

CHEESE PLEASE!

HOW WELL DO YOU KNOW YOUR CHEESE?

In the age of charcuterie and grazing boards, cheese blocks have become an art form on platters and boards. Although we see clients enjoying the classics the most, a unique cheese offering is never lost in the eyes of a hungry crowd. Cheese may be consumed by most- but spend a little time reading about the process to make it and you may think twice. Leaving a milk product out for months to mold and then selling it in stores? The only other question is, how well do you know your cheeses? Take the quiz below and find out!

11-15 correct – a cheese wizard for sure!

7-10 correct- knowledgeable enough to fake it until you make it!

0-6 correct- appreciate cheese from afar, but don't try any name dropping!

1. All of the following are examples of fresh cheese except which?

- a. Ricotta
- b. Cream Cheese
- c. Blue Cheese
- d. Feta

Fresh cheeses have no rind or mold growth

2. What naturally occurring substance is added to vats milk to speed up the coagulation (thickening) towards cheese?

- a. Starter
- b. Rennet
- c. Brin
- d. Bannon

Rennet is an enzyme that is present in cow's stomachs

3. French Monks invented what cheese in 960 AD?

- a. Cheddar
- b. Brie
- c. Munster
- d. Camembert De Normandie

4. Cheese is made from the milk of which animals?

- a. Sheep
- b. Cows
- c. Goats

d. All of the above

Though cows milk is the most popular

5. Which cheese is not real?

- a. Flower Marie
- b. Bath Cheese
- c. Buffalo

d. Swan Cheese

6. Which German cheese is a fresh curd with a sharp yogurt-like taste ?

- a. Tilsit
- b. Limburger
- c. Cambozola

d. Quark

Quark is one of the first Sauermilchkase (sour milk cheeses)

7. This cheese was invented in 1882 in a town in Wisconsin. It is sweet but bland and accepted as an all-purpose cheese in the USA?

a. Colby

- b. Cheddar
- c. Monterey Jack
- d. Colby Jack

8. Which rindless velvety cheese is made by turning the lactose into lactic acid?

a. Feta

b. Cream Cheese

- c. Brie
- d. Fontina

9. This flavorful yellow cheese is named after its origin town in Holland is wrapped in black wax after being aged for 18 months?

- a. Edam
- b. Ruden
- c. Gouda
- d. Fontina

10. Which cheese is sold swimming in whey and has layered spun curd?

- a. Queso Anejo
- b. Mascarpone
- c. Mozzarella
- d. Ricotta

True or False

11. Traditional Ricotta cheese is made from whey. **T/F**

Shepherds invented this cheese to take advantage of every part of their livestock's milk.

12. Cheese can be stored in caves or ripening rooms for weeks or months to mature. **T/F**

In France, Brie de Melun is stored in ripening rooms on wooden shelves for about two months as it forms its unique white rind.

13. Unpasteurized cheese can be produced in the USA. **T/F**

It wasn't until the 1980s that the ban on unpasteurized cheese production in the US was relaxed, but the cheeses must still be aged for at least 60 days to be sold legally.

14. In the Odyssey, Homer gives a detailed description of how to make Mozzarella cheese. **T/F**

Homer describes the process of making feta cheese.

15. Pasteurized, commercially produced Feta cheese, which is preserved with large amounts of salt, can be soaked in cold milk to lessen the salt flavor and bring out the flavor of the cheese.

T/F

To taste authentic diverse Feta cheese, one must travel to Greece, Turkey, or Bulgaria.