



Cheese Tasting Menu

And Recipe Book



Boursin Black Truffle and Sea Salt

Nothing transforms everyday moments into occasions like the exceptional taste of Boursin Gourmet Spreadable Cheese. Just open up a cup of Boursin Gourmet Spreadable for a spontaneous get-together with the neighbors or game night with friends, and watch everyone delight in the perfect contrast of rich flavor and light spreadable texture.

Indulge your guests with our new Boursin Black Truffle and Sea Salt cheese. This truffle cheese perfectly pairs the earthy, rich flavor of black truffle with refreshing herbal and salt notes.

Add this black truffle cheese to your favorite pasta dish for a burst of savory flavor, crumble it on top of a delicious flatbread, or feature it on your charcuterie board—the possibilities are endless.

Black Truffle and Brussel Sprout Flatbread

- 4 strips bacon
- 1 small shallot, minced (about 2 Tbsp.)
- 2¼ cups thinly sliced Brussels sprouts, divided
- ⅓ cup chopped walnuts
- Salt and pepper
- 1 flatbread crust
- Olive oil
- Boursin Black Truffle & Sea Salt Cheese
- Balsamic glaze
- Red pepper flakes



DIRECTIONS:

Preheat oven and pizza stone to 450° F.

Cut bacon into small pieces and cook in a pan over medium high heat until

done. Remove from pan using a slotted spoon and drain on a paper towel. Reserve 1 tablespoon of bacon grease.

Return pan to medium heat, add shallot and sauté for 1-2 minutes until translucent. Add 2 cups of the sliced Brussels sprouts and sauté for 3-4 minutes until crisp tender. Remove from heat and toss with bacon and walnuts. Salt and pepper to taste.

Brush crust with olive oil and crumble half of the Boursin over the crust. Top with Brussels sprouts mixture.

Carefully slide flatbread onto the hot pizza stone and bake for 10-15 minutes until crust is golden brown and cooked through and Brussels sprouts are lightly charred.

Crumble remaining Boursin over the top. Sprinkle with remaining ¼ cup sliced Brussels sprouts and red pepper flakes and drizzle with balsamic glaze. Slice and serve.

Pair with:



Fresh Mozzarella Pizza

- Fresh Pizza Dough (Make ahead)
- Zerto Fresh Mozzarella
- 1 tbsp extra virgin olive oil, plus more for drizzling
- ¼ tsp fine salt (plus extra sea salt flakes to serve, optional)
- Freshly ground black pepper
- Fresh Basil Leaves



DIRECTIONS:

Preheat oven and pizza stone to 450° F

Slice mozzarella balls, pat dry and set out on paper towel for 10 minutes.

Place the dough on parchment paper, and starting from the center, gently press it out with your fingers until you get approx a 9x13 inch pizza.

Add mozzarella evenly to the pizza, sprinkle salt over entire pizza, season with pepper to taste, drizzle with olive oil.

When the oven is hot, carefully transfer the pizza onto the preheated pizza stone. Bake the pizza until the mozzarella cheese and crust are nicely browned, 8-15 minutes.

Allow the pizza to cool before serving, drizzle with good-quality extra virgin olive oil and scatter fresh basil leaves and sea salt flakes.

Slice and serve.



Zerto Fresh Mozzarella

Zerto Fresh Mozzarella is a creamy and luscious cheese that hails from the heart of Denmark. It is renowned for its delicate, milky flavor and a soft, supple texture that practically melts in your mouth. This cheese is crafted from the freshest cow's milk, giving it a clean and mild taste that pairs perfectly with a variety of ingredients.

Zerto Fresh Mozzarella is a must-have for creating classic dishes like Caprese salads, Margherita pizzas, or simple yet satisfying sandwiches. Its versatility and fresh, milky taste make it a beloved choice for those seeking to add a touch of Denmark to their culinary creations.

It's the embodiment of freshness and simplicity, making it a beloved staple in both traditional and modern fusion cuisines. Whether you're crafting a gourmet pasta dish or a casual snack, Zerto Fresh Mozzarella adds a level of culinary finesse that is simply irresistible.

Pair with:



**Pilsner
Lager**



**Rosé
Light White**



L'Extra Triple Cream Brie

L'Extra Triple Cream Brie delights your taste buds with its luxurious creaminess and a decadent richness that makes it the epitome of gourmet delight. Hailing from the heart of Canada, this creamy brie is a testament to the country's rich tradition of artisanal cheese-making.

