



**CHEESE
MERCHANTS**

EST. 1998

FROM OUR
**FAMILY OF
CHEESES**
TO YOURS





MEET OUR CHEF

Cheese Merchants Corporate Executive Chef, Laura Cowan, is an accomplished and results-oriented culinary professional with an extensive track record of success in Innovation, R&D, Menu Development, Trends Forecasting, and Strategic Planning. Her education includes the following: Bachelor's at Guilford College, Master's at Capella University, and Pastry Arts at the French Culinary Institute. In addition, she has completed cheesemaking coursework conducted by the Center for Dairy Research via the University of Wisconsin-Madison.

Chef consistently leverages her culinary expertise with high business acumen and strong leadership. She is often found in the Cheese Merchant culinary kitchen creating outstanding recipe ideations and content for our sales team, digital platforms, and customer partners.

With a life-long passion for cooking, Chef Laura has created "From Our Family of Cheeses to Yours." This beautifully crafted recipe booklet provides you, our fellow culinarian, a window into Chef's favorite creations from this past year. We hope you enjoy reading and cooking with her.

ASIAGO DIP



INGREDIENTS

- 3 cups Cheese Merchants Shredded Asiago
- 1 cup Mayonnaise
- ¾ Red Onion, diced
- ½ cup Italian Parsley, chopped
- 2 Tbsp Fresh Lemon Juice
- Salt and Pepper to taste

TOTAL
TIME
40
minutes

PREP
10
minutes

CHILL
30
minutes

DIRECTIONS

STEP 1

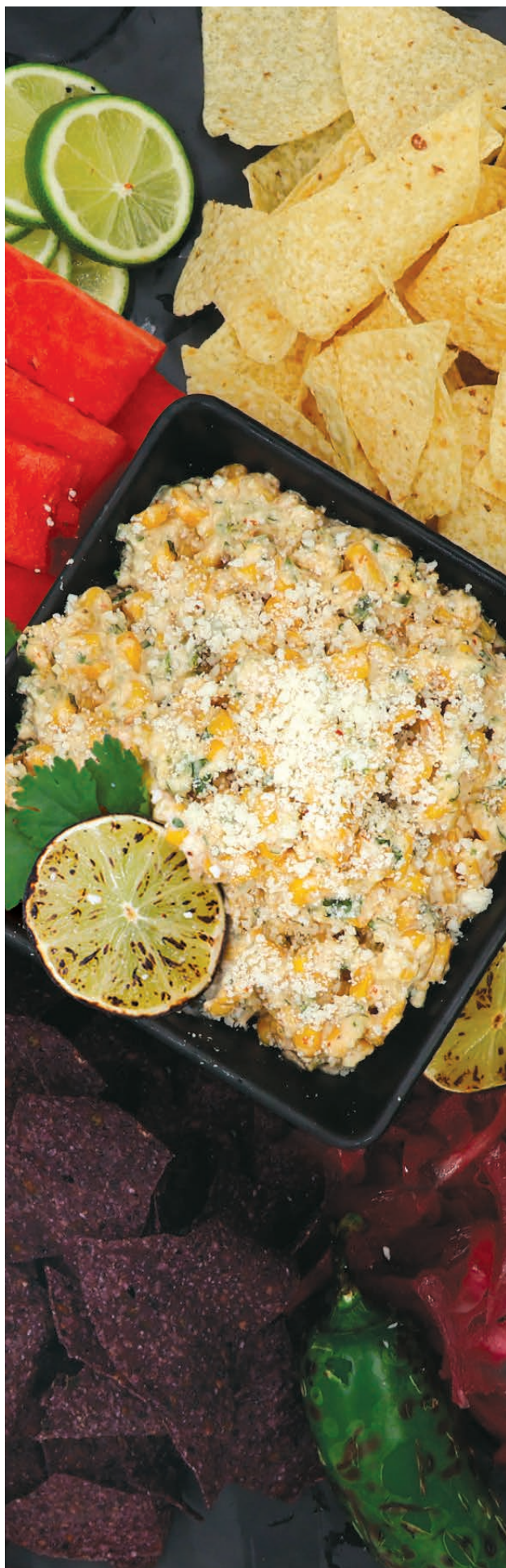
Combine Cheese Merchants shredded asiago and mayonnaise in a bowl. Stir to combine.

