

Michael Landis Cheese Pairings & Recipes

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

Mexican Street Corn with BelGioioso Parmesan Paired with Samuel Adams Boston Lager

BelGioioso Parmesan

BelGioioso Parmesan is made with fresh milk gathered daily from our local farmers. Each wheel is aged in special caves for over 10 months. BelGioioso's Master Cheesemakers carefully inspect and hand-turn each wheel to ensure a consistent aging process. This expert care develops Parmesan's sweet, nutty flavor and tantalizing aroma.

Samuel Adams Boston Lager

The beer that started it all for Samuel Adams. This unmistakable, full-flavored beer sparked a movement to bring better beer to U.S. drinkers. Boston Lager illustrates our core mission to brew flavorful, complex and delicious beers. To this day it's made using the same recipe that Jim Koch used in 1984. Boston Lager® remains our most popular beer ever made.



Mexican Street Corn with BelGioioso Parmesan

This Mexican Street Corn recipe is a common Mexican street food that is made by grilling corn on the cob and then coating it with a mixture made up of mayonnaise, sour cream, cotija cheese, chile powder, and lime. You can use different cheeses, for this recipe I'm using a Parmesan.

Serves: 4

Ingredients

4 ears corn

More Cheese recipes and pairings can be found at www.mlandis.com

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1/2 cup mayonnaise
1 1/2 cups sour cream
1/4 cup cilantro freshly chopped
1 cup Belgioioso freshly grated Parmesan
1 lime juiced
Red chili powder to taste
2 limes cut into wedges for garnish

Instructions

Remove the husks of the corn leaving the core attached. Grill the corn turning once on a hot grill or cast iron pan until it starts to get slightly charred.

In a small bowl mix the mayonnaise, sour cream and cilantro. Remove the corn from the grill and slather with the mayonnaise mix. Squeeze the lime juice over the corn and heavily season with parmesan. Sprinkle with chili powder.