



# DELACASA

**CHEESE**  
COLLECTION

*Authentic Nicaraguan craft—engineered consistency,  
disciplined quality, true flavor.*

VERSION  
November 2025

# COLLECTION INDEX

A quick guide to our cheeses, formats, and inspired pairings.

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# LETTER FROM THE CEO



*October 1st, 2025*

*Every morning in Acoyapa, the first trucks arrive with the promise of the day: good milk, honestly earned. Our job at DELACASA is simple and demanding—honor that promise. We marry craft with precision so that what begins on our farms becomes something worthy of your table.*

*Our Collection is built for real kitchens and memorable plates. At its heart is Morolique, our signature aged cheese—clean, bright, and unapologetically savory—joined by smoked and crumbled cuts, and chef-friendly formats that grate, finish, and elevate.*

*We believe warmth and rigor can live together. That means transparent sourcing, careful aging, and consistency you can build menus on. But it also means people—producers, cheesemakers, and customers—who know that food is a bridge.*

*Thank you for letting us be part of your work and your celebrations. We're here to serve, to listen, and to keep getting better—one block, one cut, one meal at a time.*

— Ronaldo Gutierrez  
CEO, DELACASA  
*Transforming milk into opportunities.*

# AGED MOROLIQUE



As DELACASA's flagship product, born from Nicaragua's rich dairy tradition and refined through careful aging, our Morolique cheese is an authentic Cotija-style cheese with a firm, crumbly body and a deep, savory aroma. Its flavor evolves with time — from subtly salty and milky in its youth to bold, umami-rich, and complex as it matures.

Versatile by nature, Morolique brings character to every cuisine: grated over pasta, tacos, or roasted vegetables; crumbled over salads or soups; or paired with honey, charcuterie, and wine in gourmet settings. Its robust flavor and stable shelf life make it a favorite for both traditional Latin American dishes and modern fusion kitchens around the world.

Crafted from fresh, locally sourced milk and aged under controlled conditions, each block represents the perfect meeting of **artisan tradition and industrial precision** — a cheese that embodies DELACASA's commitment to transforming milk into opportunities.

# Inspired Pairings & Uses



## Direct consumption

A bite with character. A firm, crumbly cheese that breaks into tiny saline crystals; clean lactic notes upfront and a deep, umami-rich finish. Best at room temperature, in cubes or fine shavings with a drizzle of good olive oil.

## Gourmet boards / charcuterie

The anchor of the board. Counter its crisp salinity with honey or fig preserves; pair with toasted nuts and olives. Alongside cured ham, *lomo embuchado* (cured pork loin), or *bresaola*, it delivers a savory punch that elevates every bite.



## Toasts & bruschettas

Crisp, savory finish. On warm bread with confit tomato and basil; with avocado + lemon + chili flakes; or with pesto and sautéed mushrooms. Grate finely or shave at the end for an aroma that “lifts” on first bite.

## Wine pairings

Vibrant whites (*Sauvignon Blanc, Albariño*): brighten its freshness and cleanse the palate; Young reds (*Tempranillo, Garnacha*): soften salinity and underline the umami; Brut sparklers: fine bubbles + dairy fat = impeccable balance.

## Beer & other pairings

Lager/Pilsner: refreshing, lets the cheese shine.

Light Pale Ale: highlights nutty, caramel hints from aging.

Dry cider or joven mezcal: fruity or smoky contrast that surprises without overpowering.



# CRUMBLED MOROLIQUE



A rustic and expressive take on our flagship Morolique, this crumbled Cotija-style cheese offers the same aged depth in a convenient, ready-to-use form. Naturally aged and carefully broken into uneven pieces, it retains a firm yet delicate texture that melts slightly when warm and bursts with savory, salty intensity.

Perfect for sprinkling over beans, salads, enchiladas, soups, or roasted vegetables, its bold flavor also enriches dips and creamy sauces. Each crumble carries the unmistakable character of DELACASA's craftsmanship — **authentic, versatile, and true to our heritage of transforming milk into opportunities.**

# Inspired Pairings & Uses



## Salads & Bowls

Crumble Morolique over Caesar or Mediterranean salads, tomato-cucumber bowls, or citrusy greens to add clean, savory depth and a delicate, salty crunch. Its firm-yet-tender crumble holds up to dressings, brightens fresh vegetables, and leaves a focused umami finish that makes lighter plates feel complete — without weighing them down.

*Chef's tip: add just before serving so the crumbles stay distinct and aromatic.*

## Latin Favorites

Shower Crumbled Morolique over tacos (asada, grilled chicken), tostadas (tinga, tuna with chipotle), frijoles de olla or refritos, enchiladas, and sopes for a clean, salty snap that ties everything together. Its firm, rustic crumble resists heat just enough to soften at the edges, boosting umami, brightening salsas, and adding texture without greasiness—exactly the finishing bite these classics deserve.

