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## **TREND ALERT: THE ULTIMATE “CHEESE” CAKE**

### **Serve Something Savory With (or Instead of) Traditional Layer Cake At Your Wedding or Special Event**

This stunning and versatile, multi-layered “cheese” cake is made using a variety of award-winning Cypress Grove Chevre goat cheeses – including American original **Humboldt Fog** and the new **Truffle Tremor**. Cypress Grove Founder and Master Cheesemaker Mary Keehn, served one at her own wedding to rave reviews!

Follow these tips to create your own custom “cheese” cake:

- The recipe is easy: just order wheels of your favorite Cypress Grove cheeses and start stacking!
- It’s fun to make the design your own with decorations to match your party or wedding theme
  - Use edible flowers in your event color palette, or decorate with fresh or dried fruits, nuts, candies or chocolates
- Serve like regular cake after dinner or as a cocktail hour cheese course as a uniquely elegant birthday, bride’s or groom’s cake
  - Just slice out a nice piece from the top layer using a thin blade and work your way down; wipe the knife after each cut (a non-serrated, soft cheese knife with large holes is ideal)
  - Pairs well with Sauvignon Blanc and Champagne!
- “Cheese” cake is a flexible entertaining option available in various sizes and price points
  - A smaller version made with Cypress Grove’s 1-lb mini Humboldt Fog round on the bottom and Fog Lights on top serves 20-25; three-layer cakes serve 30-60; a four-layer cake serving 150-200 guests can be assembled as follows – use a 5-lb Humboldt Fog Grande as the bottom tier; next place a 3-lb Truffle Tremor round on top; add a 1-lb Humboldt Fog Mini; and top with an 8-oz Fog



“The bloomy white rind on our soft-ripened goat cheeses gives the ‘cake’ its frosting look,” explained Bob McCall, Cypress Grove Chevre Sales and Marketing Manager. “When the wheels of cheese are stacked together it is absolutely evocative of a layered cake that’s easy to slice since our Humboldt Fog Grande and Truffle Tremor cheese rounds are the scale of a standard cake layer.”

McCall suggests serving the “slices” atop artisan breads and crackers and offering a variety of gourmet accompaniments. Experiment with your own pairings, but a few of his absolute favorites include Marcona almonds, fig jam, honey, charcuterie, fruits, olives, lox and other cured fish. Bring the “cake” to room temperature for an hour to allow the flavors to intensify and meld together.

Cypress Grove Chevre's award-winning family of cheeses are available nationwide at most specialty food stores, including Whole Foods Markets, although some cheeses such as the 5-lb round Humboldt Fog Grande may need to be special ordered. Another option is ordering all of the cheeses directly from [The Store](http://TheStore) at [www.CypressGroveChevre.com](http://www.CypressGroveChevre.com) to ensure availability and optimal freshness.