



# Add a Rich Tradition to Your Menu!

## Tap into Trends

Dining trends are a big part of what drives the restaurant business and the most successful operations take advantage of these trends by seamlessly integrating them into their concept. In addition, more and more consumers are opting for meatless dishes and at the same time expanding their flavor preferences within various ethnic cuisines. Hispanic dishes are leading the charge on both of these fronts. Why? Because Hispanic food, especially Mexican, provides an extremely broad range of flavors—from mild to hot and from simple to complex. It offers some of the most satisfying meatless options around and a primary reason for that is the cheese.

Mexico has a rich tradition of cheese and a variety of Hispanic cheeses – including Manchego, Queso Quesadilla, Asadero and Anejo Enchilado – that adds authenticity, character and satisfying appeal to Mexican dishes. What restaurateurs are now discovering is that the rich, mild flavors work exceptionally well in non-Hispanic dishes too. They're able to surprise, satisfy (and upsell) their customers' ever-evolving flavor cravings by integrating Hispanic cheeses in "non-ethnic" dishes on their menu.

## Performing for Your Customers, And You

Hispanic cheeses taste great no matter what – hot or cold – and their sophisticated flavor profiles and excellent melting properties are a surprise to many:

- **Manchego** – A semi-soft, light yellow cheese with a slightly sweet, nutty-flavor and a smooth, rich, buttery texture.

*Serving Suggestion: Almond Encrusted Manchego Croquettes with Fig Dipping Sauce.*

- **Queso Quesadilla** – A semi-soft cheese with a rich but mild flavor, a creamy buttery texture, and excellent melting properties.

*Serving Suggestion: Fish Taco Casuela; Layered Ancho Spiced-Grilled Fish, Cilantro Cream, White Corn Tortillas, Greens, & Green Chile Sauce Topped with Melted Asadero And Queso Quesadilla Cheeses.*

- **Asadero** – A semi-soft, light yellow cheese with a mild flavor, smooth texture, and excellent melting properties.

*Serving Suggestion: Asadero and honey ham pinwheel with apricot dipping sauce.*

- **Anejo Enchilado** – A semi-soft cheese with robust flavor, a rich buttery texture, and a colorful rind that is formed by rolling the cheese in paprika.

*Serving Suggestion: Mexican Open Face Anejo Enchilado Cheese Steak Sandwich with Roasted Green Chili sauce.*



## Making It Work for You

Until now, serving Hispanic cheeses posed definite challenges. Reliable sourcing was difficult, quality was inconsistent and the soft nature of the cheeses made slicing extremely difficult. We've addressed these challenges by combining true Hispanic heritage with our own traditions of quality, reliability, and customer service.

All Hispanic cheeses from Sargento can be sliced to your specifications. Furthermore, all our Hispanic cheeses undergo the same rigorous quality controls as our other cheeses and our reliable local sourcing means you'll never be disappointed with a delivery.

Give us a call and we'll rush you a sample. You'll be glad you did!

**Request your samples today!**

[Click here](#) or call your Sargento Food Service representative for more information: 920-892-3730

**Sargento Foods Inc. | [Sargentofoodservice.com](http://Sargentofoodservice.com)**

One Persnickety Place, Plymouth, WI 53073