*Chef's tip: add off-heat and finish with a squeeze of lime to make the savory notes pop.*



## Soups & Stews

Finish tortilla soup, roasted tomato, corn chowder, or hearty bean stews with a shower of Crumbled Morolique. The crumbles soften at the edges yet hold their shape, releasing a clean, savory snap and gentle lactic warmth that deepens the broth without turning heavy. Every spoonful gets a touch of umami, a hint of salinity, and a pleasing texture that lingers.

*Chef's tip: add off-heat in the bowl; a final drizzle of olive oil or squeeze of lime makes the flavors bloom.*

# GRATED MOROLIQUE PARMESAN-TYPE



Made from our flagship aged Morolique cheese, this Parmesan-style grated version delivers the same bold, savory character in a versatile, ready-to-use format. Naturally aged and finely grated, it offers a rich umami profile with hints of salt and nuttiness — a perfect finishing touch for pasta, pizza, soups, and gourmet sauces.

Designed for both home cooks and professional chefs, it combines convenience with authentic flavor, bringing the depth of traditionally aged cheese to modern culinary creations. Each batch upholds DELACASA's promise of **purity, consistency, and artisan quality — ready to elevate every dish.**

# Inspired Pairings & Uses

## Pasta & Risotto Finish — finely grated or shaved

A fine snowfall of Grated Morolique delivers instant aroma, a clean, savory snap, and gentle nuttiness. Shave or micro-grate at plating so the heat kisses the cheese, softening it just enough while preserving its character and umami lift.

Chef's tip: Warm the plates first; finish with a teaspoon of pasta water or butter to help the cheese bloom and cling.



## White Pesto — olive oil + grated cheese + walnut/almond + herbs

Blend olive oil, Grated Morolique, toasted walnuts/almonds, and fresh herbs into a bright “white pesto.” It’s nutty, savory, and ultra-versatile: spoon onto pasta, spread on crostini, or finish grilled chicken and fish for an elegant, modern twist.

Chef's tip: Pulse nuts first for texture, then stream in oil; fold in the cheese off-blender to preserve aroma and avoid greasiness.



## Pizzas, Flatbreads & Focaccias — added after baking

Finish hot pies with a light veil of Grated Morolique. The residual heat blooms its perfume without dulling flavor, adding a delicate salty edge and refined depth—perfect over margherita, white pies, or herb-oil focaccias.

Chef's tip: Add at the pass (10–20 seconds out of the oven) and drizzle a touch of good olive oil to carry the aroma.



## Creamy Dip — crema/sour cream + lemon & pepper

Whisk Grated Morolique into crema or sour cream with lemon and cracked pepper for a quick, silky dip. The cheese melts into the dairy, delivering rounded umami and a clean saline pop—ideal with chips, crudités, or as a drizzle for tacos and bowls.

Chef's tip: Temper the cheese first (room temp 10–15 min) and fold in gradually to keep the dip ultra-smooth.



## Roasted or Grilled Vegetables — elote/esquites, squash, asparagus, cauliflower

Toss warm veg with olive oil and a generous sprinkle of Grated Morolique. On street corn or esquites it brings bright salinity and umami; over squash, asparagus, or charred cauliflower it adds contrast, aroma, and a polished, restaurant-style finish.

Chef's tip: Season vegetables lightly—let the cheese provide the final salt. Finish with lime zest for lift.



# **Inspired Pairings & Uses**

**AMONG MANY OTHER INSPIRED USES**

## **Cold applications**

- Gourmet boards: charcuterie, nuts, honey, jams, olives, grapes.
- Salads / bowls: Caesar, Mediterranean, grains (quinoa, farro), mixed greens with citrus.
- Toasts & bruschettas: confit tomato, pesto, avocado, tapenade.
- Ceviches & tiraditos (*finishing*): sprinkle to add umami and clean salinity.
- Cold sandwiches & wraps: with serrano ham, turkey breast, or roasted vegetables.

## **Hot applications**

- Pasta & risotto finish: finely grated or shaved.
- Pizzas, flatbreads & focaccias: added after baking as a finish.
- Roasted or grilled vegetables: street corn/esquites, squash, asparagus, cauliflower.
- Grilled meats & chicken: finish with olive oil and herbs.
- Seafood: seared shrimp, baked fish, grilled octopus (as a final touch).
- Soups & creams: minestrone, corn chowder, roasted tomato, tortilla soup.
- Eggs & breakfast: scrambled, omelet, shakshuka, chilaquiles, hash browns.
- Hot grains & sides: polenta, mashed potato/cauliflower, pot beans.
- Arepas, pupusas & fried yuca (cassava): as a salty, crunchy topping.

