



5 EASY WAYS TO ENHANCE DISHES *with* CHEESE

1

Bring out the SAVORY SIDE WITH CHEESE

Cheese is a great way to turn recipes that are normally sweet into something new and interesting.

- Shredded California Cheddar and nuts in oatmeal
- Waffles with sautéed peppers and California Provolone
- California Brie in bread pudding



2

Make it

CREAMY WITH CHEESE

Use cheese to add silky, smooth texture in unexpected places.

- California Fromage Blanc or mascarpone in gazpacho soup
- Steaks stuffed with California Monterey Jack
- California Cream Cheese in quinoa

3

Combine

CHEESE WITH SWEETS

Fruity recipes and desserts are also a tasty place to feature cheese, especially milder ones.

- California Ricotta with rice pudding
- California Mozzarella balls in fruit salad
- California Crème Fraîche in cranberry sauce

4

Add

OOMPH WITH CHEESE

Cheese can add exciting and unexpected zing in recipes that typically don't include it.

- Guacamole with crumbled California Blue Cheese
- California Pepper Jack in meatloaf
- Grated California Asiago on popcorn

5

Make better BAKED GOODS WITH CHEESE

The creaminess of cheese adds tenderness to all sorts of dough, cakes, breads and quick breads.

- Shredded California Monterey Jack in pastry
- Shredded California Mozzarella in biscuits
- Coffee cake with crumbled California Queso Fresco

