

RECIPE REMIX

WITH HISPANIC/MEXICAN-STYLE DAIRY PRODUCTS

The Beginner's Guide

Embark on a new culinary adventure with Hispanic- or Mexican-style dairy products that go with much more than tacos (though those are great too!). Don't be daunted when passing the Hispanic-style dairy section at the supermarket. While there are 25 varieties and styles of these dairy products to choose from, to make it easy we've selected a few to get to know. Try one to remix your favorite dish. Or try all five and invite friends over for a party!

CHEESES

1. QUESO FRESCO

Key-so Fres-co

About: Fresh, mild flavor, soft to firm, moist

Swap for: Feta

Uses: Fill and top mac & cheese, crumble onto fruit



2. PANELA

Pah-neh-la

About: Fresh, mild flavor, firm, moist

Swap for: dry-pressed Ricotta

Uses: Mix into omelettes, lasagna, casseroles



3. OAXACA

Wa-ha-ka

About: Fresh, mild flavor, semi-firm

Swap for: Mozzarella

Uses: Eat as is for a snack and in sandwiches, melt for pizza

Fun Fact: Braided texture is inspired by silver craftsmanship in Oaxaca, Mexico



4. COTIJA

Ko-tee-hah

About: Aged, strong flavor, salty, semi-firm to firm

Swap for: Parmesan

Uses: Crumble and sprinkle over cooked pasta, soups, salads, corn on the cob

Fun Fact: Named after the town of Cotija



PLUS:

5. CREMA

Crem-ah

About: Fresh, thick cream, rich, tangy flavor

Swap for: sour cream, crème fraîche or yogurt

Uses: Fold into dipping sauces, dollop onto soups and baked potatoes



HISPANIC-STYLE DAIRY FAST FACTS

- Originated in Latin American countries
- California is #1 producer in U.S.
- 25 varieties and styles of cheeses and dairy products
- Two main cheese categories: fresh and aged



Look for the Seal

California Milk Advisory Board

Look for Hispanic-style dairy products with the Real California Milk Seal in the refrigerator section at supermarkets nationwide. Use the [Product Locator Tool](#) at RealCaliforniaMilk.com to find a retailer near you.

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