

QUESO OAXACA

THE BASICS

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| MAKE: | Soft |
| SUB MAKE: | Fresh or Unripened cheese: lactic or rennet set |
| POST-MAKE: | Wrapped, Rolled or Processed |
| SUB POST-MAKE: | Pasta filata |
| TYPICAL AGE PROFILE: | Unaged |
| APPROXIMATE WEIGHT(S): | 5.4kg / 12 oz. pre-cut sticks |
| 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: | Vegetarian |
| COMMONLY ENCOUNTERED VARIATIONS: | None |



THE STORY

Making the beloved cheese of his childhood by hand is what cheesemaker and owner, Cesar Luis, loves best at Cesar's Cheese. He continues to practice the techniques and craftsmanship he learned as a child in Oaxaca, Mexico in Wisconsin.

However, instead of the traditional format of a rope wound into a ball, Luis and Heydi stretch their commercial scale batches 15-pound masses of hot curd at a time into 50-foot ropes that are cut into easy-to-handle sticks. They don three pairs of rubber gloves before putting their hands in the 180-degree water to begin shaping, kneading, and pulling. Once the cheese is packaged, it is ready for snacking or melting into a luscious quesadilla.

THE CHARACTER

This mild, lactic, and subtly saline cheese is smooth with strings that pull away for a delightful nibbling session.

PERFECT PARTNERS:

Try this Queso Oaxaca with mango, giardinera, rice crackers, or prickly pear jelly. Wash that down with a pilsner, a spicy margarita, or pineapple soda.