With its velvety texture and a rich, buttery flavour, it's a perfect addition to any cheese board or a wonderful companion for your favourite wine. The luscious creaminess of this brie, coupled with its mild and nutty undertones, makes it a must-try for cheese enthusiasts and those looking to explore the world of Canadian dairy excellence.

Whether enjoyed on a cracker or with fresh fruit, L'Extra triple cream brie is sure to elevate your culinary experience and leave you savouring every bite.

Pair with:



**Stout
Porter**

Pinot Noir



Baked Brie with Figs, Pistacio and Orange

- One package of L'Extra Triple Cream Brie
- ¼ cup fig jam
- ¼ cup sliced figs
- ½ cup chopped pistachios
- Zest of 1 orange
- Freshly ground black pepper, as needed
- 1 tablespoon honey
- 1 tablespoon chopped fresh thyme
- Bread or crackers, as needed for serving



DIRECTIONS:

Preheat the oven to 375° F. Place the Brie in a small oven-safe skillet, and place the skillet on a baking sheet.

In a medium bowl, stir the jam with the figs, pistachios and orange zest to combine. Spoon the mixture on top of the Brie.

Garnish with black pepper and then transfer the skillet to the oven. Bake until the cheese is heated through, 15 to 17 minutes.

Remove the skillet from the oven and then garnish the baked Brie with the honey and thyme.

Serve immediately with bread or crackers.

Roasted Cauliflower with Dill Havarti Cheese

- Roasted Cauliflower with Dill Havarti Cheese
- 1 whole cauliflower; stem removed and cut into quarters
- 1 red onion; cut into quarters
- 4-5 slices of smoked bacon
- 8 oz block of Castello® Havarti dill Cheese; shredded
- olive oil
- fresh parsley



DIRECTIONS:

Preheat oven to 400° F.

Drizzle the cauliflower and onion generously with olive oil and season with salt and pepper. Place into a preheated oven for 15 minutes.

Cook bacon lightly and take off heat when golden. When cooled, chop into smaller pieces.

When the cauliflower and onions have roasted for 15 minutes, remove from the oven and add Castello Dill Havarti Cheese. Place back into the oven for an additional 10 minutes. The cheese will melt on top of the cauliflower and fall to the sides.

Once cheese has melted, top with bacon and roast for 5 minutes. Garnish with parsley. Serve immediately.



Castello Dill Havarti

Castello Dill Havarti is a cheese that brings a delightful twist to your palate. Crafted with care, this Havarti cheese features a creamy, slightly tangy base infused with aromatic dill, creating a harmonious blend of flavours.

It hails from a long-standing Danish tradition of cheese-making, and its smooth texture and subtle dill undertones make it a versatile choice for a variety of culinary creations.

Whether enjoyed in a sandwich, on a cheese platter, or melted over hot, crispy potatoes, Castello Dill Havarti adds a touch of herbaceous sophistication to your dishes, making every bite a flavourful and memorable experience.

Castello Dill Havarti is an irresistible choice for those seeking a refreshing twist to their cheese boards. So, elevate your taste experience with a slice of Castello Dill Havarti and discover the wonderful world of Danish cheese craftsmanship.

Pair with:



Stout

**Pinot Noir
Merlot
Red Zinfandel**





Merlot BellaVitano and Arugula Stuffed Chicken Breasts

- 2 tbsp olive oil
- 10 Oz. fresh arugula
- 3 Cloves Garlic ; Minced
- 4 chicken breasts boneless and skinless; Pounded to 1/2 inch thick
- ¾ Cup Merlot BellaVitano; Shredded



DIRECTIONS:

Preheat oven to 400° F. In a large skillet heat oil over medium-high heat. Add arugula and garlic; sauté just until wilted. Remove skillet from heat.

Place chicken breasts on a work surface. Evenly place arugula and garlic mixture in center of each chicken breast. Sprinkle evenly with BellaVitano Merlot cheese

Roll up chicken to enclose ingredients, and secure with wooden toothpicks. Season chicken with salt and pepper to taste. Place on nonstick baking sheet

Bake, uncovered, 20-25 minutes or until an instant-read thermometer registers 165°F.

