



# CHEESE CELEBRATION CAKES

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# CHEESECAKE VS CHEESE CAKE



# WHAT IS CHEESECAKE

## What is it?

- More comparable to a pie than a cake
- Generally prepared from soft fresh cheeses including cream cheese, cottage cheese, ricotta, mascarpone, etc.
- Most often sweet but can be savory
- Crust is often crushed cookies, crackers, etc. or sponge
- Can be fresh or baked

## Where did it come from?

- First mentioned by Aegimus in 5<sup>th</sup> century BCE, called Placenta Cake (gave its name to the organ called placenta)
- A sweet cheese pie called **sambocade** with rose water and elderflower was described in an English cookbook from 1390.
- The name “cheesecake” appears in the 15<sup>th</sup> century in England and takes its modern form in the 18<sup>th</sup> century.



South African cheesecake with cream, cream cheese, Amarula liqueur and a digestive biscuit crust



Japanese cheesecake like creamy soufflé with raspberry syrup

# TELL US ABOUT YOUR CHEESECAKES...

- What did you bring?
- What inspired you to make this cheesecake?
- Where did you get your recipe?



# WHAT IS CHEESE CAKE

## What is it?

- A tower of savory cheeses in the form of a layered cake
- Usually made from full rounds of multiple types of cheese
- Often elaborately decorated as a centerpiece for a celebration

## Where did it come from?

- Difficult to determine but first commercially available versions appeared in England around 2000 CE



# CHEESE CELEBRATION CAKES

- Also called “Cheese Cakes” or “Cheese Towers”
- Most commonly made in place of, or in addition to, a wedding cake.
- Let’s see some different interpretations of Cheese Wedding Cakes



# CHEESE WEDDING CAKES



Simplicity

Rustic Elegance

Farm to Table



Formal

# CHEESE WEDDING CAKES

Costco  
\$439.99  
105-150 Guests





**THINGS TO  
CONSIDER  
WHEN MAKING A  
  
CHEESE  
CAKE**

Design

Construction

Decoration

Serving

# DESIGN

- How big?
- Number of layers
- Cheese varieties
  - How does cheese selection affect size, shape and color?
- Cheese style
  - How does a soft cheese affect appearance and stability?



*Thank you to Smallgoods for advice and So Damn Gouda (Denver) for cheeses*

# VERANO

## -VERMONT SHEPHERD, VT

Sheep milk tomme style cheese

- First place in Farmstead Sheep Milk Cheeses
- *American Cheese Society*
- Aged 3-5 months
- Sweet, rich and earthy with hints of clover, mint, and thyme



# MAXIMIZING DIVERSITY

- Make layers out of portions of several different rounds of cheese
- Make layers out of several small format cheeses
- Make layers out of wedges of large format cheeses
- Use small format cheeses in interesting shapes to decorate larger format cakes (hearts, small crottins, bite-sized squares and rounds)



# CONSTRUCTION

## Height

- Consistent with grandeur of event
- Structurally appropriate
  - Height can be increased with base and/or stands for layers

## Stability

- Tapering structure more stable
- Reinforce with rods or other internal supports

## Cheese style

- Select styles for appearance & structure
- Soft cheeses can be used as top layer or with internal supports



# WHITNEY

## -JASPER HILL FARM, VT

A new alpine style cheese from Jasper Hill Farm

- Raw cow milk
- Washed with morge (naturally cultured brine)
- rubbed with spent yeast from winemaking

Smooth and meltable

- floral and fruit notes
- complemented by savory toasted nut and baked cheese flavors.



# DECORATION

## Event theme

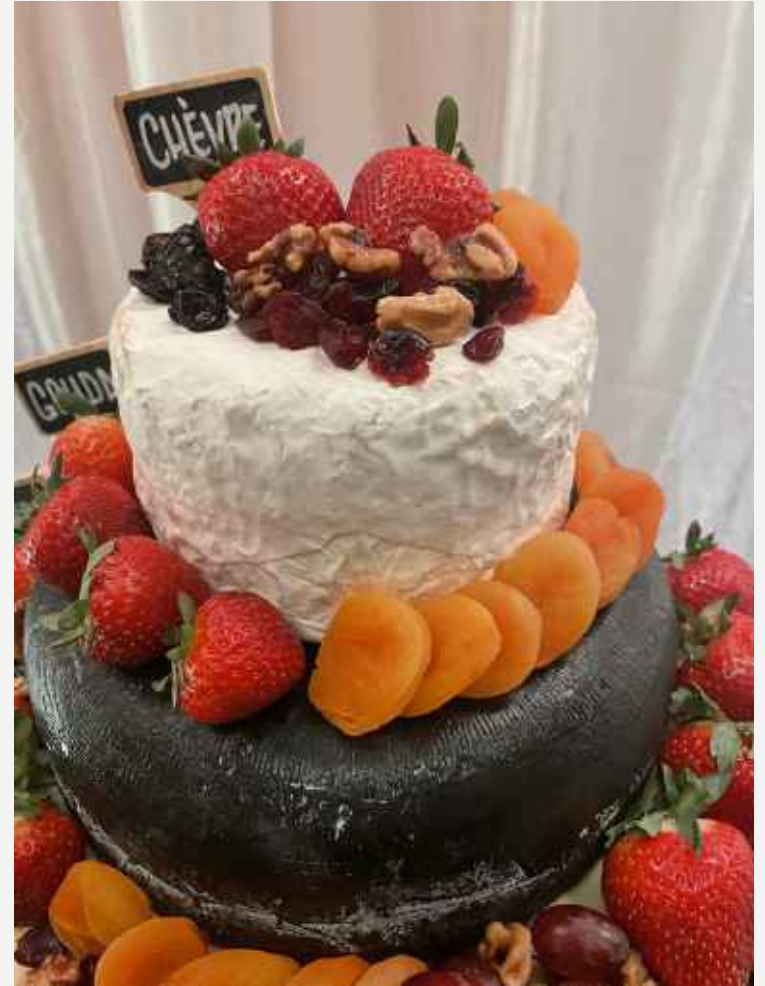
- In this case, Farm to Table-ish

## Color scheme

- Decorate consistent with cheeses and event colors and decorations
- Succulents and Tillandsias (air plants) in lieu of flowers

## Decorate with accompaniments

- Be cheese-appropriate
- In this case, consistent with theme



# SERVING

## Size of servings

- Appetizer, main or after-dinner course

## Cheese type and texture

- Does format of cheese limit servings

## Cutting during event or precutting

- Variety of ways to precut
- Cutting at event challenging
- Cutting experience useful

## Accompaniments





# IMPERIAL BUCK

## – DEER CREEK CHEESE, WI

Best Vintage Cheddar  
– World Cheese Awards

Best USA Cheese  
– International Cheese Awards



# RESOURCES

## Premade or custom cakes

- Available from some cheese shops or online

## Design and construct your own

- Styles and their characteristic sizes
  - Lists available online
  - Talk to your cheesemonger
  - Contact the manufacturer
- Use “The Cake Builder”

## Ideas

- Articles and blog posts in Culture magazine and bridal publications



The Cheese Shed Cakebuilder



the cheese shed westcountry artisan cheese	
PRODUCT	VAL
DEVIL 4.5x4CM (80G)	
EVE 7.5x4CM (200G)	
WHITE NANCY 10x8CM (300G)	
GOLDEN BASSETT STILTON 14x8CM (140G)	
WILD GARLIC YAKS 18x8CM (170G)	
GUICHES GAR D'OR 20x7CM (140G)	
WESTCUMBRE HED 30x5CM (150G)	
TOTAL (€)	34

# QUESTIONS/ COMMENTS

