



Uniting cheese and drink



for your tasting pleasure

CheeseCupid.com

WISCONSIN

MOZZARELLA

Every year, Wisconsin cheesemakers produce more than 850 million pounds of Mozzarella, a cheese that ranks second only to Cheddar in popularity in the United States. An Italian favorite, this cheese gained popularity in America following World War II, as vets returned home with a craving for the delicious pizzas they ate while overseas. Mozzarella has a lower moisture content than Fresh Mozzarella, giving it a much longer shelf life.



FLAVOR

Mild, delicate, and milky.

GOES WELL WITH

Tomatoes, cured meats, pesto, black olives, and roasted red peppers.

LIKES THESE DRINKS

Beaujolais, Chianti, and Pilsner.