Serve warm with potatoes and seasonal vegetables.

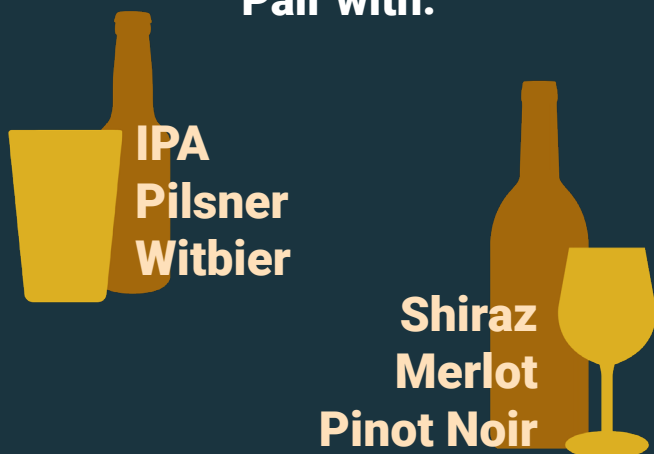
Merlot BellaVitano

Merlot BellaVitano is a cheese that marries the rich heritage of American cheese-making with the bold, robust flavors of merlot wine. Handcrafted to perfection, this cheese is a testament to the art of cheese-making. It boasts a firm and creamy texture with a beautifully marbled exterior, thanks to its bath in merlot wine.

As you savor a bite, you'll experience the sweet and fruity notes of the wine, harmoniously blended with the nutty, creamy undertones of the cheese. Whether you enjoy it on a charcuterie board, paired with a glass of merlot, or even grated over a warm dish, Merlot BellaVitano elevates your culinary journey, offering a delightful, wine-infused twist that's sure to impress your palate and your guests.

Indulge in the taste of quality parmesan-style cheese and the depth of merlot in every delectable bite.

Pair with:



Herb & Garlic Bread Knots

- 1/3 cup butter, melted
- 3 cloves of garlic, grated or minced
- 1 tbsp fresh chives, finely chopped
- 1 tsp fresh oregano, finely chopped
- 1 tsp fresh basil, finely chopped
- 650g fresh pizza dough
- 1 cup Sunny Dog Barkin' Herbs & Garlic Cheddar, grated
- Optional: 1/3 Cup Sunny Dog Barkin' Herbs and Garlic Cheddar, grated for topping



DIRECTIONS:

Preheat the oven to 375°F and prepare 2 baking sheets with parchment paper.

In a medium size bowl add the butter, garlic, chives, oregano and basil.

Cut dough into 16 equal sized balls of dough. One by one take a ball of dough, using your hands stretch the dough into a rectangle. (If the dough is sticky use a little flour to help)

Measure 1 tbsp of grated cheese and place in each rectangle, making a line of cheese to one edge of the dough. Roll the dough into a long rope, making sure to pinch the edges to seal in the cheese.

Once dough is sealed, roll dough to make a longer rope about 8" long and tie each into a knot.

Place knots on baking sheets and brush with garlic herb butter. (Optional: Top each knot evenly with additional cheese.)

Bake knots for 20- 22 minutes or until golden brown. Serve immediately!



Sunny Dog Barkin' Herbs & Garlic Cheddar

Sunny Dog Barkin' Herbs & Garlic Cheddar, a cheese crafted with passion, infuses the timeless sharpness of cheddar with a lively burst of zesty garlic and aromatic herbs, creating a uniquely comforting yet thrilling flavor profile. Let every slice or grate of this exceptional cheddar elevate your culinary journey with a delightful blend of familiarity and excitement.

Whether you're slicing it for a gourmet sandwich, grating it over pasta, or simply enjoying it on its own, the combination of herbs and garlic adds a unique and inviting twist to the familiar taste of cheddar.

Sunny Dog Barkin' Herbs & Garlic Cheddar is sure to brighten up your cheese experience, making it a deliciously memorable part of your culinary adventures. Its flavours are perfect for those who want just a little extra from their cheese.

Pair with:



IPA



Merlot



Balderson Heritage Cheddar

Balderson Heritage Cheddar is a cheese that embodies the legacy of Canadian cheddar-making excellence. Handcrafted with meticulous attention to detail, this cheddar stands as a testament to tradition and quality.

