

THE RATTLESNAKE

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
POST-MAKE:	Flavoured or Smoked
SUB POST-MAKE:	Internal flavouring
TYPICAL AGE PROFILE:	60 days
APPROXIMATE WEIGHT(S):	5.4kg / 60 days
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:	N/A



THE STORY

The Rattlesnake, like its namesake, packs a serious bite. Curds of creamy, robust Wisconsin cheddar are soaked in tequila to impart fruity sweetness and then spiked with habanero peppers before hooping. Working in partnership with Wisconsin Master Cheesemaker Kerry Henning of Henning Cheese, a renowned cheddar maker and flavour maestro, the two came up with this unique recipe. The peppers are reconstituted in the tequila before being added.

Chris Gentine comes by his passion for cheese naturally. His grandfather founded a Wisconsin cheese company in the 1950s, and Chris began working with him at the plant when he was 14 years old. He served in nearly every role, but it was his work as a licensed cheese grader that inspired him to establish Deer Creek Cheese in 2006 to showcase Wisconsin's spectacular aged cheddars and craftsmanship. His wife, Julie, partners with him on creative flavour ideas, while his daughter, Sophie, also a licensed cheese grader, draws the labels and serves as Brand Manager.

THE CHARACTER

Sweet, spicy, and tropical, this cheese truly brings the warmth of the sun. Its creamy, smooth paste is beautifully mottled with red-gold habaneros.

PERFECT PARTNERS:

A natural pairing with tropical fruits and cocktails as well as light, Mexican-style beers, try it with dried pineapple, mango salsa, dark chocolate, on a burger or with smoked chicken. Pair it with a Paloma, IPA, or sangria to cool the flames.
