime destination for travelers throughout the warm months and into the fall.



LEFT Eagle Bluff Lighthouse
TOP Sturgeon Bay Marina

RIGHT Clear Water at Cave Point
BOTTOM Anderson Dock in Ephraim

FESTIVAL SEASON

From late spring through the fall, there are no shortage of local festivals to enjoy up and down the peninsula.

MAY 27-28
JACKSONPORT
MAIFEST

JUNE 17
DOOR COUNTY
BEER FESTIVAL

AUGUST 5
CHERRY FEST

JUNE 9-11
DOOR COUNTY
LIGHTHOUSE FESTIVAL

JUNE 24
DOOR COUNTY
WINE FEST

SEPTEMBER 2-3
SISTER BAY
MARINA FEST



Raspberry Pavlova

with Wisconsin Mascarpone Whipped Cream

Servings: 6

Ingredients:

Meringue:

- 6 extra-large egg whites
- 1 1/2 cups sugar
- 2 teaspoons cornstarch
- 1 1/2 teaspoons white wine vinegar
- 1 teaspoon vanilla extract
- Pinch salt

Mascarpone Whipped Cream:

- 3 cups cold heavy cream
- 3 tablespoons sugar
- 2 1/2 teaspoons vanilla extract
- 2 cups (16 ounces) Wisconsin mascarpone cheese

Garnishes:

- 3-4 cups fresh raspberries
- Confectioners' sugar, optional
- Fresh mint, optional

Directions:

Meringue:

Place egg whites in large bowl; let stand at room temperature for 30 minutes.

Heat oven to 275°F. Line 13x18-inch sheet pan with parchment paper. Using 9-inch plate as a guide, trace circle onto paper. Flip paper over.

Combine sugar and cornstarch in small bowl. Add white wine vinegar, vanilla and salt to egg whites; beat on medium speed until soft peaks form. Gradually beat in sugar mixture, about 2 tablespoons at a time, on high speed until stiff, glossy peaks form and sugar is dissolved.

Spread meringue into the middle of prepared paper circle and smooth out to build up edges. Place pan in oven; reduce temperature to 250°F. Bake 60-70 minutes or until outside is crisp and lightly browned. Turn oven off and leave meringue inside with door cracked open to cool completely or at least 1 hour.

Mascarpone Whipped Cream:

Beat cream until it begins to thicken. Add sugar and vanilla; beat until stiff peaks form, taking care not to overbeat. Beat mascarpone until smooth in separate large bowl; fold in whipped cream. Store in refrigerator.

Assemble:

Carefully remove meringue from parchment and place on serving plate. Spread mascarpone whipped cream over meringue. Top with raspberries. Dust with confectioners' sugar and garnish with fresh mint, if desired. Serve immediately.

Put This on Everything

Folding Wisconsin mascarpone into fresh whipped cream creates a decadent dessert topping with the creamiest texture and rich, buttery flavor.



WATCH THE VIDEO





WISCONSIN CHEESE COMPANY DIRECTORY

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

Agropur inc.
All Star, Ltd.
Anderson International Foods
Arena Cheese Inc.
Arla Foods, Inc.
Associated Milk Producers Inc. (AMPI)
Babcock Hall Dairy Plant
Baker Cheese Factory, Inc.
Barron County Cheese LLC
Bass Lake Cheese Factory
Bel Brands U.S.A.
BelGioioso Cheese, Inc.
Biery Cheese Company
Kickapoo Valley Plant
Bletsoe's Cheese, Inc.
Bleu Mont Dairy
Brunkow Cheese of Wisconsin
Burnett Dairy Cheese
Cady Cheese, LLC
Cady Creek Farms, LLC
Carr Valley Cheese Co., Inc.
Cascade Cheese Co.
Castle Rock Organic Farms
Cedar Grove Cheese
Cedar Valley Cheese, Inc.
Cesar’s Cheese
Chalet Cheese Cooperative
Cheese Plus LLC

Chippewa Valley Cheese Corporation
Churny Company
Clock Shadow Creamery
Country Connection Cheese Company
Crave Brothers Farmstead Cheese, LLC
Crystal Ball Farms
Crystal Farms RDC
Decatur Dairy, Inc.
Door Artisan Cheese Co.
Dupont Cheese, Inc.
Eau Galle Cheese, Inc.
Edelweiss Creamery
Ellsworth Cooperative Creamery
Emmi Roth USA, Inc.
Fairplay Packaging, LLC
Family Fresh Pack LLC
Figi's Companies, Inc.
Foremost Farms USA Cooperative
G&R Foods Inc.
Gibbsville Cheese Co., Inc.
Gile Cheese, LLC / Carr Cheese Factory
Gilman Cheese Corporation
Gingerbread Jersey Cheese
Grande Cheese Company
Grassland Dairy Products, Inc.

