

## Cheese of the Month Program

### January 2022 – The Swiss-Inspired Collection

Happy New Year! This month's selection focuses on Alpine-style cheeses inspired by European Cheesemakers in Switzerland, but made by our World Class Wisconsin Cheesemakers.

#### FONTINA

Our first selection is Carr Valley's Fontina, a centuries-old style of cheese from Italy's Alpine Aosta Valley. It came to Wisconsin when Northern Italian cheesemakers emigrated at the end of the 19th century. The Cook family has owned and operated Carr Valley Cheese nearly as long, founding the business in 1902. The original plant is located amongst the rolling hills and lush pastures of central Wisconsin, in La Valle. Their Fontina has a full, yet gentle flavor with a touch of tartness that becomes more pronounced with age. The cheese has great flexibility in recipes, but we love it on garlic cheese bread with herbs and grilled cheese sandwiches. Consider pairing it with brioche, mascarpone and raspberry preserves if you have a sweet tooth.

#### GRAND CRU

The second selection is Roth Cheese Company's Grand Cru, their signature alpine-style cheese, which resembles cheeses like Gruyère and Comté. Grand Cru is made with cow's milk in traditional, imported copper vats and aged 4+ months in Roth's cellars. This tradition has been observed for centuries in Switzerland, but Grand Cru adds a small twist by pasteurizing the milk. The "Grandfather" of Roth is Emmi Roth Cheese in Switzerland, which was founded in 1863. After an increase in demand for European style cheeses in the American market, the company established their first US plant in Monroe, Wisconsin in 1990. The cheese itself is robust in flavor, full-bodied and nutty. Pair it with refreshing flavors, such as tart apples, concord grapes, roasted almonds, hard apple cider, and amber beer. It is extremely good for French Onion soup or a quiche with caramelized onions. We also use it to make a veggie mac and cheese with broccoli and sundried tomatoes.

#### BABY SWISS

To finish off this month, we have selected a fan-favorite—Chalet Cheese Cooperative's Baby Swiss. The Chalet Cheese Co-op is one of the oldest cheese co-ops in the United States, being founded in 1885 by five dairy farmers. It is now owned by fourteen dairy farm members who are the sole suppliers of the milk to the facility! This Swiss cheese is made to resemble Emmentaler, but Chalet bucks tradition by making their Baby Swiss in smaller wheels and not allowing it to ripen. However, you will notice it still has its signature holes or "eyes" in the cheese! Chalet Baby Swiss has a buttery texture and slightly sweet flavor, so we love using it in Apple, Swiss and Walnut Scones or a bacon and beer dip. We've even made a Baby Swiss Appetizer Cheesecake!

Enjoy all of these cheeses with a sample of Rustic Bakery Artisan Crisps. These crisps are flavored with cherries, cranberries, cocoa nibs and almonds!

We wish you all the best for the upcoming new year!

Sincerely, your Fromagination cheesemongers

