

Specialty Cheeses

AROUND the RIND



July 23, 2017 – August 5, 2017

Fourme d' Ambert

422400 2/5.5 lb. or split.
Texture: Semi-Hard **Milk: Cow**

Fourme D'Ambert is buttery and mild with pockets of blue. Made from farm fresh cow's milk butter with a touch of mold, this French blue cheese is spreadable, with a spongy texture, adding character to one of the classic cow's milk blues.

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.

Robiola

411027 10/250 grams.
Texture: Soft **Milk: Cow & Sheep**

This is a washed rind cheese. It has an ivory soft dough and is sometimes dark, with rind. The flavor is sweet, milky, with notes emerge from the sheep milk

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.

Buffalo Mozzarella

436800 10/8.8 oz.
Texture: Creamy **Milk: Buffalo**

Buffalo mozzarella is a fresh, soft, semi-elastic textured cheese belonging to "pasta filata" family. The cheese goes well in antipasti dishes, with salads, pastas, calzones, vegetables and various side dishes. It is also common in popular Italian dishes like lasagna and baked casserole.

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.

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.

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. |