

BELGIOIOSO®



RICOTTA CON LATTE®



BelGioioso Ricotta con Latte® is crafted from the freshest all-natural ingredients, has only 45 calories per serving and has a pleasantly fresh, milky flavor with just a hint of sweetness.

Part Skim - 73% Moisture

- Made with less moisture for optimal performance in cooking and baking.
- Soft texture with moist, delicate curds.
- Best used for lasagna, ravioli and cheesecakes.

Whole Milk - 75% Moisture

- Slightly higher moisture content.
- Soft, creamy texture with fine, delicate curds.
- Best used for desserts and fresh applications.

Impastata

- A richer Ricotta cheese with a low moisture content.
- Creamy texture with a mild, clean flavor.
- Best used for cannoli, ravioli and Italian pastries.



Lemon Ricotta pancakes with Ricotta con Latte®



Ricotta con Latte® cannoli cream with cookie

BELGIOIOSO®



RICOTTA CON LATTE®

All Natural • rBST Free • Gluten Free • Kosher Approved • Vegetarian
Crafted from Pasteurized Cow's Milk • Fresh

SERVING IDEAS

- Serve Ricotta con Latte® with a sprinkle of sugar and cocoa powder or freshly cut fruit as a protein-rich breakfast option.
- Combine Ricotta con Latte® with sugar and whipped cream and spread as a filling with freshly sliced strawberries between sponge cake layers.
- Top a White Pizza with scoops of Ricotta con Latte®, grape tomatoes and aged provolone cheese.
- Add a scoop of Ricotta con Latte® to a simple pasta with a tomato-basil sauce.



Recent Awards

- 2018 - American Cheese Society (3rd Place)
- 2017 - U.S. Championship Cheese Contest (2nd Place)
- 2016 - World Championship Cheese Contest (1st Place) Best of Class
- 2013, 2012 - American Cheese Society (2nd Place)

Pack/Description	Item Code	Case Cube	Gross Weight	Ti x Hi	Case Dimensions	UPC	GTIN	Shelf Life
1/20 lb. Ricotta con Latte® Part Skim - 73% Bags	00172	0.54	21.20 lbs.	9 x 7 = 63	14 x 12 ¹⁵ / ₁₆ x 6 ¹ / ₈	031142001723	10031142001720	60 days
4/5 lb. Ricotta con Latte® Part Skim - 73% Tubs	00175	0.77	21.70 lbs.	9 x 8 = 72	13 ¹ / ₂ x 13 ¹ / ₂ x 7 ⁵ / ₁₆	031142001754	10031142001751	60 days
1/20 lb. Ricotta con Latte® Whole Milk - 75% Bags	00182	0.54	20.80 lbs.	9 x 7 = 63	14 x 12 ¹⁵ / ₁₆ x 6 ¹ / ₈	031142001822	10031142001829	60 days
4/5 lb. Ricotta con Latte® Whole Milk - 75% Tubs	00185	0.77	21.70 lbs.	9 x 8 = 72	13 ¹ / ₂ x 13 ¹ / ₂ x 7 ⁵ / ₁₆	031142001853	10031142001850	60 days
2/5 lb. Ricotta con Latte® Whole Milk - 75% Tubs	00186	0.40	10.87 lbs.	14 x 7 = 98	13 ¹ / ₂ x 7 x 7 ⁵ / ₁₆	031142001853	10031142001867	60 days
6/3 lb. Ricotta con Latte® Whole Milk - 75% Tubs	00187	0.59	19.20 lbs.	6 x 12 = 72	19 ⁵ / ₈ x 13 ³ / ₈ x 3 ⁷ / ₈	031142001877	10031142001874	60 days
4/5 lb. Ricotta con Latte® Whole Milk - 75% Smooth Tubs	00195	0.77	21.70 lbs.	9 x 8 = 72	13 ¹ / ₂ x 13 ¹ / ₂ x 7 ⁵ / ₁₆	031142001952	10031142001959	60 days
6/1 lb. Ricotta con Latte® Part Skim - 73% Cups	00173	0.31	6.92 lbs.	12 x 10 = 120	14 ³ / ₈ x 9 ⁵ / ₈ x 3 ⁷ / ₈	031142001730	10031142001737	60 days
6/1 lb. Ricotta con Latte® Whole Milk - 75% Cups	00183	0.31	6.92 lbs.	12 x 10 = 120	14 ³ / ₈ x 9 ⁵ / ₈ x 3 ⁷ / ₈	031142001839	10031142001836	60 days
2/10 lb. Impastata Bags	00710	0.62	21.00 lbs.	12 x 5 = 60	14 ³ / ₈ x 9 ¹¹ / ₁₆ x 7 ³ / ₄	-	10031142007104	60 days
6/1 lb. Impastata Bag	00720	0.31	6.80 lbs.	12 x 10 = 120	14 ³ / ₈ x 9 ⁵ / ₈ x 3 ⁷ / ₈	-	10031142007203	60 days
2/3 lb. Platinum Ricotta Tub	00204	0.24	6.61 lbs.	14 x 10 = 140	13 ³ / ₈ x 7 x 4 ¹ / ₂	031142002041	10031142002048	60 days
12/5 oz. Mini Ricotta	00165	0.18	4.34 lbs.	18 x 10 = 180	11 ⁵ / ₈ x 7 ³ / ₄ x 3 ¹ / ₂	031142001655	10031142001652	60 days

Foodservice/Retail

BELGIOIOSO CHEESE INC. DENMARK, WISCONSIN

Phone: 920.863.2123

Fax: 920.863.8791

Recipes available at belgioioso.com





HANDMADE • HAND SELECTED • HAND CUT



**CLASSIC
CHEESE COURSE**

Traditional Italian cheesemaking methods that have been passed down for five generations are at the foundation of BelGioioso La Bottega cheeses.

