

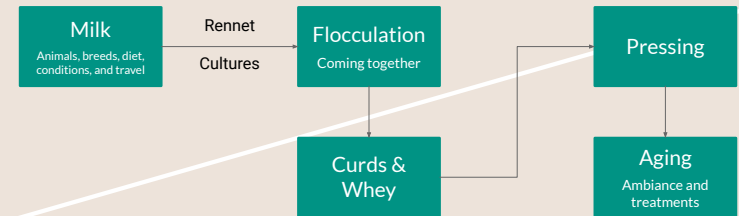
# Intro to Cheese

[www.beautifulrind.com/introtocheese](http://www.beautifulrind.com/introtocheese)







BEAUTIFUL RIND

# Cheesemaking Process



# The Cheeses

-  Brie de Nangis
-  Taleggio
-  Prairie Breeze
-  Penta Creme

# Brie de Nangis

*Fromagerie Rouzair, Seine et Marne, France*

- Pasteurized cow
- Soft ripened
- Are all bries that same?
- Ripeness
- Flavors? Uses?



# Taleggio

*Val de Taleggio, Lombardy, Italy*

- Pasteurized cow
- Washed rind
- Calcium content of milk
- Condition of cheese
- Alpine cheese
- Flavors? Uses?



# What makes a cheese gooey?

Surface  
Ripened



Washed  
Rind



Soft  
Ripened



# Prairie Breeze

*Milton Creamery, Milton, Iowa*

- Pasteurized cow cheddar
- Crunchy crystals
- What makes a cheddar?
- Anabaptist and cheese
- Cheddar in the U.S.
- Pairings? Uses?



# Penta Creme

*Carr Valley Cheese, Glacier Point, Wisconsin*

- Pasteurized cow
- Five cream blend... double cream in fat content
- Dedicated facility for blues
- American blue renaissance
- Styles of blue in U.S.
- What makes a cheese blue?
- Uses? Pairings?

