

AROUND THE RIND



OUR HAND-PICKED CHEESE SELECTION

JUNE 2022



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 GOUDA WHEEL

423040 | 1/10 lb.

Gouda Mild wheel. Gouda Mild wheel. Classic Dutch cheese, all the goodness of nature is captured in a soft and creamy taste, with a balanced intensity.

CHEESE GRUYERE CAVE AGED

411020 | 2/6 lb.

Made in copper vats and aged in temperature-controlled caves for at least one year, it develops a flavor that is deeply complex, nutty, rich, and pleasantly spicy.

CHEESE TALEGGIO

410760 | 1/5 lb.

Taleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.

CHEESE HUMBOLT FOG GOAT

428960 | 4/16 oz.

Humble Fog Cheese is a soft ripened Goat Cheese, each handcrafted features a distinct ribbon of edible ash. You'll enjoy buttermilk and fresh cream, complimented with floral notes, herbacious overtones and clean citrus finish.

CHEESE BARELY BUZZED

461060 | 2/5 lb.

Barely Buzzed is a cheddar-style, full-bodied cheese made with pasteurized Jersey milk. It is produced by Beehive Cheese Company in Utah, United States.

CHEESE MAYTAG BLEU

411210 | 1/4.5 lb.

Maytag Blue cheese is ripened over 6 months during which it develops a dense, crumbly texture and semi-sharp flavor and slightly pungent odor.

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 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 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 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

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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 quesillo, 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.

CHEESE CHEDDAR 4YR

409140 | 5 lb.

This cheddar has been aged 4 years and has a firm and slightly dry texture. A sharp, clean tanginess without any mineral flavors is contrasted by undertones of nutty, creamy sweetness. We recommend serving at room temperature for best flavor.

CHEESE DERBY/PORT WINE

407930 | 2/4.4 lb.

A smooth, creamy Derby cheese marbled with a delicate Port infusion. This cheese has a deep ruby red marbled effect where the Port wine has been allowed to naturally blend with the maturing cheese. It has a slightly sweet berry after taste.

CHEESE DERBY SAG

407880 | 9 lb.

Sage Derby is a variety of Derby cheese that is mild, mottled green and semi-hard, and has a sage flavor. The color is from sage and sometimes other coloring added to the curds, producing a marbling effect and a subtle herb flavor

CHEESE DRUNKEN GOAT

410880 | 2/6.5 lb.

This semi soft goat cheese is soaked in the traditional style wine of the region, Doble Pasta, which is made from the Monastrell grape. The cheese is aged for 60 days, so that you can still enjoy some of the wine's flavors and the rind takes on an attractive violet hue. Drunken Goat® is mild and smooth, not goaty, with a touch of fruitiness