BelGioioso La Bottega uses only hand selected cheeses to ensure consistency and the best flavor, texture, aroma and authenticity. Each piece of cheese begins with the finest quality fresh local milk and only simple, pure ingredients, expertly crafted together with more than 130 years of cheesemaking tradition.

Mix and match any of the BelGioioso La Bottega cheeses to make a sophisticated cheese platter.

Savor the charming and enticing flavors of La Bottega cheeses.





CLASSIC CHEESE COURSE

AMERICAN GRANA®



SERVING SUGGESTIONS

Can be served whole, shaved, shredded, grated or cubed. Add to pastas and soups or serve alone with fruit.

TEXTURE

Hard, granular

FLAVOR

Nutty, deep

AGING

24 months

MILK SOURCE

Raw cow's milk

FOOD PAIRINGS

Fresh fruit

WINE & BEER PAIRINGS

Chianti, Pinot Gris; Pilsner, Bock

Individual Item Code: #38899 22/1 lb. Catch Wt. RW Wedge

ARTIGIANO® VINO ROSSO



SERVING SUGGESTIONS

Can be served whole, shaved, shredded, grated or cubed. Top burgers or melt onto steaks.

TEXTURE

Semi-firm, with granular bits

FLAVOR

Sweet, nutty with a hint of red wine

AGING

6-8 months

MILK SOURCE

Raw cow's milk

FOOD PAIRINGS

Nuts, fruits

WINE & BEER PAIRINGS

Medium Red Wine; Wheat Beer, IPA

Individual Item Code: #60121 22/1 lb. Catch Wt. RW Wedge

GORGONZOLA



SERVING SUGGESTIONS

Melt cheese into pasta sauce or top a grilled steak.

TEXTURE

Firm, creamy

FLAVOR

Full, earthy

AGING

90 days

MILK SOURCE

Pasteurized cow and sheep's milk

FOOD PAIRINGS

Pears, figs, walnuts

WINE & BEER PAIRINGS

Merlot, Riesling; Porter, Robust Ale

Individual Item Code: #81259 22/1 lb. Catch Wt. RW Wedge

ARTIGIANO® AGED BALSAMIC & CIPOLLINE ONION



SERVING SUGGESTIONS

Can be served whole, sliced, shredded or cubed. Top burgers or melt onto grilled chicken.

TEXTURE

Semi-firm, with granular bits

FLAVOR

Sweet, nutty with a tangy balsamic finish

AGING

6-8 months

MILK SOURCE

Raw cow's milk

FOOD PAIRINGS

Grapes, nuts

WINE & BEER PAIRINGS

Dry Red Wines; Pilsner

Individual Item Code: #60131 22/1 lb. Catch Wt. RW Wedge

PROVOLONE EXTRA



SERVING SUGGESTIONS

Can be served whole, sliced or cubed. Add to sandwiches or use as part of an antipasto platter.

TEXTURE

Firm

FLAVOR

Sharp, piquant, clean finish

AGING

24 months

MILK SOURCE

Raw cow's milk

FOOD PAIRINGS

Cured meat, olives, fresh bread

WINE & BEER PAIRINGS

Chardonnay, Syrah; Stout, Red

Individual Item Code: #20053 22/1 lb. Catch Wt. RW Wedge

SERVING SIZE RECOMMENDATIONS

For individual servings, as part of the main course or as part of a dessert course, 2 to 4 oz. cubes is the recommended size.

In large groups, when serving cheeses on a cutting board or as an appetizer, 1/2 oz. of each cheese per person is recommended.

PACK SIZE	ITEM CODE	GROSS WEIGHT	TI X HI	CASE DIMENSIONS	CASE CUBE	SHELF LIFE
10/1 lb. La Bottega di Belgioioso Classic Cheese Course Kit Two 1 lb. pieces of American Grana®, Gorgonzola, Provolone Extra, Artigiano® Vino Rosso, Artigiano® Aged Balsamic & Cipolline Onion	65430	10.88 lbs.	20 x 10 =200	10 ⁷ / ₈ x 7 ¹ / ₈ x 5 ³ / ₄	0.26	120 days



BELGIOIOSO®



GOURMET CHEESE COURSE

American Grana®, Auribella®, Crumbly Gorgonzola, Fontina and Sharp Provolone.

BelGioioso Cheese has been manufacturing quality cheeses for over 30 years. We have carefully selected this offering of five of our best cheeses: American Grana®, Auribella®, Crumbly Gorgonzola, Fontina and Sharp Provolone. This flavorful combination of award-winning cheeses will create an elegant cheese plate that both entices the eye and pleases the palate.