This cheese serves as a versatile culinary muse, lending its exceptional essence to cheese platters and gourmet creations alike. The rich, full-bodied flavour of Balderson Heritage Cheddar reflects years of expertise and is characterized by its smooth, crumbly texture and complex, nutty undertones.

It's the kind of cheese that can stand proudly at the center of your cheese platter or become the star ingredient in your culinary creations. Balderson Heritage Cheddar represents a true Canadian classic that continues to delight cheese enthusiasts with its exceptional taste and artisanal heritage.

Pair with:



Balderson Cheddar Biscuits

- 3 cups all purpose flour
- 3 tbsp Sugar
- 1 tbsp Baking Powder
- $\frac{3}{4}$ c butter, cut in pieces
- 1 c milk
- $\frac{1}{4}$ c Balderson 3 year Cheddar
- 2 tbsp fresh basil



DIRECTIONS:

Preheat oven to 375° F. Line a baking tray with parchment paper.

Combine flour, sugar, baking powder and salt.

Cut in butter by hand or in a mixer fitted with the paddle attachment until texture is rough and crumbly.

Add milk and combine just until dough comes together (a few dry crumbs are okay).

Stir in cheese and basil.

Turn dough onto a work surface and shape dough into a disc, flattening and folding the dough as you combine.

Divide dough into 2 discs, and press or roll to $\frac{3}{4}$ inch (2 cm) thick. Cut each disc into wedges and place on prepared baking tray.

Brush with milk. Bake for 18 to 20 minutes, until a light golden brown.

Serve warm.

Ham and Cheese Croissandwich

- 4 croissants
- ⅓ c butter
- ⅓ c flour
- 1¼ c milk
- 1 tablespoon wholegrain mustard
- ½ c Wookey Cave Aged plus extra for topping
- salt and pepper
- sliced ham



DIRECTIONS:

Preheat the oven to 400° F.

Make a roux with the butter and flour. Pour in about a quarter of the milk and allow it to bubble a little, then stir in roux. Repeat this until all the milk is used and sauce is thickened slightly. Stir in cheese, 1 tablespoon of mustard, season with pepper and take off the heat. Allow to cool. Slice the croissants in half lengthways. Lay the halves on a baking tray.

Spread cooled sauce over each of the halves and reserve a little for the top.

Lay on a thick slice of ham.

Close the croissant. Spread the remaining sauce over each croissant and sprinkle with cheese. Bake in the oven for 20 minutes or until golden brown. Serve with a simple salad or a soup.



Wookey Hole Cave Aged Cheddar

Wookey Hole Cave Aged Cheddar Cheese is a truly exceptional cheese that embodies the essence of time-honored craftsmanship.

Hailing from the UK, this cheddar is lovingly matured deep within the historic Wookey Hole Caves, where it acquires its unique character. The cool, damp cave environment imparts a distinctive earthy and nutty flavour to the cheese, resulting in a taste that's rich, complex, and utterly unforgettable. Its crumbly yet creamy texture is a testament to its artisanal quality.

Wookey Hole Cave Aged Cheddar is a gourmet delight, perfect for enjoying on a cheese platter, crumbled over salads, or melted into your favorite dishes. It's a cheese that takes you on a journey through time and nature, making every bite a captivating exploration of flavour.

Pair with:



**Lager
IPA**



**Bordeaux
Cabernet Sauvignon**



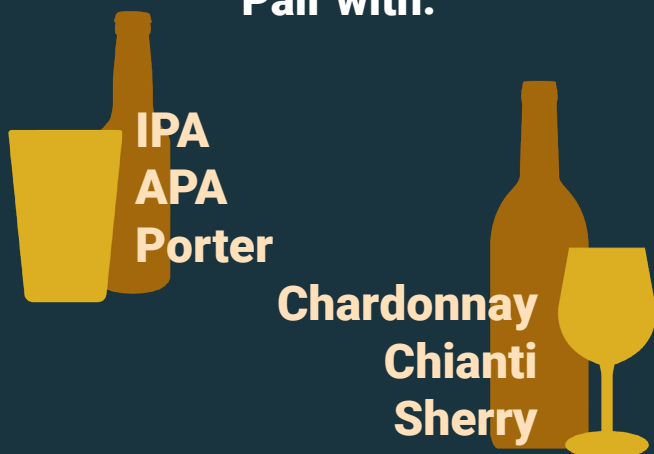
Red Fox Aged Leicester

Red Fox Aged Leicester is an American cheese that exudes a vibrant, russet hue and a bold, full-bodied flavour. Crafted with dedication, this cheese undergoes a lengthy maturation process, which gives it a distinctive character and crumbly texture.

