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Product Photos and samples available

Ulla Nylin is available for interviews and how to create a party in 30 minutes

Your Newest Party Solutions...Imagine Bourbon Whisky and Ruby Port Wine Aged with Creamy Wisconsin Blue Cheese “Very Optimistically Different” for Entertaining and Gifts.

- “I searched the States to find the finest blue cheese and found a spectacular Wisconsin blue, just perfect for our delicious and creamy WhiskeyBlue and WineyBlue cheeses.
--Ulla Nylin, Gourmet Enthusiast, Cheese Lover and Founder of VOD Gourmet

January 7, 2006--Greenwich, Ct ---The party never stops Ulla Nylin, President VOD Gourmet, “Very Optimistically Different,” has created more solutions for entertaining quick and easy, the WhiskeyBlue and WineyBlue cheeses. The “Blues” were introduced amidst critical and consumer acclaim at the “Food and Wine Experience” in Minneapolis, MN this past year. Ulla passed along her recipe for The Chocolate Blues.

“Ulla’s Chocolate Blues,” are simply divine, easy to make and perfect for hors d’oeuvres, garnishes or after dinner treats. They are a delicious combination of sweet and savory. So simple, yet so delicious, these are a perfect addition to any party. Your guest won’t be singing the “Blues”. The “Blues” make perfect gifts for your favorite cheese lover.

Ulla’s Chocolate Blues

- 1 box (24 Count) Nabisco brand Thin Chocolate Wafers.
- 6 ounce wedge of WhiskeyBLUE or WineyBLUE Cheese or 3 ounces of each variety
- 4 large strawberries sliced very thin

Let the cheese set out at room temperature for thirty minutes. Arrange the chocolate wafers (smooth side up) on a platter. Knead the cheese in the plastic wrapper so it is soft and lumpy. Cut open the package and place a tablespoon of either WineyBLUE or WhiskeyBLUE on each chocolate wafer. Top with a strawberry slice and serve. Chocolate Blues are a colorful and flavorful addition to any party.

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Who ever thought that Blue Cheese and Bourbon Whiskey or Ruby Port Wine would be the most exciting and sought after new cheeses on the market? Ulla Nylin, founder of VOD Gourmet and creator of award winning Vodkacheeses™ spent over two years adding her creative touches developing the innovative new WhiskyBlue and WineyBlue cheeses from Wisconsin. “VOD Gourmet is using the same processes we use in Sweden. It is especially rewarding to be working with the Wisconsin artisan cheese makers,” says Ulla.

Ulla traveled through the “South” from New Orleans to Louisville finding the perfect Bourbon Whiskey bringing a unique smoky flavor and look to the distinct taste and appearance of Blue cheese. She then journeyed out “West” searching for the perfect port. Her quest ended in the California wine country where she found a Ruby Port like no other. The WineyBlue was born, full of color and zest!

Now, don’t think this happened over night. “Well it does take time to develop a new cheese, over two years”, says Ulla. “The recipe has to be just right, to know the time the cheese needs to age with the added liquid, and of course, cheese is temperamental – it needs tender loving care and attention throughout the process,” continues Ulla.

The “Blues” are now available at fine retailers nationwide including: Food Emporium, Shop-Rite, Stop and Shop, Wegmans, Publix, Lunds/Byerlys, Kowalskis, Schnucks, Central Market or www.igourmet.com. Grocers can special order it for consumers. For more information call 203-531-5172 or visit www.vodgourmet.com

About VOD Gourmet: VOD Gourmet, “Very Optimistically Different”, is a privately woman owned company headquartered in Greenwich, Conn. They are dedicated to creating and producing high quality, innovative gourmet products with an emphasis on cheese.

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