

Specialty Cheeses

AROUND the RIND

August 20, 2017 - September 2, 2017



San Simon

411026 4/2-8lb.
Texture: Semi-Soft Milk: Cow

Named after the San Simon de la Cuesta region in North West Spain, this cheese is as attractive as it is delicious. San Simon is delicately smoked then pressed into a pointed pear shaped mold. The rind is caramel colored and very smooth. Buttery notes are predominant that complement the smoked flavor very well.

Brilliant Savarin

408560 4/7 oz.
Texture: Soft Milk: Cow

Created in the 30's by Henri Androuet and named after the famous French food writer, this triple cream cheese is available year round and is produced mainly in Normandy, France. This cheese is best enjoyed after two weeks of affinage (cheese aging).

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.

Baby Gouda Cheese

424400 12/6 oz.
Texture: Semi-Hard Milk: Cow

Baby Gouda is a small cheese with a slightly sweet taste and is coated in wax to preserve its taste and avoid dehydration. The flavor is sweet and fruity. Baby Gouda makes a great addition to a gift basket, or can be given as a gift all on its own.

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.

Red Leicester

444490 4/5 lb. or split.
Texture: Hard Milk: Cow

This vibrantly colored British classic is matured for three to six months and has a rich, mellow and slightly nutty flavor. Red Leicester can be used in place of Cheddar, melted on top of a baked potato or paired with a glass of oaky chardonnay.

Boschetto al Tartuffo

402160 1.5 lb.
Texture: Semi Firm Milk: Cow 7
Sheep

Made from the perfect blend of cow's and sheep's milk and permeated with a heavenly (and generous) amount of truffles, this cheese is the one to go for first on the cheese board.

Mimolette

410500 7 lb.
Texture: Firm Milk: Cow

Annatto (achiote) is added to the paste to give it a rich and intense orange color. As with all cheeses, the more extensive the aging - the more developed the flavor, color and firmness.

Red Lion Mustard Cheese

444470 2/4.4 lb. or split
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.

Derby Cheese w/ Port Wine

407930 2/4.5 lb.
Texture: Firm Milk: Cow

This artisanal process ensures an elegant burgundy veining and preserves the smooth and creamy texture of the Derby cheese. Enjoy as a snack or add to your favorite cheese board. Serve with dry white wines such as Chardonnay.

Triple Cream Brie

410680 6.5 lb.
Texture: 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.

Beemster Goat

408340 6 lb.
Texture: Soft Milk: Goat

Handmade from select milk of 11 farms. This Recipe was personally developed by the Master Cheesemaker. It has a smooth clean taste and is perfect for the cheese connoisseurs or for consumers just starting to enjoy goat cheese.

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. |