STEP 2

Stir in diced red onion and parsley. Add lemon juice, salt and pepper to taste.

MEXICAN STREET CORN DIP

WITH COTIJA



INGREDIENTS

- 1 Tbsp Olive Oil
- 2 Garlic Cloves, minced
- 4 Jalapenos, minced
- 4 cups Corn
- ½ cup Mayonnaise
- ½ cup Sour Cream
- 1 ½ cups Cheese Merchants Grated Cotija Cheese
- Tajin to taste

TOTAL
TIME
1
hour

PREP
5
minutes

COOK
10
minutes

DIRECTIONS

STEP 1

Heat olive oil in a sauté pan and sauté garlic until aromatic. Add jalapenos and cook until softened.

STEP 2

Add corn and cook until corn starts to brown slightly. Remove from heat and let cool for 15 minutes.

STEP 3

In a bowl, combine mayonnaise, sour cream, and 1 cup of grated cotija cheese. Mix together. Add in corn mixture and stir to combine.

STEP 4

Refrigerate for 30 minutes. Before serving, top with remaining ½ cup cotija cheese. Garnish with tajin to taste.

PARMESAN CLAMS CASINO



INGREDIENTS

FOR BREAD CRUMB FILLING:

6 oz Bacon, finely diced
1 cup Panko Bread Crumbs

FOR CLAMS:

24 Littleneck Clams, purged and scrubbed
½ cup Flat-Leaf Parsley, minced and divided
2 sticks (8 oz) Unsalted Butter, softened
½ cup Cheese Merchants Fresh Grated Parmesan
2 oz Bacon, finely diced
3 large Shallots, minced
3 medium Cloves Garlic, minced
Pinch Red Pepper Flakes
¼ cup Dry White Wine
Kosher Salt
Freshly Ground Black Pepper
Lemon Wedges, for serving

TOTAL
TIME
30
minutes

PREP
10
minutes

COOK
20
minutes

DIRECTIONS

MAKE BREAD CRUMB FILLING

In a large skillet, cook bacon over medium-high heat until bacon is browned and crisp. Stir in bread crumbs to evenly coat in bacon fat and cook, stirring and tossing, until bread crumbs are lightly toasted. Allow to cool.

MAKE CLAMS - PREHEAT OVEN TO 450°F

STEP 1

In a large sauté pan, cook bacon over medium-high heat until bacon is lightly browned and crisp. Stir in shallots, garlic, and red pepper flakes. Cook, stirring, until shallots have softened. Add white wine and clams. Cover and cook, checking occasionally, until clams begin to open.

STEP 2

Using tongs, transfer opened clams to a large bowl to cool. Leave pan uncovered and cook, stirring, until wine and clam liquid have evaporated leaving thickened shallot-bacon mixture. Remove from heat and allow to cool.

STEP 3

In a medium bowl, stir shallot-bacon mixture, ¼ cup parsley, and Parmesan into softened butter until thoroughly incorporated. Remove the top shell of each clam and discard.

STEP 4

Loosen each clam from shell bottom, leaving inside shell, and transfer to a rimmed baking sheet. Using a butter knife, pack clam butter around and over each clam, sealing each into the bottom shell.

STEP 5

Sprinkle a small amount of bread crumbs on top of each clam, pressing lightly to adhere. Bake in oven until butter is melted and clams are fully heated through, 3-5 minutes.

STEP 6

Stir remaining ¼ cup parsley into bread crumbs, then sprinkle a generous amount on top of each clam. Return to oven for 1 minute to warm bread crumbs. Garnish with lemon wedges. Serve immediately.