Red Fox Leicester boasts a bold and distinctive flavor profile with its rich, nutty undertones and a hint of tanginess, creating a cheese that's both robust and delightfully complex.

Red Fox Aged Leicester not only adds a pop of colour to your cheese platter but also serves as a versatile ingredient. Whether you're grating it over pasta, melting it in a savory sauce, or simply savoring it with a glass of wine, Red Fox Aged Leicester is a cheese that stands out with its robust and inviting profile, making it an exquisite addition to your culinary endeavors.

Pair with:



Red Fox Mac & Cheese

- 6 slices bacon
- 3 tbsp flour
- 2 cups milk
- 11oz Red Fox grated
- 11 oz macaroni
- 7oz spinach
- 1 bunch finely chopped parsley
- 1 bunch finely chopped chives
- 2 tbsp breadcrumbs



DIRECTIONS:

Preheat oven to 375° F. Cook the bacon in a non-stick saute pan for 2 minutes each side until crispy then put to one side. Cook the pasta for 6 minutes and scoop out some of the cooking water before draining. Melt the butter in the same pan then add the flour and beat together and cook for 1 minute. Whisk in the milk slowly and keep whisking until the sauce is smooth. Simmer for 4-5 minutes until thickened, whisking continuously. Add most of the Red Fox and stir until melted.

Add the spinach and some of the pasta water and allow to wilt slightly. Tip in the macaroni into the sauce along with the herbs and plenty of seasoning. Crumble in the crispy bacon.

Pour everything into an oven proof-dish and top with the remaining Smoked Red Fox and the breadcrumbs. Bake for 15-20 minutes until golden and bubbling.

Serve warm as a side or on it's own.

Grana Padano Crisps

- ½ cup grated Tres Stelle Grana Padano



DIRECTIONS:

Preheat oven to 400° F.

Pour a heaping tablespoon of Parmesan onto a silicone or parchment lined baking sheet and lightly pat down. Repeat with the remaining cheese, spacing about a 1/2 inch apart.

Bake for 3 to 5 minutes or until golden and crisp. Cool and enjoy!

experience to new heights.

For a gourmet twist on classic Italian pizza, sprinkle this cheese over the top to add a punch of umami and a tantalizing aroma. Grana Padano can also be enjoyed as a post-dinner treat, alongside a drizzle of honey or a glass of aged balsamic vinegar, highlighting its versatility as a dessert cheese.

In every culinary endeavor, Tres Stelle Grana Padano elevates the dining experience with its unparalleled taste and adaptability.

The aging process of Tres Stelle Grana Padano is a testament to perfection. The cheese matures for at least nine months, allowing its flavors to develop and intensify. Each wheel is carefully monitored, turned, and inspected to ensure its quality meets the highest standards.

This meticulous attention to detail is what makes Tres Stelle Grana Padano stand out among cheese connoisseurs and has earned it its place on the global culinary stage.



Tres Stelle Grana Padano

Tres Stelle Grana Padano is a remarkable Italian cheese that exemplifies centuries of artisanal cheese-making traditions. A close cousin to Parmigiano-Reggiano, this cheese boasts a hard, crumbly texture and a rich, nutty flavor with a hint of fruity sweetness.

Tres Stelle Grana Padano is a versatile cheese that can be incorporated into various dishes or served in a multitude of ways. Grate it generously over a steaming bowl of risotto for a creamy and flavorful finish, or shave it thinly over a plate of fresh pasta with a drizzle of olive oil. Create a delectable salad by adding Grana Padano shavings to mixed greens, or simply enjoy it as a standalone cheese on a charcuterie board paired with wine and fresh fruit.

