

AROUND THE RIND



OUR HAND-PICKED CHEESE SELECTION

Nov. 24th to Dec. 7th, 2019



Winter Park Dairy Black & Blue

202575 | 7 lb.

LOCAL America's first cracked peppercorn infused blue vein cheese! Enjoy the complex but complimentary flavor profile that is created when the tang of the blue cheese comeslingles with the black peppercorns. It's a match made in heaven! The texture is pleasing as well

Red Witch

422120 | 13 lb.

A Swiss cow's milk cheese that would remind you of a mild Gruyere on the inside. But the outside is rubbed with paprika to offer a beautiful look and tasty contrast. Great melt-ability and a real looker on a cheese board.

Cypress Point Magnolia Gouda

202579 | 7 lb.

LOCAL A gouda from Florida's own Cypress Point dairy. Smooth and wonderful, it is very approachable with its semi-firm texture and universal appeal. Fantastic in a salad with fruit and nuts to compliment. Cow's milk.

Cypress Point Loblolly Tomme

202578 | 7 lb.

LOCAL From our friends at Cypress Point Dairy in Central Florida, this cheese is crafted with great care in the French style. Semi-firm in the paste, with a pleasing nutty flavor. Very smooth and delicious! Cow's milk.

Buttermilk Blue

450960 | 6.5 lb.

This unique blue utilizes buttermilk before the cheese making process and this extra culturing step introduces a beautiful bite to accompany the blue flavor. One might say, tangy! Cow's milk from Wisconsin.

Shropshire

404960 | 2/4.4 lb.

Cow's milk from England. This blue-veined cheese gets a visual upgrade with the addition of annatto to make the body of the cheese a striking golden-orange, like that of a cheddar. A classic!

Tetilla

451950 | 6/1.5 lb.

Spanish cow's milk. Tangy and pleasant on the palette, this cheese is revered by Spaniards. Traditional shape for this cheese is that of a woman's breast (hence the name) which is why you might hear cheese lovers assert that it "tastes like kisses!" muah!

Red Leicester

444490 | 4.5 lb.

Red Leicester is an English cheese, made in a similar manner to Cheddar cheese, although it is crumbly, sold at 3 to 12 months of age. The rind is reddish-orange with a powdery mold on it. Since the 18th century it has been colored orange by adding annatto extract during manufacture

Straciatella

411035 | 6/1 lb.

Streaky shreds of mozzarella cheese soaked in cream. This is the luscious goodness you find in the center of burrata. Though it is also increasingly popular on its own on pizzas and appetizers!



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White Stilton - Blueberry

461150 | 2.5 lb.

White Stilton cheese is fresh tasting with a crumbly texture. This particular recipe does not include penicillium roqueforti so there are no blue veins. This variety is studded with blueberries, making it a cheeseboard beauty and very wine friendly! Cow's milk from United Kingdom.

White Stilton - Apricot

461000 | 2.5 lb.

White Stilton cheese is fresh tasting with a crumbly texture. This particular recipe does not include penicillium roqueforti so there are no blue veins. This variety is studded with apricots, making it a cheeseboard beauty and very wine friendly! Cow's milk from United Kingdom.

White Stilton - Cranberry

461140 | 2.5 lb.

White Stilton cheese is fresh tasting with a crumbly texture. This particular recipe does not include penicillium roqueforti so there are no blue veins. This variety is studded with cranberries, making it a cheeseboard beauty and very wine friendly! Cow's milk from United Kingdom.

Dorset Cheddar

407120 | 14 oz.

The small format is part of the charm of this softer than usual Cheddar. Its consistency is servable with a spoon rather than slicing it. A very smooth texture complimented by a bright apple and firm grapes. Cow's milk from England.

Winter Park Cheddar

422170 | 7 lb.

LOCAL Winter Park Dairy in Central Florida rounds out their offerings with this lovely cheese made in the style of Cheddar. It has a velvety pate and a beautiful ivory color. Cow's milk

Labneh Yogurt

452875 | 6/1 lb.

Labneh is the Persian version of yogurt. It is full fat cow's milk with an incredibly smooth mouth feel and taste. Same same but different from Greek yogurt, see what desirable upgrade it can bring to your recipes calling for yogurt. And of course, simply enjoying a bowl full is pure pleasure.

Humboldt Fog

428960 | 4/14 oz.

From Cypress Grove, this soft ripened goat's milk cheese has a ribbon of ash inside the rind. It tastes of buttermilk with creamy herbaceous notes..

Fromager d'Affinois

414350 | 2 kilo

Cow's milk from France. Soft, bloomy white rind envelopes a creamy-tangy paste. Even richer than a triple cream. Luscious goodness! Try with fresh berries and Champagne!

Bermuda Triangle

431435 | 2/1.5 lb

From Cypress Grove, the triangular shape makes for a stunning presentation on a cheese board as the ripening cheese line fades to the center from the outer edible rind. Goat's milk and aged. Slice thin with a wire cutter for best aesthetic.

PERFECT WITH CHEESE

Quince Paste

904720 | 4 oz.

Honeycomb

137260 | 12/11 oz.

Yuzu Marmalade

147780 | 580 grams

Dried Raisins on Vine

122980 | 10/12 oz.

Marcona Almonds

155599 | 11 lb.

Red Globe Grapes

131060 | 18 lb.

Macoun Apples

103365 | 72/88 ct.