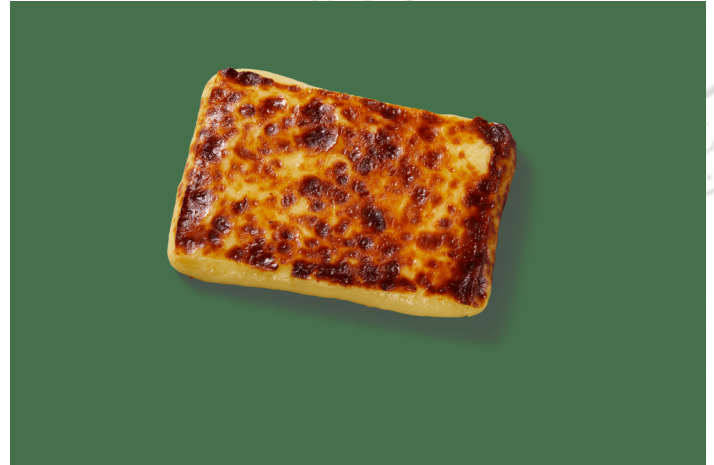


BRUN-UUSTO™

THE BASICS

MAKE:	Soft
SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
POST-MAKE:	Wrapped, Rolled or Processed
SUB POST-MAKE:	Other Wrapped
TYPICAL AGE PROFILE:	Unaged
APPROXIMATE WEIGHT(S):	226g / 8 oz. precuts
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	Pizza, jalapeno, bacon, garlic, cranberry



THE STORY

Brunkow's Brun-uusto is a unique take on juustoleipa or "bread cheese", the Finnish cheese originally made from reindeer milk. This squeaky, mild variety is baked after pressing, giving the exterior a delectable crusty look reminiscent of bread. Because of its low acidity, bread cheese doesn't melt when heated, making it a great grilling cheese. Best enjoyed warm, it can be heated on a grill, stovetop, or even the microwave until soft, tender, and bubbly.

Cheese has been made at Brunkow Cheese in Darlington, Wisconsin since 1899 using milk from small, neighbouring dairies. This family-owned and operated maker works in small batches to produce a variety of artisan cheeses that make the most of the high-quality Wisconsin milk from their community.

THE CHARACTER

Buttery, toasty, and savory, Brun-uusto is a semi-firm cheese that is simultaneously tender and squeaky. Its white interior shines against the caramel-gold of the gently browned exterior.

PERFECT PARTNERS:

Try Brun-uusto with fresh pear, beef sticks, a bite of crusty bread, or a drizzle of maple syrup. Ideal beverage pairings include blond ales, tiki drinks, perry, or fresh apple cider. For the classic Finnish spin, dunk it in black coffee.
