



## **FIND OUT WHY RESTAURANTS AND CONSUMERS ARE SWAPPING MUENSTER FOR QUESADILLA, CHIHUAHUA MEXICO STYLE CHEESE IN THEIR HISPANIC AND MAINSTREAM DISHES!**

Many Hispanic and fusion restaurants are swapping Muenster for Quesadilla, Chihuahua Mexico-style cheese in their Hispanic dishes, boosting guest satisfaction and plate consistency.

### **1. Flavor and texture**

Quesadilla, Chihuahua Mexico-style cheese offers a mild, milky flavor with a silky, stretchy texture when melted, making it perfect for tacos and dips. Muenster, while also mild, has a richer taste and can become greasy when melted, which isn't ideal for Mexican dishes.

### **2. Melting Capacity, *The Key!***

The most important difference is melting, Quesadilla, Chihuahua Mexico style cheese melts evenly, without separating, and without releasing too much oil. It keeps a creamy and stretchy texture, perfect for quesadillas, burgers and pizza. Muenster also melts well but can separate more easily, releasing oil.

### **3. Why Quesadilla Chihuahua, Mexico Style Cheese is Better for Mexican Cooking?**

It was made for Mexican cuisine, it seems as it was designed to melt inside a tortilla without spilling out or breaking it. It has less fat, and its flavor doesn't overpower other ingredients like chili, beans, or meat. Its stretchy texture makes it fun and satisfying to bite.

### **4. Fast Growth!**

Sales are soaring for Quesadilla, Chihuahua Mexico-style cheese, with suppliers and retailers reporting increased demand as restaurants and consumers embrace its premium melt and delicious taste. It is clear, Quesadilla Chihuahua Mexico-style cheese is the go-to choice for your favorite dishes that require a melting cheese!





## LOOKING TO ELEVATE YOUR MEALS?

### 1. Grilled Cheese Sandwich

Quesadilla cheese provides a richer, more buttery melt that stretches beautifully when pulled apart.

### 2. Quesadillas & Queso Fundido

Quesadilla, Chihuahua, Mexico-style excels in these two Mexican melting cheese staples. Its superior stretch and heat tolerance deliver gooey, consistent results throughout the quesadilla or in hot skillet for queso fundido, surpassing Muenster's mildness and melt.

### 3. Enchiladas & Casseroles

Unlike Muenster, Quesadilla, Chihuahua, Mexico-style remains creamy and holds its body after baking, delivering both flavor and textural integrity. It disperses evenly, making every bite as satisfying as the last, ideal for large-batch dishes.

### 4. Pizza or Flatbreads

For pizzerias looking for a premium Hispanic twist, Quesadilla cheese's golden texture, uniform melt and subtle tang make it a superior alternative to Muenster in fusion pizzas, offering authenticity and improved cheese pull.

### 5. Burgers & Hot Sandwiches

When melted atop burgers or hot sandwiches, Quesadilla cheese offers a smooth coat and creamy bite, staying put without separating, which is a risk with Muenster under high grill heat.

Both cheeses have their perks, but for an authentic Mexican experience that melts perfectly and balances flavor, **Quesadilla, Chihuahua Mexico-style cheese is the way to go!**





Quesadilla, Chihuahua Mexico-style cheese is a Mennonite derived recipe creating a mild a “Quesadilla/Chihuahua style” cheese with exceptional melting properties and a smooth, creamy flavor. It is the perfect melting cheese for queso fundido and quesadillas and it can also be used for pizza and cheeseburgers or any other dish that requires a melting cheese.

Our recipe has won the Gold Medal for Best Hispanic Melting Cheese at the American in 2015 Cheese Society competition as well as the Gold Medal at the 2023 American Cheese Society Cheese Competition in the Hispanic C Portuguese Style Cooking Cheese Category.



Sources:

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