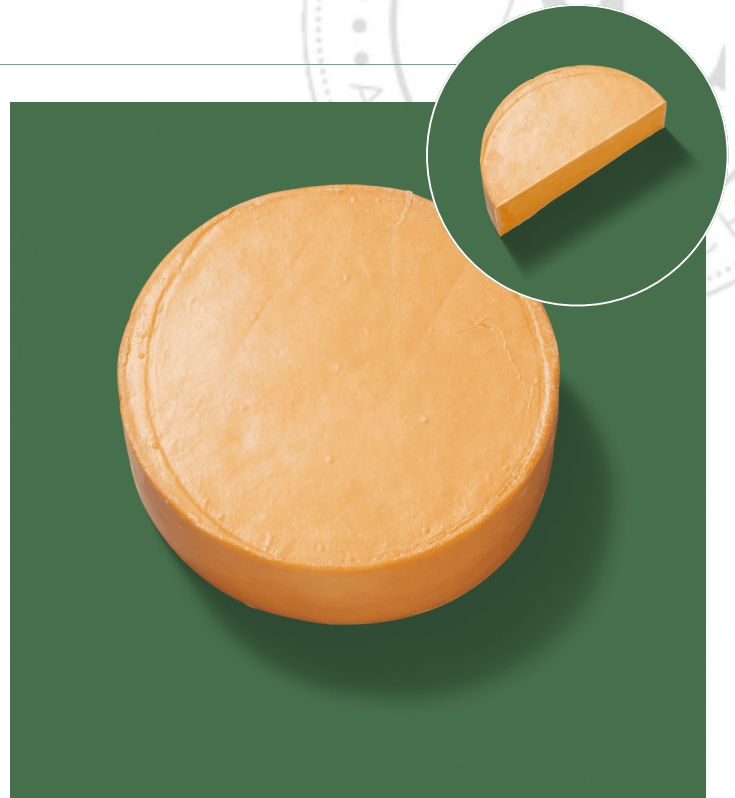


HENNING CHEDDAR

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
TYPICAL AGE PROFILE:	30+ days
APPROXIMATE WEIGHT(S):	18kg or 2.26kg / 40 lb blocks; 5 lb loaves; 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:	Medium (4+ months), Aged (9+ months), Sharp (18+ months), 4 Year Extra Sharp, 5 Year Extra Sharp, 6 Year Extra Sharp, 7 Year Extra Sharp, 9 Year Extra Sharp, 10 Year Extra Sharp, 16 Year Extra Sharp, Hatch Chile, Dragon's Breath, Chipotle, Garlic & Dill, Tomato Basil, Blueberry Cobbler, Bacon, Peppercorn, Mango Fire, Onion & Chive, and more



THE STORY

Wisconsin Master Cheesemaker uses his award-winning Cheddar as the foundation of his vast array of flavoured versions. Flavoured cheeses are sometimes overlooked in the artisan cheese world, but at this fourth-generation family-owned creamery, Henning balances a dedication to tradition with a drive to innovate and grow.

From the moment Kerry Henning peered over the edge of the vat as his father and grandfather made cheese to the years working alongside them as a young cheesemaker, he learned the value of tradition. It's what inspired him to earn Wisconsin Master

Cheesemaker certifications in Cheddar, Colby, and Monterey Jack, and its tradition that inspires his creativity and innovation in the vat.

Otto Henning opened the doors to his cheese factory in 1914, becoming the first generation of one of Wisconsin's most storied cheesemakers. Over 100 years later, Henning Cheese works with 20 farms within a 25-mile radius to make their award-winning Colby, Monterey Jack, and Cheddars. One of the last makers of mammoth wheels of cheddar - 300 lb behemoths or more - they know big things come to those who innovate.

THE CHARACTER

Mild, buttery, and savory, this Cheddar is pliable yet firm enough for slicing.

PERFECT PARTNERS:

Pair this Cheddar with toasted hazelnuts, beef sticks, spicy brown mustard, or, for fun, dark milk chocolate. Set an ice cider, Grenache, or a brandy old fashioned alongside for sipping.
