



PIZZA TIPS

CHEESE COMBINATIONS

TRY THESE DIFFERENT COMBINATIONS OF CHEESE NEXT TIME YOU MAKE PIZZA THEY MIGHT SURPRISE YOU

- **Wisconsin Muenster, Brie & Blue** – The creamy, buttery flavors of Wisconsin Muenster and Brie soften the tang of Blue cheese for a surprisingly mild but full-flavored pizza. Spread 3 oz. Muenster shreds and 3 oz. Brie slices on dough and top with 1 oz. crumbled Blue cheese. Bake until lightly browned.
- **Wisconsin Brick and Smoked Gouda** – The mild, buttery flavor of Brick combined with the earthiness of Smoked Gouda makes for a robust, full-flavored cheese blend. Spread 4 oz. shredded Brick and 3 oz. shredded Smoked Gouda on crust and bake until golden brown.
- **Wisconsin Fontina and Gruyere** – These two classic cheeses combine to make pizza flavors reminiscent of fondue – buttery, nutty and full of flavor. The texture is firm, but the cheeses melt beautifully to a golden brown. For even more flavor, try spreading sautéed or caramelized onions on the crust before topping with cheese. Spread 4 oz. shredded Fontina and 3 oz. shredded Gruyere on crust and bake until golden brown
- **Wisconsin Mozzarella & Feta** – Greek-style Feta lends Mediterranean flair to pizzas. Feta's slightly salty, tangy and crumbly texture combine well with Mozzarella to make simple but distinctive pizza with bursts of flavor. Top crust with sauce and vegetables (if desired). Sprinkle 5 oz. shredded Mozzarella and 2 oz. crumbled Feta over all. Bake until golden brown.



PIZZA TIPS

CHEESE CONTINUED

- **Wisconsin Monterey Jack & Mild Cheddar** – This popular blend browns more quickly and has significantly less stretch than blends made with Mozzarella. The perfect cheeses for Mexican-style pizza, the Monterey Jack/Cheddar blend is ideal for use with salsa and/or refried substituted for traditional tomato sauce. Top crust with sauce and other desired toppings. Sprinkle 4 oz. shredded Monterey Jack and 3 oz. shredded Cheddar over all. Bake until golden brown.
- **Asiago** great substitution for parmesan it is sold at many different ages from young to aged.
- **Parmigiano Reggiano** This cheese comes from a non pasteurized cows milk and is aged for at least 9 months or longer
- **Pecorino Romano** This is made from sheeps milk this cheese ranges from soft to hard and lean to rich this cheese a very sharp flavor and is a a great substitute for any cheese in the Parmesan family.
- **Provolone** This is made in the same manner as Mozzarella its intensity and flavor are determined by how long the cheese has been cooked. This is another of my favorite pizza cheeses. I like using very thin slices from the deli on my pizza sometimes by its self and sometimes with a blend.
- **Ricotta** true ricotta is not actually a cheese but a cheese by product it is made form the whey and is great on pizza in dabs