GRILLED CAESAR SALAD

WITH FRESH PARMESAN



INGREDIENTS

FOR SALAD:

- 2 heads Romaine Lettuce
- 1 cup Cheese Merchants Fresh Shredded Parmesan
- ¼ cup Olive Oil
- Croutons

FOR DRESSING:

- 2 small Garlic Cloves, minced
- 1 tsp Anchovy Paste
- 2 Tbsp Freshly Squeezed Lemon Juice, from one lemon
- 1 tsp Dijon Mustard
- 1 tsp Worcestershire Sauce
- 1 cup Mayonnaise
- ½ cup Cheese Merchants Freshly Grated Parmesan
- ¼ tsp Salt
- ¼ tsp Freshly Ground Black Pepper

TOTAL
TIME
15
minutes

PREP
10
minutes

GRILL
5
minutes

DIRECTIONS

STEP 1

Wash and dry romaine lettuce. Slice both heads length wise (keep halves intact).

STEP 2

Brush all four romaine halves with olive oil and grill until just charred on both sides. Remove and let cool.

STEP 3

Combine all dressing ingredients in a bowl and whisk to combine.

STEP 4

Arrange romaine on a large platter and drizzle dressing over top. Sprinkle Cheese Merchants fresh shredded parmesan over top and garnish with your favorite croutons.

MARGHERITA PIZZA



INGREDIENTS

- 12" Pizza Crust
- 6 oz Tomato Sauce
- 12 oz Toscana Fresh Mozzarella
- Fresh Basil
- Olive Oil
- Salt and Pepper

TOTAL
TIME
20
minutes

PREP
5
minutes

BAKE
10
minutes

DIRECTIONS

PREHEAT OVEN TO 425°F

STEP 1

Spread tomato sauce over your favorite pizza crust. Top with Toscana fresh mozzarella.

STEP 2

Bake until cheese is just melted and crust is browned, approximately 10 minutes. Remove from heat and allow to cool for 5-7 minutes.

STEP 3

Top with fresh basil and a drizzle of olive oil. Salt and pepper to taste.

JAZZ IT UP!

Add sliced fresh tomato before placing in oven.

CACIO e PEPE



INGREDIENTS

12 oz Pasta (such as Bucatini or Spaghetti)

6 Tbsp Unsalted Butter, cubed and divided

2 tsp Freshly Cracked Black Pepper

1 ½ cups Cheese Merchants Parmesan,
finely grated

2/3 cup Pecorino Romano, finely grated

TOTAL
TIME
25
minutes

PREP
5
minutes

COOK
20
minutes

DIRECTIONS

STEP 1

Cook pasta in salted boiling water, remove from heat and drain just before the pasta is tender. Reserve 1 - 1 ½ cups pasta water.

STEP 2

In large pan melt 3 Tbsp butter and toast pepper for about 1 minute. Add pasta water into the pan and bring to a simmer.

STEP 3

Add pasta and remaining butter into the pan. Stir until mixed. Reduce heat to low and add parmesan. Toss until melted.

STEP 4

Remove from heat and serve with Pecorino Romano on top.

PARMESAN CRUSTED EGGPLANT

WITH FRESH MOZZARELLA



INGREDIENTS

- 2 large Eggplants
- 3 Eggs
- 2 cups Panko Bread Crumbs
- ¾ cup Cheese Merchants Fresh Grated Parmesan
- 2 Tbsp Italian Herb Blend
- 1 Tbsp Course Sea Salt
- 1 tsp Black Pepper
- 8 oz Fresh Toscana Mozzarella
- 4 cups Marinara Sauce

TOTAL
TIME
1
hour

PREP
30
minutes

BAKE
30
minutes

DIRECTIONS

PREHEAT OVEN TO 400°F

STEP 1

Slice eggplants into ½-inch slices. Place on wire rack and salt both sides. Allow to sit for 15 minutes to release moisture. Blot dry and set aside.

STEP 2

In a bowl whisk egg together and set aside. In a separate bowl combine panko, grated parmesan cheese, Italian herbs, salt and pepper. Dip each slice of eggplant into the eggs, then the panko mixture coating both sides. Place on a sheet pan and bake for 16 minutes, flipping halfway through bake time. Remove and allow to cool slightly.

