

# Unrivaled.

Why Eat **Average**?



## Redefining Goat Cheese

We partner with local Wisconsin farmers who produce high-quality goat milk that we quickly and carefully handle from their farms to our creamery in order to produce best-in-class cheese by people who truly care.

Once you experience the fresh, clean flavor of LaClare Creamery, no other goat cheese will compare.

  
**LA CLARE**  
CREAMERY®





# Our Story

At LaClare Creamery, everything is about pursuing perfection in flavor and quality to produce distinctly delicious goat cheese.

Our world-class cheese blends our passion for Wisconsin cheesemaking traditions with an unmatched attention to detail. We are dedicated to clean taste and extraordinary flavor, with freshness at our core. Whether it's the creamy canvas of our chevre infused with unique flavors or our robust hard cheeses, you'll taste our commitment immediately.

It all begins with our milk. LaClare is one of the only 100%-domestically produced goat cheese brands in the country; we source milk exclusively from dairies within 15 miles of our creamery, reducing miles traveled and less CO2 emissions. The animals' balanced diet of grains and forage yields only the finest milk. With quick and careful handling between our farms and creamery, this high-quality milk allows our cheeses' signature clean flavor and freshness to flourish.

With respect to sustainability, transparency, and tradition, our innovative cheesemakers create unrivaled cheese to please palates with clean, fresh flavor profiles that cannot be imitated.

## Contact Us

Nola Krueger  
nolakrueger@mosaicmeadows.com  
(920) 372-7041

W2994 County Road HH,  
Malone, WI 53049

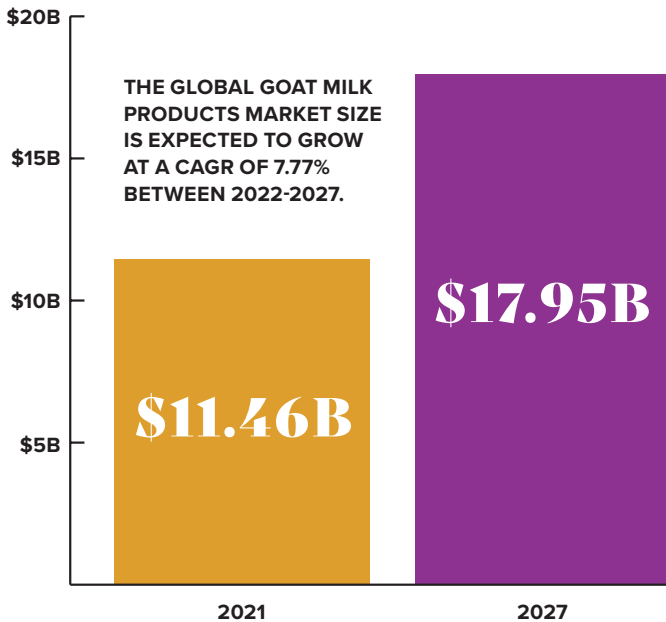
[laclarefamilycreamery.com](http://laclarefamilycreamery.com)



@laclarecreamery

Whether it's dinner time or anytime... **Why Eat Average?**

## Growth in Global Goat Milk Market



## 27 Varieties of Goat Cheese

We're proud to offer a vast line of products—soft, hard, and aged goat cheeses—each expertly crafted to meet the varied tastes of our loyal customers.

Our Original Chevre is not only the go-to for goat cheese connoisseurs; it's a gateway for shoppers new to chevre, with its unrivaled freshness leading to sales of our other distinctly delicious cheeses.

WHY GOAT MILK?



GOAT MILK IS MORE NUTRIENT DENSE AND EASIER TO DIGEST.

AND



GOAT MILK CONTAINS THE PROTEIN ALPHA S2, WHICH IS NOT A KNOWN ALLERGEN.



### LACLARE'S SUPPLY CHAIN

MILK IS PICKED UP FROM LOCAL GOAT DAIRY FARMS



WITHIN 30 MINUTES IT IS TRANSPORTED TO OUR CREAMERY

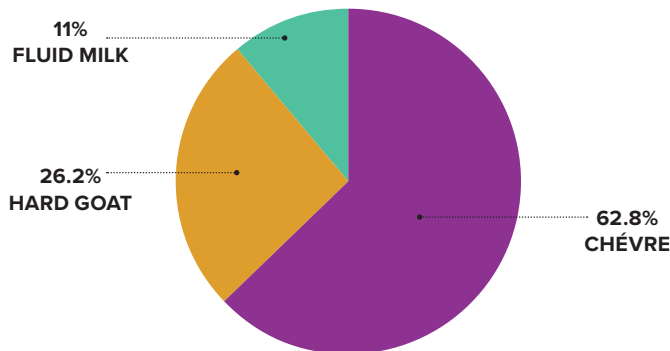
## Less Emissions and Fresher Milk

Eco-friendly and fresh as can be. Our efficient operations minimize CO2 emissions and maximize the quality of our products. Exceptional proximity from farm-to-creamery protects fresh milk from agitation and breakdown of proteins, producing extraordinary goat cheese products with the cleanest possible taste.



WITHIN 48 HOURS, THE MILK BEGINS THE PROCESS OF BEING MADE INTO CHEESE

## Total Sales Based on Form



## 30+ Awards Won

Among our products' prestige, numerous have earned First Place, Best of Class distinction, including our Honey Chevre at the 2019 Wisconsin State Fair; our Cave-Aged Chandoka® Cheese at the 2018 World Championship Cheese Contest; and our Evalon® Cheese at the 2018 World Dairy Expo Championship Dairy Product Contest.



# Bacon-Wrapped Fig & Honey Goat Cheese Stuffed Dates



## INGREDIENTS

8 oz LaClare Fig & Honey Goat Cheese  
24 Medjool dates  
12 slices of bacon  
2 TB lemon juice  
2 TB lemon zest  
Salt and pepper  
24 toothpicks

## INSTRUCTIONS

1. Preheat oven to 400F. Line a baking sheet with parchment paper.
2. Cut dates in half lengthwise, but do not cut all the way through. Remove pits.
3. In a small bowl, combine Fig & Honey Goat Cheese, lemon juice, lemon zest, and salt and pepper to taste.
4. Cut each piece of bacon in half lengthwise.
5. Stuff each date with the goat cheese mixture. Wrap each date with a slice of bacon and secure with toothpick.
6. Place each date on the baking sheet, seam side down.
7. Bake for 20-25 minutes, until the bacon is crisp.
8. Remove from oven and let cool for 10-15 minutes.

Dates can be assembled up to 24 hours ahead of time by storing covered in the fridge. Remove and bake.

# Prosciutto and Goat Mozzarella Flatbread Pizza

## INGREDIENTS

4 pieces of flatbread, naan, or lavash works best  
2 TB olive oil  
6 oz LaClare Goat Mozzarella cheese, shredded  
8 slices of prosciutto  
2 TB balsamic glaze  
2 TB fresh basil, torn  
1 TB flakey sea salt

## INSTRUCTIONS

1. Preheat oven to 400F
2. Place flatbread on parchment lined baking sheet. Brush each flatbread with olive oil. Top with Goat Mozzarella and prosciutto.
3. Bake for 10 minutes or until warmed through
4. Top with fresh basil. Drizzle with balsamic glaze. Sprinkle with flakey sea salt.

FOR MORE DISTINCTLY DELICIOUS RECIPES,  
VISIT [RECIPES.LACLAREFAMILYCREAMERY.COM](http://RECIPES.LACLAREFAMILYCREAMERY.COM)