Make them the delight of your kitchen for creating flavorful appetizers and entrees.

BelGioioso Item # - 65015

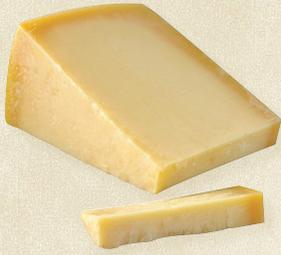


RECIPE IDEAS

Top row, left to right:
Fontina Fondue Pasta, Bolognese Pasta with Shredded American Grana®, Stuffed Mushrooms with Auribella®.

Bottom row, left to right:
Steak topped with Crumbly Gorgonzola and an Antipasto Platter with cubed Sharp Provolone.

AMERICAN GRANA®



SERVING SUGGESTIONS
Can be served whole, shaved, shredded, grated or cubed. Add to pastas and soups or serve alone with fruit.

Individual Item Code: #38905 10/2 lb. RW Wedge

TEXTURE
Hard, granular

FLAVOR
Nutty, deep flavor

AGING
18 months

MILK SOURCE
Raw cow's milk

FOOD PAIRINGS
Fresh fruit

WINE & BEER PAIRINGS
Chianti, Pinot Gris; Pilsner, Bock

AURIBELLA®



SERVING SUGGESTIONS
Can be served whole, shaved, shredded, grated or cubed. Top salads or melt into an alfredo sauce

Individual Item Code: #61620 12/2 lb. RW Wedge

TEXTURE
Firm

FLAVOR
Full, sharp, robust

AGING
6 months

MILK SOURCE
Raw cow's milk

FOOD PAIRINGS
Olives, peppers

WINE & BEER PAIRINGS
Chianti, Merlot; Dark & Pale Ale

CRUMBLY GORGONZOLA



SERVING SUGGESTIONS
Crumble into salads or soups, slice onto sandwiches or burgers, or top a grilled steak

Individual Item Code: #80216 12/2 lb. RW Wedge

TEXTURE
Firm, crumbly

FLAVOR
Full, earthy

AGING
90 days

MILK SOURCE
Pasteurized cow's milk

FOOD PAIRINGS
Pears, figs, walnuts

WINE & BEER PAIRINGS
Merlot, Riesling; Porter, Robust Ale

FONTINA



SERVING SUGGESTIONS
Can be served whole, sliced, shredded or cubed. Melt into fondues or create a delicious grilled cheese

Individual Item Code: #70202 10/2 lb. RW Wedge

TEXTURE
Soft, smooth

FLAVOR
Mild, buttery

AGING
60 days

MILK SOURCE
Pasteurized cow's milk

FOOD PAIRINGS
Melon, apples, crackers

WINE & BEER PAIRINGS
Pinot Noir, Riesling; Pilsner, Bock

SHARP PROVOLONE



SERVING SUGGESTIONS
Can be served whole, sliced or cubed. Add to sandwiches or use as part of an antipasto platter.

Individual Item Code: #20070 12/2 lb. RW Wedge

TEXTURE
Firm

FLAVOR
Sharp, piquant, clean finish

AGING
7 months

MILK SOURCE
Raw cow's milk

FOOD PAIRINGS
Cured meat, olives, fresh bread

WINE & BEER PAIRINGS
Chardonnay, Syrah, Stout, Lager

SERVING SIZE RECOMMENDATIONS

For individual servings, as part of the main course or as part of a dessert course, 2 to 4 oz. cubes is the recommended size.

In large groups, when serving cheeses on a cutting board or as an appetizer, 1/2 oz. of each cheese per person is recommended.

Pack/Description	Item Code	Case Cube	Gross Weight	Ti x Hi	Case Dimensions	UPC	GTIN	Shelf Life
5/2# Gourmet Cheese Course Kit	65015	0.35	10.75 lbs.	20 x 8 = 160	12 ⁷ / ₈ x 7 ¹ / ₈ x 6 ⁵ / ₈	-	90031142650153	120 days

BELGIOIOSO CHEESE INC. DENMARK, WISCONSIN

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Recipes and more at belgioioso.com

rBST Free* | Gluten Free | All-Natural | Crafted in Wisconsin

*No significant difference has been found in milk from cows treated with artificial hormones.



HANDMADE • HAND SELECTED • HAND CUT



**ARTISAN
CHEESE COURSE**

Traditional Italian cheesemaking methods that have been passed down for five generations are at the foundation of BelGioioso La Bottega cheeses.

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Mix and match any of the BelGioioso La Bottega cheeses to make a sophisticated cheese platter.

Savor the charming and enticing flavors of La Bottega cheeses.





ARTISAN CHEESE COURSE

ARTIGIANO® CLASSICO



SERVING SUGGESTIONS
Cube and serve on a cheese board. Melt onto burgers or chicken.

TEXTURE
Semi firm, with granular bits

FLAVOR
Sweet, nutty

AGING
6-8 months

MILK SOURCE
Raw cow's milk

FOOD PAIRINGS
Cherries, pistachios, salame

WINE & BEER PAIRINGS
Chianti; Hard Cider, Porter

Individual Item Code: #60111 12/1 lb. Catch Wt. RW Wedge

CREAMYGORG®



SERVING SUGGESTIONS
Melt cheese into pasta sauce or top a grilled steak.