REDUCE OVEN TEMP TO 350°F

STEP 3 - BUILD EGGPLANT PARMESAN STACKS

Spread a small amount of marinara over the bottom of a baking pan. Begin stacks by placing eggplant slices over marinara across entire pan. Layer each eggplant slice with 1 tsp marinara, a slice of fresh mozzarella, then another slice of eggplant. Repeat layering until desired height is achieved being sure to finish each stack with a mozzarella slice. Bake until mozzarella is completely melted, approximately 10-14 minutes.

PLANT-BASED PIMENTO CHEESE



INGREDIENTS

- ¼ cup Plant-Based Cream Cheese
- ¼ cup Vegan Mayonnaise
- 1 ½ cups Selfish Cow Shredded Cheddar
- 4 oz Pimentos, chopped
- 1 tsp Garlic Powder
- ½ tsp White Pepper
- ½ tsp Kosher Salt
- Red Pepper Flakes to taste

TOTAL
TIME
40
minutes

PREP
10
minutes

CHILL
30
minutes

DIRECTIONS

STEP 1

Combine plant-based cream cheese and vegan mayonnaise in a bowl. Stir until smooth.

STEP 2

Add cheddar shreds and pimentos. Mix until combined.

STEP 3

Add all seasoning and stir to combine. Chill for 30 minutes.

STEP 4

Serve cold. Enjoy with your favorite crackers and veggies.

PLANT-BASED MARGHERITA PIZZA



INGREDIENTS

12-inch Pizza Crust
2 oz Pizza Sauce
6 oz Selfish Cow Shredded Mozzarella
Fresh Basil

TOTAL
TIME
15
minutes

PREP
5
minutes

BAKE
10
minutes

DIRECTIONS

PREHEAT OVEN TO 425°F

STEP 1

Top pizza crust with pizza sauce.

STEP 2

Cover with plant-based shredded mozzarella cheese and bake until cheese is fully melted, approximately 10 minutes. Top with fresh basil.

JAZZ IT UP!

Add sliced fresh vegetables or plant-based pepperoni.

TIRAMISU DIP



INGREDIENTS

- 2 shots Fresh Espresso
- 2 Tbsp Espresso Powder
- 16 oz Cheese Merchants Mascarpone
- ½ cup Powdered Sugar
- 2 cups Heavy Cream

TOTAL
TIME
45
minutes

PREP
15
minutes

CHILL
30
minutes

DIRECTIONS

STEP 1

Brew fresh espresso. Add espresso powder and allow to dissolve.

STEP 2

Soften mascarpone in a bowl. Once softened, add powdered sugar and combine with mixer. Add heavy cream and whip slowly.

STEP 3

Once heavy cream starts to thicken, add espresso and continue mixing until firm. Chill for 30 minutes before serving.

STEP 4

Serve with lady fingers and fresh fruit.

HONEY LEMON MASCARPONE DIP



INGREDIENTS

16 oz Cheese Merchants Mascarpone

½ cup Honey

¼ cup Fresh Lemon Juice

2 Lemons, zested

TOTAL
TIME
40
minutes

PREP
10
minutes

CHILL
30
minutes

DIRECTIONS

STEP 1

Soften mascarpone in bowl with mixer. Add honey and lemon juice. Mix until combined.

STEP 2

Stir in lemon zest and chill for 30 minutes.

STEP 3

Serve cold with fresh fruit and cookies.



Cheese Merchants, founded in 1998 by Pasquale Greco, continues to utilize the same core values based on quality, tradition, and an exceptional customer experience. These founding values have enabled us to become a top supplier for many of the largest Broadline & Specialty Foodservice Distributors, 60+ Major Retailers, and Fortune 500 Food Manufacturers. Our family of cheese companies encompasses 7 facilities, 1MM+ square feet, 25+ production lines, and a combined 250+ years of history.

In addition to hard Italian cheeses, Cheese Merchants has significant expertise in most Specialty Cheeses including fresh mozzarella and plant-based cheeses. This vertically integrated purveyor of premium cheeses offers a plethora of off the shelf options, while also specializing in custom private label.

Get in touch with the Cheese Merchants by emailing:
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Buon Appetito!

- Chef Laura