Its bold taste and gratable texture make it an indispensable ingredient in your culinary repertoire, enhancing the flavors of a wide range of dishes and elevating your cheese

Pair with:



APA
English Brown Ale

Rustic Italian Red





Applewood Smoked Cheddar

Applewood Smoked Cheddar is a cheese that marries the natural, smoky essence of applewood with the rich, creamy texture of cheddar. Crafted with care, this cheese offers a mouthwatering combination of flavors, where the hickory smoke imparts a sweet and smoky undertone to the classic cheddar profile.

This cheese is a versatile delight that can enhance a wide range of dishes. Slice it for a flavorful addition to sandwiches and burgers, where its smoky notes add depth and complexity to each bite. Grate it over a steaming bowl of mac and cheese, infusing the dish with a distinctive smokiness.

Applewood Smoked Cheddar is also perfect for cheese platters, offering a unique and inviting option for your charcuterie spread. It is a beloved choice among cheese enthusiasts.

Pair with:



Hard Cider
Porter



Merlot
Shiraz

Grilled, Smashed Loaded Potatoes

- 1 Tbsp. vegetable oil
- 5 tsp. chipotle seasoning
- 6 slices applewood smoked bacon (cut into ¼ inch pieces)
- 1 c yellow onion (chopped)
- ½ c red bell pepper (chopped)
- ½ c Applewood Smoked Cheddar
- 2 Tbsp. green onions (finely chopped)
- ¼ cup sour cream



DIRECTIONS:

Place potatoes on microwavable plate. Pierce potatoes with fork several times. Microwave on HIGH 5 to 6 minutes or until fork-tender but still firm. Let stand until cool enough to handle. Toss potatoes, oil and 3 teaspoons of the Seasoning in large bowl until well coated.

Grill potatoes over medium heat 4 to 5 minutes or until skin is crispy, turning frequently. Meanwhile, cook and stir bacon in large cast iron skillet on the grill 8 to 10 minutes or until crisp. Add yellow onion and bell pepper; cook and stir 2 to 3 minutes or until tender-crisp.

Push bacon mixture to one side of the skillet. Add potatoes to skillet on the other side. Smash each potato with heavy spatula, bottom of small sturdy bowl, or meat pounder. Sprinkle potatoes with remaining 2 teaspoons Seasoning. Spoon bacon mixture over the potatoes. Sprinkle with cheese. Cover pan or close grill. Cook 3 to 5 minutes or until cheese is melted.

To serve, sprinkle with green onions and dollops of sour cream.

Baked Gouda Dip

- 2 (8 ounces) packages of cream cheese
- 1 c mayonnaise
- 1 c sour cream
- 2 c Gustav Medium Gouda, shredded, divided
- 1 pound bacon, cooked and chopped, divided
- 3 scallions, chopped, divided
- Freshly ground black pepper



DIRECTIONS:

Preheat the oven to 400° F.

In a large bowl, add the cream cheese and microwave for 30 seconds or until softened and easy to stir.

Add the mayo and sour cream and whisk until smooth. The mixture should be creamy but not liquidy.

Add in 1 $\frac{2}{3}$ c cheese, all but $\frac{1}{4}$ c chopped bacon, and all but 2 tbsp of the chopped scallions to the cream cheese mixture and stir to combine. Season with black pepper to taste.

Transfer the dip to a oven proof dish, sprinkle with the remaining cheese and bacon and bake for 30 minutes OR until golden brown and bubbly. When out of the oven, sprinkle with the reserved scallions.

Serve immediately with baguette or crackers.



Gustav Medium Gouda

Gustav Medium Gouda is a Canadian -made Dutch cheese that captures the essence of traditional Gouda craftsmanship. This cheese is renowned for its exceptional quality and timeless appeal.

With a creamy texture and a balanced, nutty flavor, Gustav Medium Gouda strikes a harmonious chord for cheese lovers. It is an excellent choice for a variety of occasions and uses. You can slice it for a quick and satisfying snack, grate it to elevate your pasta dishes, or melt it into a warm and gooey grilled cheese sandwich. Its versatility makes it a staple in cheese platters, where it pairs seamlessly with fruits, crackers, and wine.

Whether enjoyed as a simple indulgence or a component of your culinary creations, Gustav Medium Gouda brings the unmistakable Dutch cheese legacy to your table.

Pair with:



Stout

**Pinot Grigio
Riesling
Chardonnay**





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cheeses that Pembina
West Co-op has to offer,
ranging from Canadian-
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Taste them all!

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