

## Michael Landis Cheese Pairings & Recipes

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

### *Wedge Salad with Rogue Creamery Organic Oregon Blue Dressing paired with Federalist Chardonnay*

#### *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.

#### *Federalist Chardonnay*

When crafting the only white in our cellar, we took plenty of liberties. Boasting a big oak backbone, rich fruit flavors and a long, smooth finish, this is a Chardonnay that stands tall. Aromas of lemon, pear and cinnamon. Mendocino County 14.50%

### Wedge Salad with Rogue Creamery Organic Oregon Blue Dressing



Salad                      Prep Time 15 minutes

- 1 cup mayonnaise
  - 1 cup crumbled Rogue Creamery Oregon Blue (about 4 – 6 ounces)
  - 1/2 cup buttermilk
  - 1 shallot, peeled
  - 1 tablespoon freshly grated lemon zest
  - 1/2 teaspoon kosher salt
  - 2 tablespoons minced fresh flat-leaf parsley
  - Freshly ground black pepper
  - 1 head iceberg lettuce, outer leaves discarded, quartered through core
  - 2 small tomatoes, diced 4 slices bacon, cooked crisp & crumbled
  - Minced chives for garnish
1. Combine mayonnaise, Rogue Creamery Oregon Blue, buttermilk, shallot, zest, salt, parsley & pepper in food processor or blender. Pulse to combine, leaving the mixture somewhat chunky.
  2. Arrange iceberg wedges on plates and spoon dressing over each one.
  3. Top with tomato, bacon and chives. Season with salt and pepper to taste & serve.