

ROGUE CREAMERY

Handmade cheese since 1935

Newsletter • February 2010



FEBRUARY is here and, though it's chilly outside, it's the perfect time to celebrate inside. Make date night easy - cuddle up with your Valentine over a wedge of Rogue Creamery cheese and your favorite bottle of wine.

Hear more about what happens behind the scenes at the creamery with our focus this month on Raw Milk and why it matters in our cheesemaking. Learn how we groom cheesemakers from our local community in our 3 year Apprentice Program, building the skills necessary to craft the world's finest handmade cheese right here in the Rogue Valley.

The team at the creamery was honored recently to receive star treatment in *Mastering Cheese*, the latest book by Maître Fromager Max McCalman. The book is a comprehensive resource on all things cheese, written in an engaging and clear style with gorgeous photos. Be sure to check it out!

If you'd like to meet Max in person, plan to attend the Sixth Annual [Oregon Cheese Festival](#) happening right here at the Rogue Creamery on Saturday, March 20th from 10 a.m. – 5 p.m. Oregon Cheese Guild members from around the state and local food artisans will be on hand sharing their creations.

See you there!

The Rogue Creamery Team

Oregonzola® & Sausage Stuffed Shells

(Serves 6)

A modern twist on an Italian classic! Velvety, Oregonzola infused white sauce smothers sausage and spinach stuffed shells, a decadent and delicious main course that gets a flavor kick from our Italian style blue.

Preheat oven to 350 degrees. Line a large casserole with aluminum foil and set aside.

Cook pasta in salted, boiling water 1 – 2 minutes less than recommended cooking time to a firm al dente. Drain and set aside, covered.


While pasta is cooking, squeeze out as much moisture as possible from the steamed spinach. In a large bowl, combine spinach, sausage, ricotta, egg and 4 oz. Oregonzola®. Stir to thoroughly combine.

In a medium saucepan, melt butter over medium heat. Add garlic and cook 1 minute until fragrant. Add flour, whisking constantly, for 1 – 2 minutes. . .



16 pasta shells
10 oz. Italian Sausage, cooked and crumbled
6 oz. spinach, (fresh or frozen), chopped and steamed
1 ½ c. Ricotta Cheese
1 egg

7 oz. Oregonzola®, crumbled and divided
salt & pepper to taste
3 tbsp. butter
1 ½ tsp. garlic, minced
2 tbsp. flour
2 c. whole milk or half and half
Italian parsley for garnish (optional)

[Click here for the rest of the recipe!](#) 

Savory Herb Flatbread with Rosemary TouVelle

This elegant and speedy flatbread can be made with just a few simple ingredients. Vibrant sundried tomatoes and zucchini are complemented by the melty goodness of our Rosemary flavored TouVelle cheddar.

Preheat oven to 400 degrees. Line a baking sheet with aluminum foil and grease with a thin layer of olive oil. Set aside.


Roll out the pizza dough onto the greased foil. Dough should measure approximately 12" high x 16" wide.

Spread 2/3 of the grated cheese lengthwise along the bottom half of the dough, leaving about ½ inch of dough exposed. Use the foil to help fold the dough over the cheese, gently pressing on the seam to seal around the edges. Top dough with remaining cheese.

Place 2 rows of overlapping zucchini slices along long sides of the dough on top and bottom. Add sundried tomatoes between the zucchini. . .

1/3 c. sundried tomatoes, finely chopped
1 small zucchini, sliced into 1/8" circles
8 oz. Rosemary TouVelle, grated
Pizza Dough, prepared
Olive Oil
Salt & Pepper
Rosemary springs, for garnish



[Click here for the rest of the recipe!](#) 



Max McCalman teaching @ the Oregon Cheese Festival

Raw Materials Make Memorable Cheese



Raw milk is one of the buzz words of the Artisan cheese renaissance. What does it really mean and why is it so important in cheesemaking? Read on for some answers.

We believe that using high-quality, locally sourced raw milk in our range of award winning blue and raw milk cheddar cheeses contributes to their complex deliciousness.


Raw milk is milk that has not been pasteurized, a process that uses heat and time to slow bacterial growth. When well produced, raw milk is in its purest, most natural state. It contains all the essential components and microorganisms that contribute to the flavor, aroma and texture of a cheese. Using raw milk imparts the unique local character of our milk and allows terroir to shine through in our cheese.

Rogue Creamery sources our milk from local dairies that uphold the highest standards of milk production and animal welfare. Each day's production is quality tested by an independent lab, ensuring only the best possible milk is used in our cheese.

Our raw milk cheeses are made from this milk which is never heated above the temperature at which it was milked (104 degrees), prior to coagulation. This ensures that the beneficial microorganisms that contribute to flavor and aroma remain intact during cheesemaking and will be there to contribute to the great taste of Rogue Creamery cheeses.

By law, cheese made with raw, or unpasteurized, milk cheese sold in the U.S. must be aged for no less than 60 days at a temperature not less than 35° F. The 60 day requirement creates a cheese that is drier, providing a natural reduction of potential pathogens in this unfavorable environment.

Our guarantee is that all of our cheeses are safe, healthful and delicious. To ensure this, we use cheesemaking best practices defined in our detailed HACCP (Hazard Analysis & Critical Control Points) plan. Further, each lot of cheese is tested by an independent lab for quality.

[Click here for the rest of the story!](#) 



French Onion Soup with Raw Milk Cheddar

(Serves 4-6)

A glorious, melty layer of Rogue Raw Milk Cheddar is the crowning jewel on this soul satisfying classic soup of sweet and mellow onions in a savory broth. Give yourself enough time to caramelize the onions – about 40 minutes – and the results will be stunning!

Peel onions and cut in half, pole to pole. Slice halves thinly into 1/8" slices.

In a large stockpot over medium heat, melt butter. Add onions and sugar. Cook, stirring often, until onions are deeply brown, about 40 minutes. Scrape the bottom of the pan often during the last 10 minutes to prevent scorching.

When the onions are caramelized, deglaze the pan by adding wine. Scrape up the browned bits from the bottom of the pan. Add stock, bay leaf and salt and pepper to taste. Simmer for 20 – 30 minutes to allow flavors to meld.*

Preheat oven to 400 degrees. Spoon warm soup into ovenproof bowls. Top each bowl with 2 slices of toasted baguette. Divide cheese evenly between bowls. Place bowls on a foil lined baking sheet in oven for 12-15 minutes until cheese is bubbly and beginning to brown. Serve immediately.

* Recipe may be made up to this point and stored in refrigerator up to 2 days.



5 – 6 large yellow onions
3 tbsp. butter
½ tsp. sugar
½ c. dry white wine or sherry
6 c. good stock, beef or chicken or a combination
1 bay leaf
Salt and Pepper to taste
12 1" thick slices of baguette, toasted
10 oz. Raw Milk Cheddar, grated

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Check out our historic Cheese Shop in person. 311 N. Front St. in Central Point Oregon.