Great Lakes Cheese Seymour, Inc.
Harmony Specialty Dairy Foods LLC
Henning’s Wisconsin Cheese
Hidden Springs Creamery
Highfield Farm Creamery
Hook's Cheese Company, Inc.
Intra Custom Distributors
Jim's Cheese, LLC
Keystone Farms Natural Cheese
Klondike Cheese Co.
Koepke Family Farms
Kraemer Wisconsin Cheese Ltd.
Laack Bros. Cheese Co., Inc.
LaClare Farms
Lactalis Deli, Inc.
LaGrander's Hillside Dairy, Inc.
Lamers Dairy Inc.
“Dairyland's Best”
Landmark Creamery
LW Dairy
Lynn Dairy, Inc.
Malcore Foods, Inc.
Maple Leaf Cheesemakers, Inc.
Marieke Gouda
Masters Gallery Foods, Inc.
Mauel's Dairy
McCluskey Brothers Organic Farms

Meister Cheese Co.
Mighty Fine Food LLC
Mikana Foods, Inc.
Mill Creek Cheese Factory
Mullins Cheese, Inc.
Nasonville Dairy, Inc.
Nature's Dairy, LLC
Noble View Cheese Company, Inc.
Nordic Creamery
North Country Cheese
North Country Packaging, Inc.
North Hendren Cooperative Dairy Co.
Northern Wisconsin Produce Co.
Northwoods Cheese Company LLC
Novak’s Cheese of Wisconsin, Inc.
Oak Grove Dairy, Inc.
Old Fashioned Foods, Inc.
Old Tavern Food Products, Inc.
Omega Valley Farmers
Organic Valley
Ornua Ingredients North America
Oshkosh Cheese Sales & Storage
Otter Creek Organic Farm
PANOS Brands/Andrew & Everett
Pasture Pride Cheese LLC
Pine River Pre-Pack
Ponderosa Dairy Products, LLC

Red Apple Cheese
Red Barn Family Farms
Renard’s Cheese
Roelli Cheese Haus
Ron's Wisconsin Cheese, Inc.
Saputo Cheese USA Inc.
Saputo Specialty Cheese
Sargento Foods Inc.
Sartori Company
Saxon Cheese, LLC
Schreiber Foods, Inc.
Schuman Cheese
Scott's of Wisconsin
Scray Cheese Co. LLC
Shullsburg Creamery
Silver-Lewis Cheese Factory Cooperative
Specialty Cheese Company, Inc.
Springside Cheese Corp.
Steve’s Wholesale Cheese
StoneRidge Wholesale Division
Sugar Brook Farms
Swiss Valley Farms Co.
Swiss-American, Inc.
Taylor Cheese Corp.
The Artisan Cheese Exchange
The Deli Source, Inc.
The Swiss Colony

Thuli Family Creamery
Union Star Corp.
Uplands Cheese
V&V Supremo Foods, Incorporated
Valley View Cheese Coop
Vern’s Cheese Inc.
W&W Dairy, Inc.
Wakker Cheese
Weber’s Farm Store
Welcome Dairy, Inc.
Westby Cooperative Creamery
Weyauwega Cheese
Weyauwega Star Dairy, Inc.
White Jasmine
Widmer’s Cheese Cellars, Inc.
Willow Creek Cheese
Winona Foods, Inc.
Wisconsin Aging & Grading Cheese, Inc.
Wisconsin Cheese Group
Wisconsin Cheeseman
Wisconsin Dairy State Cheese Co.
Wisconsin’s Finest, Inc.
Wiskerchen Cheese, Inc.
World Import Distributors, Inc.
Yellowstone Cheese, Inc.
Zimmerman Cheese, Inc.



WE LOVE WISCONSIN DAIRY FARMERS!

THE BEST CHEESE STARTS WITH THE BEST MILK. IN WISCONSIN, THAT'S JUST A WAY OF LIFE. THESE ARE A FEW OF THE DEDICATED DAIRY FARMERS BEHIND THE CHEESES FEATURED IN THIS ISSUE.



MARIEKE & ROLF PENTERMAN

Penterman Farm | Thorp

In 2002, Rolf Penterman emigrated to Thorp, Wisconsin, from The Netherlands to start Penterman Farm. He was joined a year later by his future wife, Marieke, who began making authentic Dutch-style gouda from the farm's milk. Today, with a new state-of-the-art facility and countless cheese awards to their name, this family operation continues to grow.



TONY & JACOB BREY

Brey Cycle Farm | Sturgeon Bay

When brothers Tony and Jacob Brey formally purchased Brey Cycle Farm from their parents in 2016, they became the fourth generation to own and farm the land that's been in their family for more than 100 years. They consider themselves lucky to be part of Wisconsin's robust dairy community and take pride in caring for its rich natural resources.



MARK & RENEE VOSBERG

Vosberg Farms | Cuba City

Mark and Renee Vosberg along with their three children Lance (15), Madison (13) and Levi (11) are second and future third generation dairy farmers in the very southwest corner of Wisconsin. Four hundred dairy cattle call the farm home, with 200 cows milking along with 200 young stock. The Vosberg family are proud stewards of the land and animals.



MARK CRAVE

Crave Brothers Farmstead Cheese
Waterloo

One of the four Crave Brothers, Mark Crave serves as herd manager, overseeing care of the farm's 1,500 cows. The farm supplies milk directly to the on-site cheesemaking factory. Through its anaerobic digestion system, it also transforms waste into electricity—enough to power the farm, cheese factory and 300 area homes!



SCOTT & LIANA MERICKA

Uplands Cheese | Dodgeville

Scott and Liana Mericka co-own and manage the farm at Uplands Cheese, home of award-winning Pleasant Ridge Reserve. Liana takes care of the calves in the spring, the chickens in the summer and works in the cheese caves throughout the winter. Scott manages the farm's herd of rotationally grazed cows, and knows more cow jokes than any truck driver who has ever pulled into the farm.