

Michael Landis Cheese Recipes

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

Rogue Creamery Oregon Blue and Beets paired with Coppertail Brewing Unholy Trippel

Rogue Creamery Organic Oregon Blue

Rogue Creamery's classic signature blue is approachable with a firm buttery taste and a bouquet of flavors to satisfy a range of palates. Notes of huckleberry and sweet nuts and veins of mellow earthy blue molds bloom throughout.

Coppertail Brewing Unholy Trippel

Unholy. Our take on a traditional Belgian Style Trippel, but with American hops. Big, bold and dangerously drinkable. Belgian yeast esters, floral hop notes. Medium to full palate with a lingering bitterness and soft sweetness. ABV 9.2 % Hops American West Coast Hops

Rogue Creamery Organic Oregon Blue & Beets

- | | | | |
|------|----------------------|--------------------------|----------------------|
| Side | Prep Time 10 minutes | Refrigerate Time: 2 Hour | Servings: 4 servings |
|------|----------------------|--------------------------|----------------------|
- 4-5 medium fresh beets, peeled and shredded
 - 3 tbsp. fresh orange juice, orange zest optional
 - 1 tbsp. fresh lemon juice
 - 1 tbsp. walnut oil
 - 2 hearts of romaine
 - Sea Salt
 - 3.5 oz. Rogue Creamery Oregon blue
1. Place shredded beets in a medium sized bowl. Add orange juice, lemon juice and walnut oil. Toss to coat.
 2. Refrigerate approximately 2 hours to allow flavors to meld.
 3. Clean and separate romaine hearts into 18 leaves. Place on serving platter and sprinkle lightly with sea salt. Top each leaf with a tablespoon of prepared beet mixture and pinch of orange zest.
 4. Place a half teaspoon or more of thinly sliced or crumbled Rogue Creamery Oregon Blue.
 5. Serve immediately.