TEXTURE
Soft, spreadable

FLAVOR
Full, earthy

AGING
90 days

MILK SOURCE
Pasteurized cow's milk

FOOD PAIRINGS
Pears, figs, walnuts

WINE & BEER PAIRINGS
Barolo, Riesling; Porter, Robust Ale

Individual Item Code: #85207 12/1 lb. Catch Wt. RW Wedge

ITALICO™



SERVING SUGGESTIONS
The rind of the cheese is edible and can be served with the cheese. Serve whole, sliced or cubed. Add to fondues or top a sandwich.

TEXTURE
Soft, creamy

FLAVOR
Mild

AGING
60 days

MILK SOURCE
Pasteurized cow's milk

FOOD PAIRINGS
Berries, almonds

WINE & BEER PAIRINGS
Merlot, Chardonnay; Lager, Bock

Individual Item Code: #78041 12/1 lb. Catch Wt. RW Wedge

PEPATO



SERVING SUGGESTIONS
Can be served whole, sliced, shredded, grated or cubed. Top a salad or eat alone for a zesty snack.

TEXTURE
Slightly crumbly

FLAVOR
Sharp, delicate spice from peppercorns

AGING
5 months

MILK SOURCE
Raw cow's milk

FOOD PAIRINGS
Grilled vegetables, cured meats

WINE & BEER PAIRINGS
Bordeaux; Dark Ale, Cider Beers

Individual Item Code: #53477 12/1 lb. Catch Wt. RW Wedge

PROVOLONE EXTRA



SERVING SUGGESTIONS
Can be served whole, sliced or cubed. Add to sandwiches or use as part of an antipasto platter.

TEXTURE
Firm

FLAVOR
Sharp, piquant, clean finish

AGING
24 months

MILK SOURCE
Raw cow's milk

FOOD PAIRINGS
Cured meat, olives, fresh bread

WINE & BEER PAIRINGS
Chardonnay, Syrah; Stout, Red

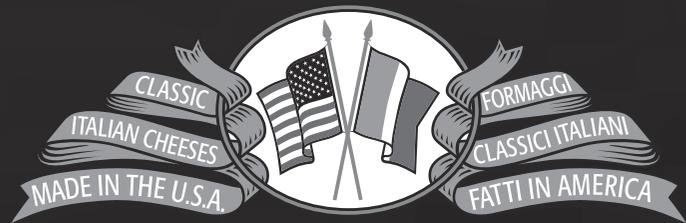
Individual Item Code: #20053 22/1 lb. Catch Wt. RW Wedge

SERVING SIZE RECOMMENDATIONS

For individual servings, as part of the main course or as part of a dessert course, 2 to 4 oz. cubes is the recommended size.

In large groups, when serving cheeses on a cutting board or as an appetizer, 1/2 oz. of each cheese per person is recommended.

PACK SIZE	ITEM CODE	GROSS WEIGHT	TI X HI	CASE DIMENSIONS	CASE CUBE	SHelf LIFE
10/1 lb. La Bottega di Belgioioso Artisan Cheese Course Kit Two 1 lb. pieces of Artigiano® Classico, CreamyGorg®, Italico™, Pepato & Provolone Extra	65005	11.21 lbs.	20 x 8 =160	12 ⁷ / ₈ x 7 ¹ / ₈ x 6 ⁵ / ₈	0.35	120 days



BELGIOIOSO®

CHEESE PLATE MANUAL

How to Compose a BelGioioso Cheese Plate



BelGioioso Cheese: A Delicious Legacy Lives On



*This is how Cheese was Made
100 Years Ago*

Master Cheesemakers introduced cheeses that were not previously made here like Mascarpone, Creamy Gorgonzola, Italic[™], and American Grana[®], and these too have become favorites.

Today, BelGioioso employees, in six state-of-the-art facilities, manufacture, age, package, and ship over 25 cheese varieties. We still maintain an artisan touch because every cheese is treated individually, according to its own personality, and a section of each plant is specifically designed and dedicated to each variety.



The Next Generation being Trained

BelGioioso Cheese is as rich in history as its cheeses are in flavor and quality.

Over a century ago, my great-grandfather started a cheese company in Italy. In 1979, I moved with my family from Italy to America to start a company that would create great Italian cheeses. I considered many areas of the United States; however, Wisconsin, America's Dairyland, was chosen for its superior milk due to the dedication of the farmers and abundant pastures. Wisconsin milk was and still is simply unbeatable.

In the beginning, we introduced cheeses that were known to the American consumer like Provolone, Parmesan and Romano. We made them so well, that people said they never tasted anything so good and wanted more. So, over the years, our

Master Cheesemakers introduced cheeses that were not previously made here like Mascarpone, Creamy Gorgonzola, Italic[™], and American Grana[®], and these too have become favorites.

Through the years, our cheeses have won many prestigious awards and have set a standard of excellence in the industry. We thank our farmers and customers for this success and for believing in us. My children have joined me and will carry on the BelGioioso philosophy of commitment to quality and consistency in the years to come. Our company will continue to grow, but we will never lose the passion we started with. We invite you to join the BelGioioso family.

