

# MADE IN CALIFORNIA:

## Cheese Substitutes for Popular European Cheeses

### Fresh Mozzarella

ITALY

The most-enjoyed European cheese recipe in the United States is Mozzarella. This pasta filata or stretched-curd cheese is made by kneading and pulling elastic cheese curd in hot water or whey, resulting in a unique supple texture and delicate, milky flavor. The soft, creamy Fresh Mozzarella made in California offers a mild, buttery flavor and shines in salads, sandwiches and on pizzas.



With the tagline “Import the Cheese Makers, Not the Cheese,” the self-proclaimed “Mozzarella Guys” make classic natural and organic Mozzarella styles inspired by the Old World.



From vac-sealed loaves of traditional Mozzarella to “ovaline” (4 oz balls) in brine, these hand-crafted mozzarella recipes from Belfiore are made with traditional techniques in Berkeley, Calif.



Whether it’s fresh curd to stretch your Mozzarella in-house or logs of high-moisture Mozzarella, this family-owned Southern California dairy company are experts in pasta filata cheeses.



# Aged Cheddar

ENGLAND/UNITED KINGDOM

Perhaps the most ubiquitous cheese in the English-speaking world, Cheddar is at once a place, a production technique (“cheddar” is a verb), and, lastly, a cheese. From the common vacuum-sealed “block” Cheddar to the rustic clothbound Cheddars sealed with fat and cave-aged, this cheese may have originated in the Cheddar Gorge of England, but is deeply entrenched in American dairy history. Whether mild and meltable or sharp and crumbly, California makes some of the country’s best!



**FISCALINI**  
FARMSTEAD

From their best-selling wine-soaked Purple Moon Cheddar to Old World Cheddar and unique Balsamic Onion Cheddar, the Fiscalini Family are experts in Cheddar. All cheeses are available in foodservice formats.



Pasture-raised, organic, and non-GMO, this century-old cheesemaker sources California milk from local dairies within 100 miles, along Northern California’s Redwood Coast.



Organic and grass-fed, and raw milk Cheddar cheese sourced from sustainable, family farmers is crafted using time-honored techniques. The cheeses are given the time to develop the rich, authentic flavors that sets them apart.



From Jersey cow’s milk in the heart of California’s Central Valley, Vintage’s artisanal cheeses are made by the hands of skilled craftsmen, and are often aged or ripened to create complex flavor and textural characteristics. Cheeses include aged and flavored Cheddars, such as cabernet, chipotle, jalapeño and sage.



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## Provolone

ITALY

From the cheese cave to the deli, Provolone is known for its piquant flavor and cylindrical shape. When sliced, this unique form shows off concentric layers of stretched curd—delightfully savory and meltable. While made in a similar manner to Mozzarella, Provolone is aged longer and is more complex in flavor.



The perfect low-moisture Provolone cheese for slicing and shredding, available in smoked, traditional, and flavored varieties.



This Provolone was named one of the best cheeses in the world, taking First Place at the 2014 World Dairy Expo Championship.



Pasture-raised, organic, and non-GMO, this century-old cheesemaker sources 100% California milk from the Redwood Coast for its Provolone.



Aged over 10 months, this traditional Dutch-style Gouda is creamy in texture with a crystalline crunch and notes of butterscotch and sea salt.



Smoked or Dutch-style Goudas with a semisoft, meltable texture.

## Gouda

NETHERLANDS

Once a Dutch form of currency (and more delicious than a tulip!), Gouda is a washed-curd cheese with a naturally sweet flavor. When young, this cheese is an extraordinary vehicle for herbs and spices and has a uniquely creamy texture when melted. After months (and up to years) of aging, these wax-covered wheels transform into savory, often crystalline geodes of flavor. It's no wonder it's one of the Golden State's most popular recipes.

Additional California processors that make Gouda include: Central Coast Creamery, Joseph Farms Cheese, Hilmar Cheese, Oakdale Cheese, Rumiano Cheese and Stuyt Dairy Creamery.

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## Gruyère

SWITZERLAND

Switzerland's most iconic cheese is part of a family of "alpine" cheeses that showcase the diversity of the cows' pasture and feed. These pressed curd cheeses aren't to be confused with the hole-filled Swiss, and have a dense, silken texture that can mature into something crystalline, robust, and loaded with umami. With California's rich history of Swiss and Italian immigration coming from the high mountains of Europe, these classic recipes have been adapted to our extraordinary and varied terroir.



### Wagon Wheel

Born out of collaboration with legendary Zuni Café chef Judy Rodgers, this semisoft, washed-rind cheese was made to melt.



### Lionza Alpine Style

An original recipe inspired by the family's Swiss-Italian roots, this nutty alpine-style cheese tastes like it was plucked from the Alps.



