

Specialty Cheeses

AROUND the RIND

October 15-28, 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.

Parmesan Reggiano

410720 1/8 Wheel

Texture: Hard Milk: Cow

Parmigiano Reggiano also known as Parmesans (in English), is the King of Parmesans. With its rich, nutty taste and distinctive aroma, it is used by the finest chefs in food preparation. But it is equally delicious to eat with fruit, crackers and wine or sprinkled on pasta, rice or soup.

Tickler Cheddar

409450 4/5 lb.

Texture: Semi-Soft Milk: Goat

Only British milk is used to make Tickler is and supplied by farmers who are all part-owners of Milk Link. The team take the milk and add a specific set of cultures to it and salt, following a set recipe which is then made into blocks of cheese and left to mature for up to 18 months. The flavor profile is unique only to Tickler.

Dorset Drum Cheddar

407120 14 oz.

Texture: Semi-Firm Milk: Cow

A fine representation of great English cheddar and the small drum size stands out superbly on cheese boards! Hand dipped in black wax, the cheddar is impeccably aged and cuts very well. Classic sweet and tangy flavors taste nothing like the "off the rack" cheddars you may have sampled



Beemster XO

410900 6 lb.

Texture: Firm Milk: Cow

The unique sweet milk of Holland allows Beemster Cheeses to mature yet still retain a superb rich texture. Beemster XO is aged a minimum of 26 months, allowing for the development of butterscotch, whiskey and pecan flavors and the deep golden color.

Tete de Moine

452160 4/2 lb.

Texture: Semi-Firm Milk: Sheep

First created 8 centuries ago by Swiss monks, Tete de Moine can stand on its own on any respectable cheese presentation. It is fruity, yeasty and full bodied, this cheese is generally needs the help of a girolle. The purpose of the girolle is to scrape in a circular manner from the top of the cheese to create flavored ruffles, resulting in a more pleasurable cheese

Cacciota in Hay

412010 4/6 lb. or split

Texture: Semi-Firm Milk: Goat

This cheese comes from the Veneto Region. Made with pure goat's milk. Aged for 8 months in a two-part process. It is placed in hay and acquires the floral essence of the hay. It is best paired with fruit, particularly fresh pears.

Boschetto al Tartuffo

402160 1.5 lb.

Texture: Semi-Firm Milk: Cow & 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.

Chimay

408000 5 lb.

Texture: Semi-Soft Milk: Cow

This cheese is made with Belgian cow's milk and has a rind that is washed in the beer of the same name. Less pungent than some washed rinds and with a mild, meaty, nutty flavor with hints of hops. Pairs well with Belgian beer

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.

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. |