WISCONSIN MASCARPONE

Smooth and thick, soft and creamy, Mascarpone is a fresh cheese meant to be eaten soon after it’s produced. However, Wisconsin Mascarpone enjoys a longer shelf life than imported varieties. Originating in the Lombardy region of Italy, it was traditionally made only during the fall and winter months as a dessert cheese. In Wisconsin, Mascarpone is available year-round and has many applications.

**FLAVOR:** Rich, buttery, and slightly sweet. Yes, it’s hard to resist.

**GOES WELL WITH:** Berries, fresh figs, shortbread, ladyfingers, and sweet wheat crackers.

**LIKES THESE DRINKS:** Champagne, Ciders & Fruit Beers, Pinot Gris, Port, Riesling, Sauvignon Blanc, and Stout.