

# AROUND THE RIND



OUR HAND-PICKED CHEESE SELECTION

MAY 2022



## CHEESE RED LION

444470 | 2/4.4 lb.

A smooth firm tasting Cheddar is blended with wholegrain mustard seeds and ale. Wrapped in red wax and aged for 3 months Red Lion is a buttery cheese with plenty of bite!

## CHEESE RED LEICESTER

444490 | 4/5 lb.

Red Leicester is an English cheese, made in a similar manner to Cheddar cheese, although it is crumbly in texture, and typically sold at 6 to 12 months of age. The rind is reddish-orange, with a powdery mould on it.

## CHEESE TOMME THOMASVILLE

874312 | 6.5 lb.

Thomasville Tomme is an aged, raw, cow's milk cheese. It is named after the town where the dairy is located. Semi-firm with a rustic, natural rind, the cheese is handcrafted in the style of a French Pyrenees Tomme with each wheel aged for up to at least 60 days. It is golden in colour with a smooth, rich, and buttery flavour complemented by the grassy and tangy finish. The cheese tastes best with apricots and nuts and even goes great with your favourite salami sandwich.

## CHEESE CLASSIC KIT

409920 | 1/13 lb.

These smaller cuts are easier to store and handle and comes with tent cards to identify each individual cheese. This Kit includes; Mezzaluna Fontina-Vintage, Van Gogh-Gouda, Grand Cru Reserve, Red Spruce 4yr cheddar, Buttermilk Blue Affinee.

## CHEESE DOUBLE CREAM

784126 | 8/7 oz.

A rich and full-bodied double cream French cheese with a velvety texture and a decadent flavor of milk and cream.

## CHEESE BEEMSTER X/O

410900 | 6 lb.

Revered for its rich flavors of butterscotch, whiskey, and pecan, Beemster XO has a deep ocher interior and a firm, crumbly texture.

## CHEESE GRUYERE LOAF

408300 | 2/6 lb.

Gruyère is classified as a Swiss-type or Alpine cheese, and is sweet but slightly salty, with a flavor that varies widely with age.

## CHEESE PETITE BASQUE

440480 | 1.3 lb.

P'tit Basque, made from pure sheep's milk, has a slightly oily texture and an earthy, nutty flavor. It comes to us in a whole, uncut cylinder, offering a beautiful presentation as well as a lovely taste.

## CHEESE TRUFFLE BOSCHETTO AL TARTUFO

402160 | 1.2 lb.

This mild and tender cheese is made from a careful blend of sheep's milk and cow's milk. Throughout are shavings of rare, white truffle that make the cheese an addictive delicacy.

## CHEESE BLUE POINT REYES

401520 | 6 lb.

Point Reyes Original Blue cheese is an award winning blue cheese made from raw cow's milk. This Californian cheese is beautifully chalky white with sharp lines of contrasting blue-grey veins that give the cheese an marbled appearance.

Supply may be limited, order now while supplies last!  
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## CHEESE BARELY BUZZED

**461060 | 2/5 lb.**

Flavors of Barely Buzzed are more subtle than one might expect with notes of butterscotch and caramel and a rich, full-bodied and smooth texture.

## CHEESE BURRATA LIONI

**451935 | 6x2/4 oz.**

Lioni's all natural burrata cheese is a fresh mozzarella filled with a light and creamy authentic panna di latte and pasta filata. Luscious and sophisticated, this Italian delicacy originating from Puglia, Italy is traditionally made here at Lioni!

## CHEESE CHEDDAR CABOT

**401410 | 12/8 oz.**

Cheddar cheese (or simply cheddar) is a natural cheese that is relatively hard, off-white (or orange if colorings such as annatto are added), and sometimes sharp-tasting. Cheddar originates from the English village of Cheddar in Somerset

## CHEESE HALLOUMI

**431210 | 12/8.8 oz.**

A semi-hard, unripen, brined cheese made from a mixture of goat's and sheep's milk, and sometimes also cow's milk. It has a high melting point and so can easily be fried or grilled. This property makes it a popular meat substitute.

## CHEESE MIMOLETTE

**410500 | 2/7 lb.**

Mimolette has a spherical shape and is similar in appearance to a cantaloupe melon. It is made from cow's milk. Its name comes from the French word mi-mou (feminine mi-molle), meaning "semi-soft", which refers to the oily texture of this otherwise hard cheese. The bright orange color of the cheese comes from the natural seasoning.

## CHEESE OAXACA

**438560 | 2/6.6 lb.**

Also known as queso, is a white, semihard cheese that originated in Mexico. It is similar to unaged Monterey Jack, but with a texture similar to mozzarella or string cheese.

## CHEESE ST ANDRE

**400085 | 1/4.5 lb.**

It has a soft buttery texture, tangy edible rind, and tastes like an intense version of Brie. Cream is added to the cheese during manufacture, and the curing process lasts approximately 30 days.