

OUR VALUES GUIDE EVERYTHING WE DO.

Find out more at www.fiscalinicheese.com
[f/fiscalinicheese](https://www.facebook.com/fiscalinicheese)



Farmstead - This designation is earned by using only milk from our cows to craft our wonderful cheeses on site. We maintain control over our animals, their feed and the land that we farm.



Quality - We are committed to making the best tasting, handcrafted cheese in the world. This quest for excellence has resulted in numerous awards including Best Cheddar at the World Cheese Awards.



Animal Welfare - The health and comfort of our cows is our livelihood, with the help of our veterinarian and nutritionist we can ensure that the care of our animals is always our number one priority.



Family - We believe family is the most important ingredient in everything we do and in every cheese we make.



Environmental Sustainability - We truly believe in giving back to the land that has sustained our family over 100 years. We recycle water and waste from our farm to produce our own electricity in a renewable way.



Artisan - We believe that great cheese is made by hand and that the tradition of artisanal cheese making should be preserved.



Purple Moon and Mushroom Quesadilla

Serves 4

Courtesy of the Diamondback Grill, Sonora, CA

Ingredients:

- 2 pounds fresh, sliced mushrooms
- 1 Tbs. minced garlic
- Salt and pepper, to taste
- 4 lg. tortillas (traditional, sun-dried, or whole wheat variety)
- 1 cup grated Fiscalini Purple Moon Cheddar Cheese
- Optional Sides: salad of fresh greens, fresh salsa, guacamole, sour cream

Directions:

1. In large skillet, sauté mushrooms with garlic until most of the water from mushrooms evaporates. Season with salt and pepper, to taste.
2. Warm tortillas on griddle or in a pan, being careful not to dry them out.
3. Divide mushroom mixture and cheese evenly between tortillas. Fold in half. Serve with salad of fresh greens. Pass the salsa, guacamole, and sour cream.

For more recipes visit our website at:
www.fiscalinicheese.com



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Modesto, CA





... 5th Generation on the Family Farm ...

The Fiscalini family's cheese making roots go all the way back to our ancestors in Switzerland who made a living producing cheese in the 1700's. Today we are proud to continue the tradition in Modesto, California, on the same property our forefathers purchased for a dairy site in 1914.

Our cheesemaker is a craftsman who believes all our cheeses are works of art, they require great skill to create. We believe in making our cheese by hand and with the use of traditional methods. We use only milk from our cows and are able to carefully provide attention to every detail from the care of our animals to the hand turning of our cheese wheels.

Fiscalini Cheese Company remains family owned with the 4th generation managing the company today.

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Signature Cheeses:



Bandage Wrapped Cheddar

Our English style cheddar is made in the traditional 60 pound wheel, bound in cheese cloth and aged 14 months



San Joaquin Gold

An American original Italian style cheese, created by our cheesemaker, made in a 30 pound wheel and aged 12 months



Lionza

Our Swiss Alpine style cheese, named after our ancestral village in the Swiss Alps, made in a 28 pound wheel and aged 6 months

Specialty Cheeses:



Horsefeathers

A unique blend of cheddar cheese, sour cream, and just the right amount of horseradish



Scamorza

An Italian style mozzarella named for its pear shape



Smoked Scamorza

An Italian style smoked mozzarella named for its pear shape

Artisan Cheeses:



Traditional Cheddar

Creamy and white with a hearty taste



Purple Moon Cheddar

Soaked in a bold California red wine



Habanero Cheddar

Spicy and flavorful



Smoked Cheddar

Naturally smoked with a blend of apple, hickory and cherry wood chips



Hopscotch Cheddar

Infused with a California Scotch Ale Beer



Onion & Chive Cheddar

Made with real chopped onion and chive

Give the Gift of Cheese &
Look for our Fun Seasonal Flavors!

