

Specialty Cheeses

AROUND the RIND

July 8th, 2018 - July 21st, 2018



Cypress Point, FL - Magnolia

202579 10 lb.

Texture: Firm Milk: Cow

Named for the huge white blossoms of the southern Magnolia tree, this a Gouda style cheese. It is smooth and creamy with small eyes and a wonderful rich paste. The color is all natural and slightly yellow from the Jersey milk fat. It is great on a cheese plate, in a sandwich or melted in a favorite recipe.

Cypress Point, FL - Flatwoods Feta

Cypress Point Creamery-Hawthorne, FL
408260 4 lb.

Texture: Soft Milk: Goat

This is a local made feta cheese. Great for salads & cooking in your favorite recipe.

Winter Park, FL - Tomme

202578 7 lb.

Texture: Semi-Firm Milk: Cow

Tomme is a pressed alpine style semi-hard cheese with a robust Parmesan flavor. The wheels have a delicious basket weave pattern rind and is prepared in 3.5 pound wheels. It is versatile in numerous dishes seeking an Italian influence.

Winter Park, FL - Black & Bleu

202575 7 lb.

Texture: Semi-Soft Milk: Cow

"Black & Bleu" - America's first cracked roasted peppercorn infused blue vein cheese. It is very popular with restaurants serving prime beef entrees. The recipe was handed down to us by a retired American cheesemaker who spent 17 years learning the process and crafting it at an organic dairy in India.

Winter Park, FL - Sunshine Bleu

408360 7 lb.

Texture: Semi-Firm Milk: Cow

The original raw milk artisan cheese of Florida. Handcrafted in wheels, this natural rind blue vein cheese superbly balances the complexities inherent with raw milk cheese. Un-cooked, un-pressed and aged greater than 60 days, the imported French cultures used in its production impart a mild, nutty taste and creamy texture. Produced with a natural edible rind which significantly minimizes preparation waste.

Winter Park, FL - Cheddar

422170 7 lb.

Texture: Firm Milk: Cow

An American classic uniquely wearing our delicious natural rind. Aged in 4 lb. wheels with a basket weave pattern. Easily sliced or grated with flavorful nutty overtones.

Green Dirt - Sheep's Milk Cheese

410380 6/3.5 oz.

Texture: Soft Milk: Sheep

This cheese has a soft, delicate curd. It crumbles well when cold, and becomes more spreadable as it warms up. These cheeses are very versatile and can be used for a variety of dishes or simply served on a cheese plate.

St. Andre

400085 4.5 lb.

Texture: Rich-Buttery Milk: Cow

This brand of French triple crème cow's milk cheese with a powdery white, bloomy skin mold. Pleasantly creamy to rich and buttery due to the addition of sweet cream.

Brilliant Savarin

408560 4/7 oz.

Texture: Soft Milk: Cow

Created in the 30's by Henri Androuet and named after the famous French food writer, this triple cream cheese is available year round and is produced mainly in Normandy, France. This cheese is best enjoyed after two weeks of affinage (cheese aging).

Talleggio

410760 5 lb.

Texture: Soft Milk: Cow \$8.00/lb.

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

Point Reyes Blue

401520 6 lb.

Texture: Semi-Firm Milk: Cow

This cheese is milky white with blue-green veins throughout. This blue has the taste of sweet, fresh milk with a medium to strong punch of blue flavors. Aged 3-4 months & made with raw, unpasteurized cow's milk.

Haystack Funkmeister

431435 6/8 oz.

Texture: Soft Milk: Cow

This cheese is washed in a cultured brine as it ages. The brine imparts a funky, pungent aroma and deliciously savory flavor profile. The texture softens and flavors intensify over the eight-week shelf life.

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. |

Marcona Almonds

155599 | 5 kilo. |