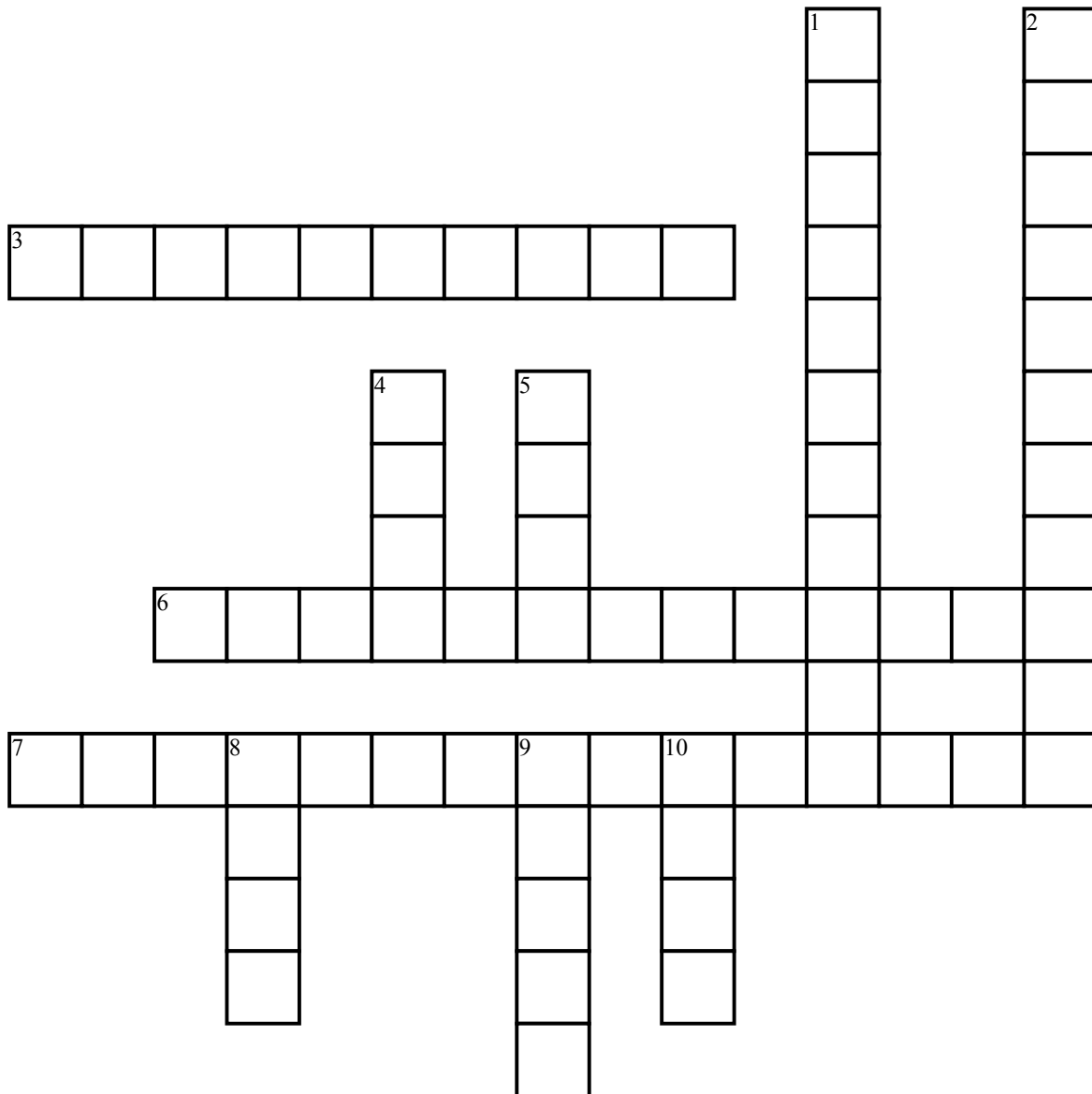


Cooking and Serving Cheese.



Across

- 3. _____ is a traditionally southern Italian dairy product made from Italian buffalo's milk by the pasta filata method.
- 6. _____ is a relatively hard, off-white, sometimes sharp-tasting, natural cheese.
- 7. _____ is cheese made from the milk of a farmer's own herd on the farm where the animals are bred and raised, not from an outside source.

Down

- 1. _____ is a generic name in North America for several related varieties of cheese.
- 2. _____ is a soft, mild-tasting fresh cheese made from milk and cream.

- 4. _____ is the outer surface of cheese.
- 5. _____ is a brined curd white cheese made in Greece from sheep's milk
- 8. _____ is a term describing cheeses' light, unpronounced flavors, it also refers to young, briefly-aged Cheddars.
- 9. _____ is the method in the cheese making process of resting cheese in an environment carefully controlled for temperature, humidity and sanitation to allow the development of microorganisms that give the final product its distinction; also called curing or ripening.
- 10. _____ is the solid portion of coagulated or curdled milk used to make cheese.