

# Wisconsin Award-Winners

## CHEESE COURSE KIT



**Roth Käse**  
USA Ltd

Handcrafted by Master Cheesemakers, this Cheese Course selection from Roth Käse includes some of the world's finest award-winning cheeses:

### **GRAND CRU GRUYÈRE RESERVE**

This award-winning cheese is hand-crafted in an imported copper vat and carefully cured in cellars. A Cellar Master selects certain wheels of Gruyère for additional aging of six to nine months to create a rich, complex flavor with fruity and nutty undertones.

### **MEZZALUNA FONTINA**

True to its Alpine origins, MezzaLuna Fontina is a stand out. This handcrafted cheese is cured for six to eight weeks for a complex, rich flavor. A staple in Italian cooking, Fontina is the perfect table and melting cheese. It adds depth of flavor to a wide range of dishes (move over Mozzarella!).

### **VINTAGE VAN GOGH**

A true masterpiece, Vintage Van Gogh is artfully crafted in limited quantities from fresh, full cream milk. Aged a minimum of six months, this outstanding cheese has a rich, golden body and a pronounced caramel flavor. Vintage Van Gogh is the ultimate dessert cheese, thus perfect for the Cheese Course.

### **BUTTERMILK BLEU AFFINÉE**

An absolutely awesome Blue Cheese! The freshest raw milk from Jersey cows makes Roth Käse's Buttermilk Bleu Affinée decidedly rich and creamy. It is cured for at least six months, creating a deliciously piquant and earthy flavor profile. Enjoy with a glass of robust red wine.

### **RED SPRUCE FOUR YEAR CHEDDAR**

A Wisconsin cheese tradition and a true show-stopper! Wisconsin is the nation's leader in Cheddar production, and it's easy to see (and taste) why. We hand-select the finest cheddars for additional aging to create a rich, buttery, intense flavor and crumbly texture.



Available through SYSCO Corporation  
Houston, Texas 77077

**SUPC# 3973724**

**1/12# AVERAGE CASE**