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

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

PLUS:

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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