



# MOODY BLUE

**M**ade in small batches from fresh, local Wisconsin milk, our rich, creamy blue is delicately smoked over fruit wood to create subtle smoky undertones with hints of roasted nuts and coffee. Beautifully balanced, sultry, and seductive, Moody Blue is excellent on a cheese plate and delicious in culinary applications.

## MOODY BLUE

**Milk Type:** Cow (pasteurized)

**Cure Time:** 4 months (minimum)

Delicate smoking over fruit wood balances subtle blue notes in this rich, creamy cheese.

### Recipe Applications

- Crumble on burgers and salads
- Stir into risotto or cream sauces for pasta and gnocchi
- Top pizzas or flatbread with fig spread, caramelized onions, and Moody Blue
- Stuff into dates and wrap with prosciutto

### Pair With

- Pears, walnuts, and dark chocolate
- Plum compote or fruit chutney
- Côtes du Rhône wines (red), full-bodied Merlot or Zinfandel
- Stout, Porter, or Belgian Lambic



PRODUCT	PACK/SIZE	ITEM CODE	CASE DIMENSIONS	TARE	CUBE	TI x HI	SHELF LIFE
Moody Blue	1/6 lb	36547 03020	8 x 8 x 5	0.48	0.19	25 x 8	180 days

**Roth Käse  
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