

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE GYPSY

Every day, The Gypsy roams the countryside in search of starving tummies and taste buds left awry. Her mission will not cease until the echo of growling stomachs is forever silenced. No one knows whence The Gypsy comes, but they always welcome her with open arms, not to mention open mouths.

THE TOPPINGS & FIXINGS: Wisconsin Fresh Mozzarella Cheese, Wisconsin Parmesan Cheese, Beef Patty, Peppered Bacon, Sliced Cucumbers, Sliced Red Onions, Tomatoes, and Ranch Dressing on a Toasted Roll.



WISCONSIN FRESH MOZZARELLA

Mild, tasty, and always a crowd-pleaser, Fresh Mozzarella should be eaten when only a few days old. So what are you waiting for? Submerged in water to maintain its freshness, Fresh Mozzarella is a creamy white color and usually kneaded, then stretched and formed into balls or logs before being sold.

THE FLAVOR: Delicate, milky, and mild.

THE PAIRINGS: Lives happily ever after with wines such as Beaujolais, pinot gris, and chardonnay. Isn't afraid to get friendly with fruit beers.



WISCONSIN PARMESAN

Although you won't see it wearing a crown, Parmesan is considered the king of Italian-style cheeses. Adding life to many dishes, its flavor intensifies with age. While commonly grated and melted into food, Parmesan also works well as a table cheese. Wisconsin cheesemakers lead the U.S. in the production of award-winning Parmesans.

THE FLAVOR: Buttery, sweet, and nutty. Intensifies with age.

THE PAIRINGS: If you want to show your taste buds your pairing expertise, Parmesan goes best with Chianti, merlot, Madeira, and stout beers.

