

# Mexican Cheeses

## **Fresh Cheese**

**Queso Blanco:** Cheese for frying. Mild flavor, firm texture. Does not melt.

**Cuajada:** Mild flavor. Tender, moist texture. Softens but does not melt. Cube, or slice. Good with fruit. .

**Queso Crema:** Sold by the piece from large blocks. Mild flavor, creamy texture for spreading. Does not melt. Good for fruit or fruit pastries.

**Queso Fresco:** Also called rancho, estilo, casero, or adobera). Slightly salty, tastes like farmer's cheese or ricotta. Soft, crumbly, does not melt. Good for tostados, rellenos, enchiladas, burritos, beans, salad or soups.

**Panela:** Tastes like cottage cheese, texture like fresh mozzarella, but does not melt. Cube or slice for sandwiches, salads, soups, fruits. Slices can be pan browned.

**Requesón:** Fresh milky taste. Use -like ricotta in lasagna or enchiladas. Can be spread on crackers.

## **Soft Cheese**

**Añejo:** This is simply an aged version of queso fresco and, while classified as a soft cheese, can actually become quite firm and salty as it ages. It is used primarily as a garnish, crumbled or grated over a variety of dishes. A good substitute is Romano

**Oaxaca:** Like string cheese. Smooth and mild. Melts easy, use for quesadillas, nachos, fondues, pizza.

## **Semi Soft Cheese**

**Asadero:** Also called quesadilla, a proprietary name). It is sold sliced, often processed for easy melting. It has a buttery, tangy taste. Some times are similar to Provolone, firm and smooth. Melts readily, wonderful for quesadillas, nachos, fondue. Can get stretchy like mozzarella.

**Chihuahua:** Also called queso menonita or queso blanco). Creamy smooth white small or large rounds. Flavor is tangy jack or a mild cheddar cheese. Texture like soft jack. Melts easy. Use like jack or cheddar. Shred or. slice and use where a melting cheese is desired.

## **Semi-Firm Cheese**

**Criollo:** This pale yellow cheese is a specialty of the region around Taxco, Guerrero, and is so similar to Munster that the two can easily be used interchangeably.

**Manchego:** Smooth texture, medium taste. Melts easy. Use in sandwiches, quesadillas, nachos.

## **Firm Cheese**

**Cotija:** Named for the town Cotija, Michoacán where it was developed. . Crumbly, salty, pungent cheese. Similar to feta, harder like Parmesan or Romano. Grate or crumble over salads, soups, pastas, beans.

**Enchilada:** Cured and. aged like. cotija for a hard texture and stronger flavor. Surface is coated with a mild red chili paste. Does not melt, slice, grate or cube for salads, soups, pastas. No refrigeration required.

**Manchego Viejo:** As it's name implies this is aged, to a point where it is firm. A more intense flavor, easily shaved.