*Errico Auricchio
President*



*Gianni and Mauro, the Cheesemakers
who came from Italy with Me*



Happy People make Good Cheese!

Composing a BelGioioso Cheese Plate

Select the Best Cheeses for your Cheese Plate

Choose a cheese on its merits: flavor, aroma, consistent quality, and proven acceptance.

Do not select a cheese simply because it has a cute name. Customers will forget the name but remember the taste.

Composing and Describing your Cheese Plate

Create a plate that offers a variety of flavors and textures. Choose 4 to 5 cheese types. BelGioioso has a full line of specialty cheeses including “Fresh,” “Washed-rind,” “Hard,” “Semi-soft,” and “Blue-veined” varieties.

Serve an ounce of each cheese per person for appetizer or after dinner cheese plates. When serving less than 4 cheeses, increase the portions accordingly. Add interest to the plate by serving the cheeses in different shapes, such as slices, wedges, cubes, or rounds.

Serve appropriate plate enhancements such as nuts, breads, or fruits as part of the cheese plate or on a separate platter.

You may describe your cheese plate one of two ways. First, you might use a generic description: “the chef’s selection of four cheeses,” for instance. Introducing your cheese plate this way allows you to change it without changing the menu, and allows your staff to describe the cheese plate tableside. Second, you could make a specific list that identifies each cheese by name and explains its characteristics, such as flavor and texture. Specific descriptions entice customers and denote the chef’s commitment to the cheese plate.

Make your cheese purchases work for you.

Quality and consistency build customer satisfaction, so your choice of cheeses should satisfy and delight. Taste each cheese to identify the flavors, aromas, and textures that yield the best combination. Continue to taste these cheeses whenever a shipment arrives to ensure the quality of your cheese plate.



Try to utilize your cheese plate choices within your menu offerings. This will allow you the opportunity to purchase a larger piece of cheese at a reduced cost per pound.

Educate your wait staff and taste your cheese offerings together. A small investment of time will yield larger returns as your staff becomes comfortable promoting your selections to the customer.

Always remember that quality and consistency help build customer satisfaction, increase customer visits, and will ultimately increase your profits.

BelGioioso Cheese Plate - Descriptions

1 CRESCENZA-STRACCHINO

Milk Type—cow
Raw Milk—no
Cheese Type—fresh
Texture—soft and creamy
Wine Pairing—light, to medium-bodied
Beer Pairing—mild ales
Piece Weight—3.5 lbs.
Serve With—olives, fruit and crusty bread



Made in petite 3.5-pound wheels from whole pasteurized cow's milk, this fresh rindless cheese has a mild flavor with a little touch of tartness that tantalizes and makes you want more. Its soft texture and creamy consistency allows the cheese to spread and melt with ease. This BelGioioso exclusive is made to order. Melt on pizzas, use for Focaccia filling, or spread on crusty bread.

2 AMERICAN GRANA®

Milk Type—cow
Raw Milk—yes
Cheese Type—hard
Texture—very firm, granular
Wine Pairing—dry, rich
Beer Pairing—pale, amber ales
Piece Weight—6 lbs.
Serve With—Grapes, figs, plums and balsamic vinegar



Huge 70-pound wheels are created by Master Cheesemakers using the same authentic craftsmanship as is practiced in Italy. This Premium Parmesan cheese is allowed to mature a minimum of 18 months on wooden shelves in our special caves. All natural ingredients and the distinctive aging process are what creates its deep, nutty flavor and granular texture. This specially produced cheese is exclusive to BelGioioso and is a World Cheese award winner.

3 ITALICO™

Milk Type—cow
Raw Milk—no
Cheese Type—washed-rind
Texture—soft
Wine Pairing—medium-bodied
Beer Pairing—strong, Belgian ales
Piece Weight—5 lbs.
Serve With—pears, apple slices and crusty bread



This BelGioioso exclusive combines fresh pasteurized cow's milk with a minimum two month aging to create an elegant washed-rind cheese. The rose-colored rind is a result of the salt and water washing done during the curing process. Italico™ has a distinctive, full flavor and soft creamy texture that is best served as a table cheese. Perfect for fondue, risotto and paninis.

4 CRUMBLY GORGONZOLA

Milk Type—cow
Raw Milk—no
Cheese Type—blue-veined
Texture—soft and crumbly
Wine Pairing—full-bodied
Beer Pairing—mild ales
Piece Weight—3.5 lbs.
Serve With—pears, grapes and walnuts



Crumbly Gorgonzola originated in the United States and has a semi-soft, crumbly texture. The curds are hand-ladled into hoops, then the wheels are brined, pierced to facilitate the growth of mold, and aged for 90 days. Gorgonzola lends its unique flavor and texture to many culinary applications.

