

# Specialty Cheeses

## AROUND the RIND

November 11 - 24, 2018

### Winter Park, FL - Sunshine Bleu

408360 7 lb.  
Texture: Semi-Firm Milk: Cow

The original raw milk artisan cheese of Florida. Handcrafted in wheels, this natural rind blue vein cheese superbly balances the complexities inherent with raw milk cheese. Un-cooked, un-pressed and aged greater than 60 days, the imported French cultures used in its production impart a mild, nutty taste and creamy texture. Produced with a natural edible rind which significantly minimizes preparation waste.

### Winter Park, FL - Tomme

410400 7 lb.  
Texture: Semi-Firm Milk: Cow

Tomme is a pressed alpine style semi-hard cheese with a robust Parmesan flavor. The wheels have a delicious basket weave pattern rind and is prepared in 3.5 pound wheels. It is versatile in numerous dishes seeking an Italian influence.

### Beemster – Pumpkin Gouda

401140 10 lb.  
Texture: Semi-Firm Milk: Cow

This seasonal Gouda is made with pasteurized cow's milk and flavored with clove, nutmeg, and cinnamon. Great Fall Flavors!

### Red Lion Mustard Cheese

444470 2/4.4 lb.  
Texture: Firm Milk: Cow

This cheese is a buttery and spicy cheese with plenty of bite, but is not too hot. Not only do the mustard seeds give it an amazing flavor, but also texture. The brown ale makes the cheese moist and tangy. It is aged for three months. Serve as a table cheese or melted on toast with dark ale or try a Shiraz, if you prefer wine.

### St. Andre

400085 4.5 lb.  
Texture: Creamy-Hard Milk: Cow

St. André is a pasteurized cow's milk cheese, covered with a satiny, edible rind. Soft-ripened, the downy white outer layer offers a complex counterpoint to the wildly rich and silky center. As dense as pure butter and with the richest of flavors, the salty tang derives from the ocean of the Normandy coast.

### Bucheron

423280 2/2.2lb  
Texture: Soft Milk: Goat Cheese

Is a type of goat's cheese with a tangy flavor. Soft spreadable cheese is native to the Loire Valley in France. Semi-aged, ripening for 5 to 10 weeks produced as short logs.

### Cypress Point, FL - Magnolia

202579 10 lb.  
Texture: Firm Milk: Cow

Named for the huge white blossoms of the southern Magnolia tree, this a Gouda style cheese. It is smooth and creamy with small eyes and a wonderful rich paste. The color is all natural and slightly yellow from the Jersey milk fat. It is great on a cheese plate, in a sandwich or melted in a favorite recipe.

### Beemster Farmer's Choice

421520 12/5.3 oz.  
Texture: Semi-Soft Milk: Cow

This cheese has a creamy and buttery taste at the same time, offers tanginess on the finish, thanks to the six months it spends aging in the warehouse. It has a beautiful golden yellow interior and smooth, semi-soft texture.



### French Triple Crème Brie

410680 6/5 lb.  
Texture: Semi-soft Milk: Cow

This rich, decadent mild brie is made from cow's milk with cream added - adding extra butterfat and richness. The paste is creamy and milky sweet and with 70% butterfat how can you go wrong? Very soft, almost spreadable texture.

### Winter Park, FL - Black & Bleu

202575 7 lb.  
Texture: Semi-Soft Milk: Cow

"Black & Bleu" - America's first cracked roasted peppercorn infused blue vein cheese. It is very popular with restaurants serving prime beef entrees. The recipe was handed down to us by a retired American cheesemaker who spent 17 years learning the process and crafting it at an organic dairy in India.

### Burrata

451940 4/5/4 oz.  
Texture: Very Soft Milk: Cow

This very special mozzarella cheese is shaped in a "beggar's purse" style bundle and hides a pleasant surprise inside. Tucked into the pulled mozzarella is a buttery cream that spills on the plate after cutting open the cheese. Try pairing with pasta or as a salad course with sea salt and some perfectly ripe tomatoes.

### Cahill's Porter

408770 5 lb.  
Texture: Creamy-Hard Milk: Cow

Cheddar type cheese marbled with a Porter very similar to Guinness. This cheese is sharp, tangy and full flavored to say the least.

## Perfect with Cheese!

### Quince Paste

904720 | 4 oz. |

### Local Honeycomb

137260 | 12/11 oz. |

### Peppadew Peppers

438660 | 2/3 kilo. |

### Dried Raisins on Vine

122980 | 10/12 oz. |

### Yuzu Marmalade

147780 | 580 grams |

### Roasted Cashews

155620 | 1/5 lb. |

### Marcona Almonds

155599 | 5 kilo. |