



Classic

CHEESE KIT

OUR CLASSIC SELECTION OF CHEESES
CRAFTED WITH PRIDE IN WISCONSIN USING
FRESH MILK FROM LOCAL FAMILY FARMS

THE CLASSIC CHEESE KIT OFFERS

- Award-winning premium specialty cheeses – gluten-free & rBST-free*
- Ease of use – take the guesswork out of selecting complementary cheese varieties
- Convenience – smaller cuts are easier to store and handle and offer minimal prep time with less waste
- Ease of presentation - tent cards to identify each individual cheese

KIT INCLUDES

ROTH® MEZZALUNA® FONTINA **2.5 LBS**

ROTH® 6+ MONTH AGED GOUDA . . . **2.5 LBS**

ROTH® GRAND CRU® RESERVE. . . . **2.25 LBS**

ROTH® RED SPRUCE®
4-YEAR CHEDDAR. **2.5 LBS**

ROTH® BUTTERMILK BLUE®
AFFINÉE **3 LBS**

Approximately 400, 0.5 ounce servings.

All weights are approximate.



DRIVE DESIRABILITY - Technomic's 2017 Value and Pricing report found that 61% of consumers are more likely to purchase menu items with brand-name ingredients vs. unbranded ingredients. Menu the cheeses in this kit with the brand name Roth (i.e. Roth Grand Cru).

Tasting Notes & Pairings

1 ROTH® MEZZALUNA® FONTINA

Inspired by an Italian Alpine favorite, this washed-rind Fontina bears a rich, creamy texture and a mild, earthy flavor with hints of yeast and wild mushrooms.

PAIR WITH: PEACHES, APRICOTS, PLUMS, FIGS, ALMONDS, PINE NUTS, CURED MEATS, ROASTED/GRILLED VEGETABLES, PINOT GRIGIO, CHENIN BLANC, ROSÉ, PILSNER, BLONDE ALE, KIR ROYALE, CHAMPAGNE COCKTAILS

PASTEURIZED COW'S MILK • VEGETARIAN RENNET

2 ROTH® 6+ MONTH AGED GOUDA

This aged gouda is crafted with fresh, local Wisconsin milk and then lovingly cured in the Roth Creamery Cellars for at least six months. Experience a delightful play of brown butter, butterscotch, and grilled pineapple flavor notes, and a sweet salted caramel finish.

PAIR WITH: APPLE, FRESH OR DRIED PINEAPPLE, CANDIED PECANS, CARAMEL, CURED MEATS, MALBEC, AMBER ALE, BELGIAN BEER, BOURBON OR WHISKEY COCKTAILS

PASTEURIZED COW'S MILK • VEGETARIAN RENNET

3 ROTH® GRAND CRU® RESERVE

This washed-rind Alpine-style cheese is crafted in Swiss copper vats and cellar cured for six to nine months on wooden boards. Earthy and robust with undertones of fruit and nuts.

PAIR WITH: APPLES, GRAPES, DRIED APRICOTS, ROASTED ALMONDS, HAZELNUTS, CURED MEATS, DUCK CONFIT, CORNICHONS, RIESLING, GEWÜRTZTRAMINER, BOCK, PORTER, NUT BROWN ALE, WHISKEY, SPARKLING APPLE CIDER, HARD CIDER

PASTEURIZED COW'S MILK • VEGETARIAN RENNET

4 ROTH® RED SPRUCE® 4-YEAR CHEDDAR

A Wisconsin tradition, hand-selected for additional aging to create rich, sharp Cheddar notes.

PAIR WITH: APPLES, FIGS, PECANS, CASHEWS, CRANBERRY CHUTNEY, KETTLE CORN, FIG SPREAD, MERLOT, CABERNET SAUVIGNON, STOUT, PORTER, BOURBON, SCOTCH, HARD CIDER

PASTEURIZED COW'S MILK • VEGETARIAN RENNET

5 ROTH® BUTTERMILK BLUE® AFFINÉE

Cured a minimum of six months, this creamy raw milk blue cheese has a tangy flavor that's piquant and peppery, yet never overpowering.

PAIR WITH: PEARS, PLUMS, FIGS, DATES, BERRIES, CANDIED PECANS, WALNUTS, BACON, NUT BRITTLE, HONEY, MAPLE SYRUP, MERLOT, ZINFANDEL, PORT, ICE WINE, LAMBIC, CHOCOLATE STOUT, GIN MARTINI

RAW COW'S MILK • VEGETARIAN RENNET

SUGGESTED PLATING

Plate cheeses from mildest to strongest in a clockwise fashion, beginning with MEZZALUNA® FONTINA and ending with BUTTERMILK BLUE® AFFINÉE.



CHEESE HANDLING BASICS

CUTTING TECHNIQUES

Cheese should be cut when cold. Use a separate (or clean) knife and clean cutting surface when preparing each cheese variety.

TEMPERATURE

After preparing the cheese, bring to room temperature before serving – this can take up to an hour.

SERVING SIZES

CATERING APPLICATIONS: 0.5 to 0.75 oz

CHEESE PLATES: 0.75 to 1 oz

* No significant difference has been shown between milk derived from rBST-treated and non-rBST-treated cows.

For more information, please contact your local Emmi Roth Sales Representative.



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