### Nicasio Reserve

From the Gold Rush to the golden hills of Marin County, this Swiss-Italian dairying family began making organic, farmstead cheeses that reminded them of their homeland.



**POINT  
REYES**  
FARMSTEAD CHEESE CO

### Toma

One of the most versatile cheeses for foodservice, this Italian-inspired wheel is available in innovative flavors like togarashi and herbes-de-Provence.



### Estero Gold & Estero Gold Reserve

Made in the Asiago or Montasio style, these farmstead cheeses are made by 4th and 5th-generation family dairy farmers in Sonoma County.

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## Brie

FRANCE

There are few symbols of French gastronomy as famous as Brie. With its iconic “bloomy” white rind, buttery interior, and disk shape, Brie is a gateway cheese like none other. This decadent cheese is often made with cream added, contributing to its delicate and luxurious texture. Because of its high moisture content, this cheese often suffers the long trip across the Atlantic. We’re lucky to have many Brie-style cheeses made from Real California Milk.



### Mt. Tam

Named after the iconic peak just north of the San Francisco Bay, this organic, triple-cream cheese is rich and buttery with a curdy center.



### Brie & Triple Crème Brie

The country’s oldest continuously working cheesemaker specializes in cream-added cows milk cheese available in traditional formats and flavored with seasonal ingredients.



### Formagella & Halleck Creek

Organic and farmstead bloomy-rind cheeses inspired by the Lafranchi Family’s Swiss-Italian roots.



An original recipe inspired by the family’s Swiss-Italian roots, this raw milk Parmesan-style is sweet and mellow when young and intense and crystalline when aged over a year.



Made in the Asiago or Montasio style, these Parmesan-style farmstead cheeses are made by 4th and 5th-generation family dairy farmers in Sonoma County.



Using only natural ingredients for their cheeses and coatings, Vella makes a variety of Dry Monterey Jack cheeses that are firm, pale yellow and have a sweet nutty flavor.

## Parmesan/ Parmigiano

ITALY

Parmigiano is often referred to as “the king of cheeses” for both its storied history and its impressive stature. With finely cut curds cooked to high temperatures, Parmesan cheeses have a dry texture, an impeccable balance of savory and sweet, and crumbly texture often studded with crunchy tyrosine crystals. Parmesan is much greater than simply a grating cheese, and the diversity of locally-made styles are worthy of any cheese plate.

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# Gorgonzola

ITALY

Gorgonzola is synonymous with blue cheese, a notoriously pungent cheese whose bark is often worse than its bite. Blue cheeses come in many shapes and characters, sharing the delicious blue mold that streaks through its interiors. Known as a true turophile's (cheese-lover's) cheese, Gorgonzola cheeses can range from sweet, mild, and creamy to crumbly, earthy, and piquant. These polarizing cheeses shine in culinary preparations where a sweet counterpoint, like California figs, walnuts, and honey, can provide a perfect pair.

Additional California processors that make Gorgonzola include: Central Coast Creamery and Vintage Cheese.

**Original Blue & Bay Blue**

Two of the country's most award-winning artisan blue cheeses, crafted by the Giacomini family in Sonoma County.

**Grazin' Girl**

A raw milk, Gorgonzola-style cheese that packs a punch. It's made from Jersey milk cows on the Bianchi-Moreda family dairy.

## CALIFORNIA CHEESE SUBSTITUTES FOR POPULAR EUROPEAN CHEESES FOUND IN FOODSERVICE

**AGED CHEDDAR**

- Fiscalini Cheese
- Rumiano
- Sierra Nevada
- Vintage Cheese Company

**BRIE**

- Cowgirl Creamery Mt. Tam
- Marin French Cheese Co. Brie & Triple Crème Brie
- Nicasio Valley Cheese Formagella & Halleck Creek

**FRESH MOZZARELLA**

- Angelo & Franco
- Belfiore
- Di Stefano

**GORGONZOLA**

- Point Reyes Farmstead Cheese Original Blue & Bay Blue
- Valley Ford Grazin' Girl

**GOUDA**

- Point Reyes Farmstead Cheese
- Vintage Cheese Company

**GRUYÈRE**

- Cowgirl Creamery Wagon Wheel
- Fiscalini Cheese Company Lionza Alpine Style
- Nicasio Valley Cheese Nicasio Reserve
- Point Reyes Farmstead Cheese Toma
- Valley Ford Estero Gold & Estero Gold Reserve

**PARMESAN/PARMIGIANO**

- Fiscalini Cheese Company San Joaquin Gold
- Valley Ford Estero Gold & Estero Gold Reserve
- Vella Cheese Company Dry Monterey Jack

**PROVOLONE**

- Dairy Farmers of America
- Joseph Farms
- Rumiano

