

# Michael Landis Cheese Pairings

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*Recipe featured at the Aprons Cooking School – Cheese, Beer & Dinner*

## *Citrus Belgioioso Mascarpone Cream Puffs paired with Cycle Brewing Cream & Sugar Please Porter*

### Belgioioso Mascarpone

Our Classic version is a naturally sweet, yet surprisingly light cheese (1/2 the calories of butter.) Produced from only the freshest cream, its soft, creamy texture spreads with ease and blends well with other ingredients.

### Cycle Brewing Cream & Sugar Please Porter

This coffee porter is brewed with chocolate and dark chocolate malts to give a robust backbone for the lactose (milk sugar) to build on and is finished with Mazarro's coffee to create a beer with a silky mouthfeel, rich flavor, and the satisfying taste of coffee. ABV 4.9%

## Citrus Belgioioso Mascarpone Cream Puffs

Dessert

Prep Time 15 minutes

- 8 oz. BelGioioso Mascarpone cheese
- 2 tsp. orange zest
- Juice of 1/2 orange
- 2 Tbsp. honey
- 12 cream puff shells
- 2 cups fresh berries
- 2 Tbsp. powdered sugar



1. Place BelGioioso Mascarpone, orange zest, orange juice and honey in a small bowl and mix until all ingredients are combined.
2. Place fresh berries inside each cream puff and top fruit with a spoonful of Mascarpone mixture.
3. Garnish with powdered sugar over top of cream puff.
4. Serve immediately.