## **Latin-global (street & casual)**

- Tacos, tostadas, quesadillas & enchiladas: crumbled as a finishing cheese.
- Tex-Mex burritos & bowls: boosts flavor without over-melting.
- Burgers & sliders: final sprinkle for an “umami crunch.”

## **Sauces, dips & boosters**

- Creamy dip: mix with crema/sour cream + lemon and pepper.
- Compound butter: with roasted garlic and parsley to finish meats/veg.
- White pesto: olive oil + grated cheese + walnut/almond + herbs.

## **Recommended pairings**

- Wines: vibrant whites (*Sauvignon Blanc, Albariño*), young reds (*Tempranillo, Garnacha*), brut sparkling.
- Beers: clean lagers, pilsners, light pale ales.
- Other: dry cider, joven mezcal, white (*bianco*) vermouth.

**—with endless room for creativity.**

# AGED COTIJA- STYLE CHEESE



Crafted with partially skimmed fresh milk and matured in traditional wheels, our Aged Cotija-Style Cheese delivers the clean, bright character of Cotija in a lighter-bodied profile. Its paste is strikingly snow-white—firm and crumbly—with a deep, savory aroma that intensifies as it ages.

On the palate, expect crisp salinity, gentle lactic notes, and a focused umami finish that grates finely and crumbles beautifully. Designed for versatility beyond Latin classics, it lifts salads, seafood, grilled vegetables, soups, and grain bowls; finishes pasta and pizzas; and stands out on cheese boards where pure white contrast and bold flavor are desired.

Aged under controlled conditions for consistency and safety, each wheel reflects DELACASA's balance of **artisan tradition and modern precision**—delivering export-ready quality in a distinctive, chef-friendly format.

# Inspired Pairings & Uses



## Everyday Staples (Nostalgia)

Bring classic comfort to the table with a light, savory finish. Crumble Aged Cotija-Style over frijoles de olla or refritos for clean salinity and an umami boost; give arroz rojo or blanco a gentle “snowfall” just before serving to add aroma and contrast; and finish homestyle soups—tortilla, fideo, or simple chicken/vegetable broths—right in the bowl for depth without heaviness. The partially skimmed, snow-white profile keeps these everyday favorites bright, satisfying, and beautifully balanced.

*Chef's tip: Season a touch under and add the cheese off-heat so the crumble stays distinct and the flavor blooms.*

## Street-Food Favorites

Channel the flavor of the street with a clean, salty snap. Finish elote & esquites with olive oil or light crema and a shower of Aged Cotija-Style for that classic bite; crown tacos & sopes—asada, grilled chicken, or carnitas—off-heat so the crumble stays distinct; brighten tostadas & tinga (chicken or tuna-chipotle) without adding greasiness; and on chilaquiles & enchiladas, sprinkle after saucing to keep texture and aroma. The snow-white, partially skimmed profile lifts every bite with umami and contrast, never heavy—pure street soul, polished for today.

*Chef's tip: Lime zest + a few drops of good olive oil make the savory notes bloom.*



## Morolique Swap — Interchangeable Use

Use Aged Cotija-Style anywhere you'd finish with our flagship Morolique. It delivers the same clean, savory crumble and umami lift, with more subtle notes and a lighter body thanks to partially skimmed milk — plus a lower fat content.

*Chef's tip: Because it's lighter, season the dish a touch under and add the cheese off-heat. If substituting 1:1 for grated Morolique, use 10–15% more to match intensity, or brighten with lime zest/olive oil to make the flavors pop.*



## **Thank you for exploring the DELACASA Collection.**

From Aged Morolique to our lighter Cotija-Style formats, every cheese is aged with precision to deliver clean savoriness, consistent performance, and export-ready quality. Let's create something remarkable together.

### **Let's collaborate**

Sales & Export: [pedro.gutierrez@delacasanic.com](mailto:pedro.gutierrez@delacasanic.com)  
+1 (281) 307-4360

Culinary & R&D: [ggasteazoro@delacasanic.com](mailto:ggasteazoro@delacasanic.com)

Corporate: [www.delacasanic.com](http://www.delacasanic.com)

*Samples: Chef kits and samples available upon request*



DELACASA — Transforming Milk into Opportunities  
Crafted in Nicaragua. Export-ready quality, aged with precision.  
Authenticity, consistency, and food safety at scale.  
HACCP · PCQI-led · Traceability · Export-Ready

### **Quality & Compliance**

- HACCP Certified · PCQI oversight
- Aligned to FSMA and FDA 21 CFR 133
- Recall & traceability systems in place

### **Storage & Handling**

- Keep refrigerated at (1–5 °C / 34–41 °F).
- Shelf life: 365 days from production.
- Best served at room temperature for peak aroma.
- Allergen: **Milk.**