

Specialty Cheeses

AROUND the RIND



December 10-23, 2017

Roquefort

445210 4/3 lb.

Texture: Semi-Soft Milk: Sheep

Roquefort's tingly pungent taste ranks high among blues, and is actually considered the "King of cheeses". Only the milk of specially bred sheep is used and is ripened in limestone caverns. It has the cylinder-shape with sticky, pale ivory, natural rind.

Halloumi

431210 12/8.8 oz.

Texture: Semi-Soft Milk: Sheep

The cheese is white, with a distinctive layered texture, similar to mozzarella, and has a salty flavor. Great for frying as it does not melt all over and retains its shape.

Tickler Cheddar

409450 4/5 lb.

Texture: Semi-Soft Milk: Goat

Only British milk is used to make Tickler is and supplied by farmers who are all part-owners of Milk Link. The team take the milk and add a specific set of cultures to it and salt, following a set recipe which is then made into blocks of cheese and left to mature for up to 18 months. The flavor profile is unique only to Tickler.

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.

Beemster Farmer's Choice

421520 12/503 oz.

Texture: Semi-Soft Milk: Cow

This cheese has a creamy and buttery taste at the same time, offers tanginess on the finish, thanks to the six months it spends aging in the warehouse. It has a beautiful golden yellow interior and smooth, semi-soft texture.

Red Leicester

4444900 4/5 lb.

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.

Cacciota in Hay

412010 4/6 lb. or split

Texture: Semi-Firm Milk: Goat

This cheese comes from the Veneto Region. Made with pure goat's milk. Aged for 8 months in a two-part process. It is placed in hay and acquires the floral essence of the hay. It is best paired with fruit, particularly fresh pears.

Mahon

410820 2/8 lb.

Texture: Soft to Hard Milk: Cow

Coming from the northernmost part of Spain, this cheese's flavor does reflect it's Mediterranean heritage and as such, did gain it's D.O.P. status in 1985. Rich, salty tangy and sometimes sour, all of which account for a fantastic flavor profile from this cow's milk cheese. As the cheese ages, the rind will become darker.

Loblolly Tomme

Cypress Point Creamery-Hawthorne, FL
202578 4 lb.

Texture: Semi-firm Milk: Cow
This earthy, grayish-brown edible-rind cheese has a semi-soft to firm paste with a nutty flavor. The consistency and flavor can vary drastically, due to time of the year and diet of the cows

Cypress Point 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.

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 6 lb.

Texture: Firm Milk: Goat

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.

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. |