WINE SUGGESTIONS

Crescenza-Stracchino—Chenin Blanc, Pinot Blanc
American Grana®—Chianti, Sangiovese, Barolo
Italico™—Pinot Noir, Zinfandel
Crumbly Gorgonzola—Port, Pinot Noir, Merlot

PLATE WINE SELECTION

Majolini Brut Rose "Alterà"

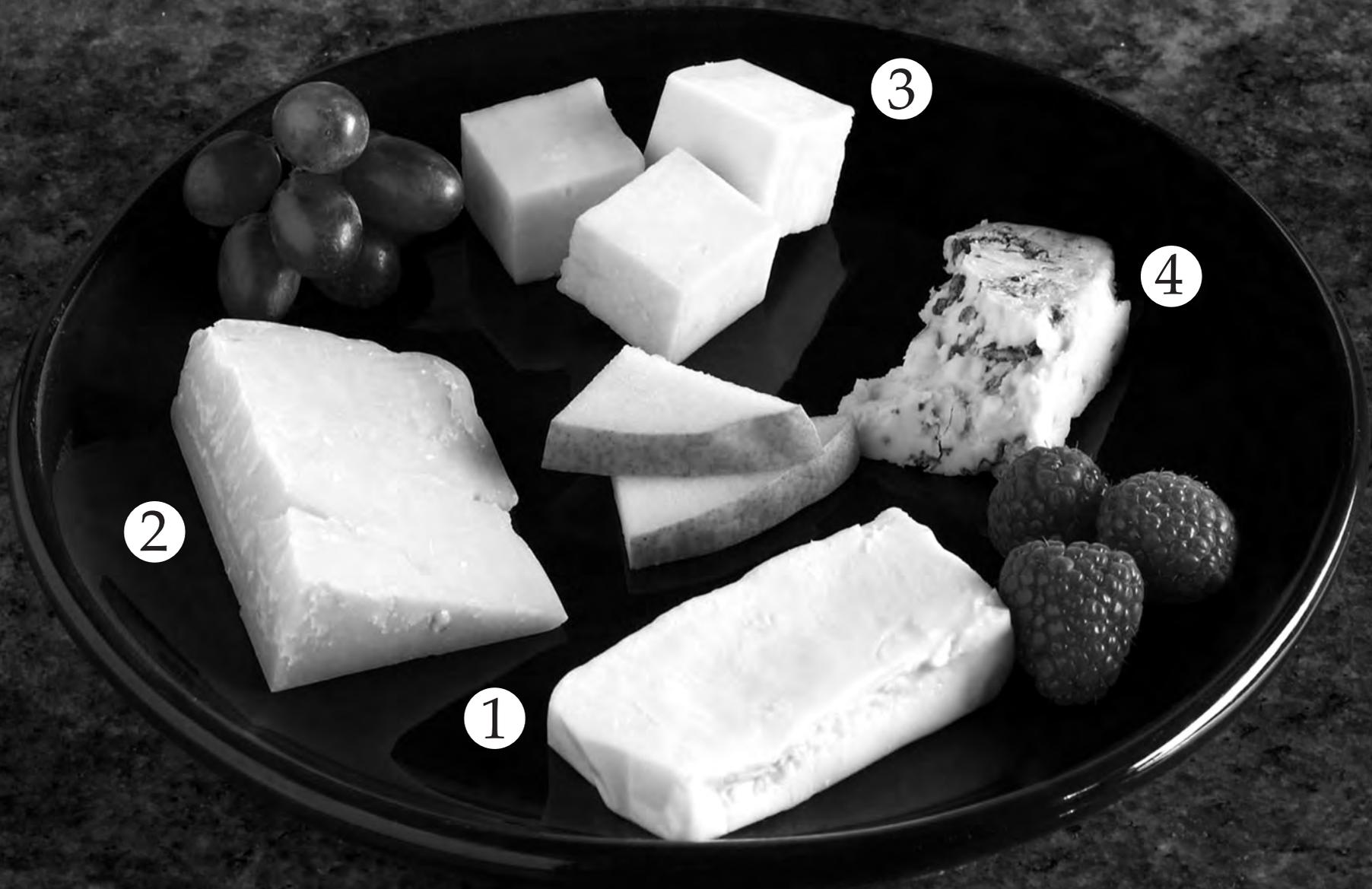
PLATE ENHANCEMENTS

Pears, nuts, grapes, thin sliced wheat bread, water crackers

OTHER CHEESE SUGGESTIONS

Pasta Filata—Fresh Mozzarella, Burrata, Mild Provolone, Sharp Provolone
Hard—Asiago, Kasseri, Parmesan, Pepato, Romano, Peperoncino®
Semi-soft—Fontina
Fresh—Mascarpone, Ricotta con Latte®

For additional info & pairing guide, contact us at info@belgioioso.com



A BelGioioso Cheese Plate

BelGioioso Cheese Plate - Descriptions

1 CREMA DI MASCARPONE™

Milk Type—cow
Raw Milk—no
Cheese Type—fresh
Texture—smooth
Wine Pairing—sparkling
Beer Pairing—cider and fruit ales
Piece Weight—1 lb. or 5 lbs.
Serve With—fruits, cookies and bread



Crema di Mascarpone™ has a rich custard consistency with a creamy, almost whipped texture. This BelGioioso original is naturally sweet and light and produced from only the freshest Wisconsin cream.

2 AURIBELLA®

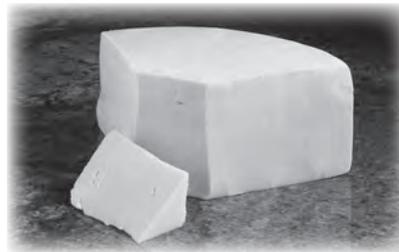
Milk Type—cow
Raw Milk—yes
Cheese Type—firm
Texture—firm
Wine Pairing—strong, dry
Beer Pairing—pale and brown ales
Piece Weight—12 oz.
Serve With—fresh or dried fruits and nuts



This BelGioioso exclusive firm cheese is made with whole milk and aged at least 6 months in special curing rooms to produce its full-bodied, noticeably robust flavor. Its slightly crumbly texture makes it perfect for shredding or grating, and the taste will keep you coming back for more.

3 FONTINA

Milk Type—cow
Raw Milk—no
Cheese Type—semi-soft
Texture—silky
Wine Pairing—light
Beer Pairing—pilsner
Piece Weight—5 lbs.
Serve With—melon, grapes, strawberries, bread



This semi-soft cheese is touted as a true Italian classic. Made from the freshest Wisconsin milk and aged over 60 days, it boasts a mild, yet slightly sweet flavor and a smooth, almost silky texture. BelGioioso Fontina melts perfectly for fondue and quiche.

4 CREAMYGORG®

Milk Type—cow
Raw Milk—no
Cheese Type—blue-veined
Texture—creamy
Wine Pairing—medium-bodied
Beer Pairing—mild ale
Piece Weight—5 lbs.
Serve With—pears, bread and walnuts



A BelGioioso exclusive creamy blue-veined cheese. In keeping with tradition, it is aged 90 days, during which time our cheesemakers repeatedly hand wash each wheel with brine. During this period, the cheese develops a soft spreadable texture as well as an addictive, earthy flavor and aroma.

WINE SUGGESTIONS

Crema di Mascarpone™—Sparkling Wine, Chardonnay
Fontina—Dolcetto, Pinot Noir, Sauvignon Blanc
Auribella®—Sherry, Port, full-bodied Zinfandel
CreamyGorg®—Riesling, Zinfandel, Port

PLATE WINE SELECTION

Sagrantino di Montefalco Passito DOCG

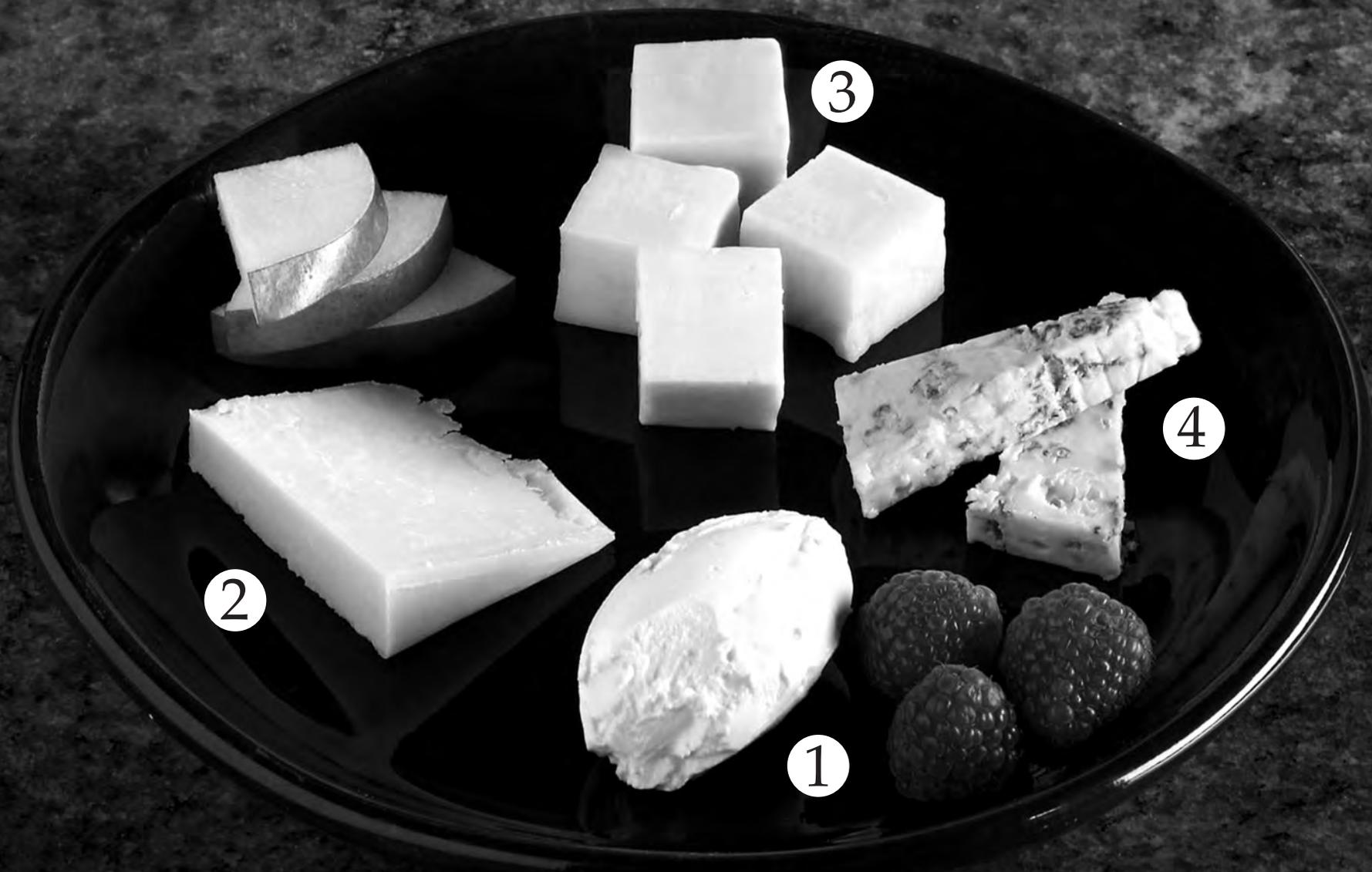
PLATE ENHANCEMENTS

Apples, grapes, pears, fig jam, thin sliced Italian crusty bread, water crackers

OTHER CHEESE SUGGESTIONS

Pasta Filata—Fresh Mozzarella, Burrata,
Mild Provolone, Sharp Provolone
Hard—Asiago, Kasseri, Parmesan, Pepato, Romano,
Peperoncino®
Semi-soft—Italice™, Kasseri
Fresh—Ricotta con Latte®, Mascarpone

For additional info & pairing guide, contact us at info@belgioioso.com



A BelGioioso Cheese Plate

How to Cut and Serve BelGioioso Cheeses

1. Choose the proper knife/wire cutter. A standard chef's knife or fish line cutter will work perfectly for cutting Burrata, Crescenza-Stracchino, Fresh Mozzarella, and other soft/semi-soft cheeses. However, American Grana®, Asiago, and other hard cheeses favor a Parmesan-style knife or a hand wire. In addition, paring knives and platform wire cutters work well for cutting small pieces of Gorgonzola.

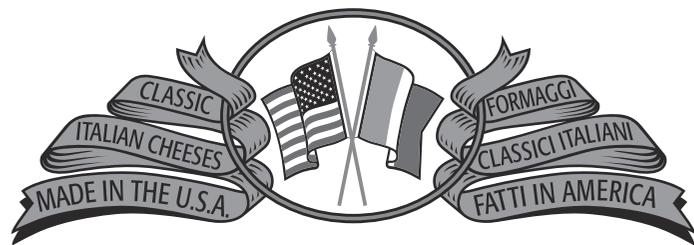
Note: Always use a sharp, clean, sanitized knife or wire cutter to avoid cross contamination and to protect the flavor of each cheese type.

2. Cut soft/semi-soft cheeses while they are cold. This will reduce waste and create a more attractive slice. Before cutting a hard cheese, allow the cheese to come to room temperature (about 1/2 to 1 hour depending on the type of cheese and size of the cut.)

3. Serving size: The standard portion for cheese plates is approximately 1 ounce of cheese per person.

4. Remember: Only cut the cheese you need for the application and refrigerate the rest.

Note: Cheese plates should be served at room temperature to provide the fullest, most appealing flavor.



BELGIOIOSO®

AMERICAN GRANA® ASIAGO AURIBELLA® BURRATA CREAMYGORG® CRESCENZA-STRACCHINO
CRUMBLY GORGONZOLA FONTINA FRESH MOZZARELLA & CURD ITALICO™ KASSERI
MASCARPONE PARMESAN PEPATO PEPERONCINO® PROVOLONE RICOTTA CON LATTE®
ROMANO TIRAMISU MASCARPONE UNWRAP & ROLL™ VEGETARIAN PARMESAN

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10 Helpful BelGioioso Receiving and Storing Tips

1. Check your order carefully. Make sure that it arrives in good condition and that all the "use by" or "sell by" date codes are appropriate.

2. Soft, fresh cheeses (like Burrata) are more perishable than hard aged cheeses (like American Grana®). Plan to order fresh cheeses weekly or in small quantities, especially during your slow season.

3. Refrigerate upon receipt! Do not let your cheeses sit out of refrigeration. Soft, fresh cheeses need *immediate refrigeration* to maintain freshness.

4. Refrigerate cheese between 34°F to 38°F.

5. Cheese is like a sponge; it will absorb flavors. Try to store your cheese in a clean, dry, isolated place—away from direct air blasts.

6. Rotate. Rotate. Rotate. *Use your oldest cheese first!*

7. Hard and semi-hard cheeses should be stored in plastic wrap or parchment paper (for example, American Grana® and Auribella®.) Cut the amount of cheese you need through the unopened Cryovac wrap and keep the remaining cheese in its original wrapper. Then, wrap plastic wrap tightly around that piece. If kept in ideal, refrigerated conditions and wrapped air-tight, this product may last many months without growing mold. If mold does grow, you may slice off the effected areas and enjoy.

8. Washed-rind cheeses (like Italico™) and fresh cheeses (such as Crescenza-Stracchino) *need to breathe*. Wrap in parchment or butcher paper.

9. Cut and wrap blue cheeses (CreamyGorg® and Crumbly Gorgonzola) tightly in plastic wrap or aluminum foil.

10. Re-wrap your cheese on a daily basis in order to increase shelf life and preserve the character of each cheese.