

cheese



Asiago, 01 Mo. Fresco

1/7 Lb - 05-3055

1/25 Lb - 05-3087

This is the youngest version of the DOP cheese Asiago. Made from pasteurized whole milk and aged only for 20 to 40 days, this young cheese has a full, creamy flavor. Produced in the Po Valley near Treviso, Asiago Pressato is a milder, sweeter Asiago with a springy, pale interior. It is classified as an Italian DOP cheese, meaning that it is protected by government standards regarding where the cheese is produced and the techniques used.



Pecorino Romano

1/60 Lb - 05-0359

1/14 Lb - 05-3066

Pecorino Romano is one of the oldest cheeses in existence, dating back to the first century A.D. in ancient Roman times. However, much Pecorino Romano today comes from Sardinia where land and sheep are abundant. The taste is aromatic and pleasantly sharp. The piquancy depends on the period of maturation which varies from five months for a table cheese to at least eight months for a grating cheese. Romano is straw-white in color and has a very sharp flavor. Its popularity as a grating cheese has grown significantly in the U.S. Since sheep only give milk for 6-7 months a year, all production must satisfy the public's demand for the entire year.



Pecorino Toscano - 2/5 Lb

3 Mo - 05-3055

1 Mo - 05-3054

This Pecorino is aged for at least 3-4 months to achieve a firm texture and a nutty and slightly herbaceous flavor. The paste is yellowish white in color and slightly crumbly. The cheesemakers at Il Forteto describe its complex flavor as "flavory" and sweet.



Fontina Val d'Aosta

1/19 Lb

05-3031

Fontina, made from whole milk from cows grazing these mountainous meadows, is pressed, scalded, and matured for three months, giving us a polished straw-colored gem with petite eyelets. Its flavor sets it apart from all comparable cheeses. Elegant and nutty, with a mild honey-like taste, this savory cheese is often compared to the prestigious Gruyère but you may find Fontina sweeter and more buttery smooth. The pasteurized cow's milk Italian Fontina is milder and creamier, and is one of the best melting cheeses available anywhere.



Cacio di Bosco al Tartufo

2/5 Lb

05-4607

Cacio Di Bosco al Tartufo is a Tuscan cheese made from both sheep's and cow's milk. It is studded with tiny specks of truffles and is pure heaven to eat. The long maturation balances the taste of pecorino with the strong taste of truffle, and it has a friable and slightly sour paste. The ingredients blend together superbly, making for a beautiful balance between garlicky truffle and nutty, sweet, almost caramelized aged sheep's milk. This delicious cheese is firm, smooth, and oily, dotted with big flecks of truffle. It is refreshing as a table cheese and also shreds well to top risotto.



Piave 08 Mos.

1/14 Lb

05-4561

Produced as a wheel, Piave cheese has a dense texture without holes that is straw-yellow in color and slightly sweet with a delicate tasting flavor. A fully matured cheese, Agriform's Oro del Tempo label ensures that this cheese has been aged at least one year. Once fully aged, it becomes hard and well suited as a grating cheese. The aged cheese is referred to as Piave Vecchio or Stravecchio.



Montasio 5 Mos. Aged

1/14 Lb

05-3755

This Montasio is aged 5 months and is a pale straw yellow in color. The "mezzano" variety, aged from five to ten months, has a more pronounced, full flavor; its characteristic flavor is a full-flavored finish and can be combined successfully with a glass of Sauvignon Blanc, a few grapes, or an apple.



Crotonese, Zerto

4/4 Lb

05-9761

This Calabrese pure sheep's milk cheese made in four pound wheels. Crotonese has that famous pecorino flavor and is both sweet and salty. Like most ewe's milk varieties, its surface is a bit oily due to the natural oils in the milk. Formed in woven molds, the rind takes on a ribbed pattern that makes a nice presentation. Excellent as a snacking cheese, Crotonese is a fine partner for Brunello wine.



Ricotta Salata, Zerto

4/6 lb

05-3027

A variation of Ricotta, this pure white, firm, rindless cheese originated in Sicily. It is made from lightly salted sheep's milk curd that is pressed and dried, then aged for a minimum of three months. Ricotta Salata has a supple, mild taste. It's not at all "sheepy" or salty, but rather has a nutty, sweet milky flavor. Extremely versatile, Ricotta Salata can be used in salads, pasta dishes and is ideal for grating. Also try Ricotta Salata crumbled over sauteed vegetables and sauces.



Boschetto al Tartufo Bianchetto, Forteto

3/2 Lb

05-3081

Boschetto al Tartufo Bianchetto is a precious harmony between the pronounced, pungent truffle flavor and the delicate, sweet taste of the blended cow and sheep milks. To add to the decadence is the sheer luxury of eating a cheese made with the rare and completely untamable Tartufo a semi-soft, youthful cheese of pasteurized cow's and sheep's milk. The truffle scent—elusive but penetrating, redolent of earth, wood and garlic—permeates the senses as well as the silky paste of the cheese



Pecorino, Pepato

1/8 Lb

05-4351

A Southern Italian pasteurized sheep milk cheese from Ragusa, Pecorino "Pepato" means with pepper, and whole black peppercorns are distributed throughout the bright white paste, giving it a pronounced spiciness. Rindless, and with exterior indentations harkening back to when this cheese was pressed into basket molds, Pepato's texture is semi-firm and crumbly without being too dry, and it is best eaten when young.

cheese



Manchego, 06 Mos. Aged

2/7 Lb

56-3066

True Manchego is made from 100% sheep's milk and made only in the La Mancha region of central Spain. Its flavor is zesty and exuberant while its texture is firm, but not dry. Manchego can be recognized by the herringbone pattern etched into its rind. Underneath the inedible rind, the interior is ivory colored with few small holes. It has a very mild floral aroma. At 6 months, the paste is firm, but very smooth and somewhat oily. It has a gentle, nutty flavor and finish.



Manchego w/ Rosemary, El Hidalgo

2/7 Lb

56-3040

Manchego in Rosemary combines one of the most prevalent herbs of the Spanish countryside, rosemary, with rich sheep's milk cheese from the La Mancha region. Rosemary's pine-like, fragrant flavor is a natural match for Spanish sheep's milk cheese. After a period of aging, the rosemary that is pressed into the rind lends the cheese an unmistakable herb flavor that perfectly complements the nutty sweetness of the Manchego. The herb also gives the wheels a rustic, natural appearance that is redolent of age-old Spanish culinary traditions.



Done Wine Aged Cabra al Vino

2/5 Lb

56-3019

Don Wine is a goat's milk cheese made from a basket-mold style with the added bonus of libation. It is made of pasteurized goat's milk from the Murciano-Granadino breed of southeastern Spain, the best milk producing breed in the region. The cheese undergoes a minimum ripening period of 30 days in a natural cellar, and then is soaked in vino for 48 to 72 hours to form a violet rind. Don Wine's calling card is its seductive floral bouquet which announces a smooth ivory paste. Inside the wheel, undertones of deep red fruits play against a gentle yet stimulating acidity.



Iberico, Don Juan

2/7 Lb

56-3048

Iberico is a Manchego-style cheese made from a selected blend of 50% cow, 30% goat and 20% sheep milk. It is made in the same type of mold as Manchego and has the distinctive hatched pattern imprinted into its rind. One of the most popular quesos in Spain, this firm, oily cheese is mild, yet tasty and aromatic. The blend of milks allows it to have the grassier, herbier flavors of the goat's and sheep's milk toned down by the buttery smoothness of cow's milk. It is typically used as a table cheese and pairs well with Spanish meats such as Chorizo and Jamón Serrano.



Lana Idiazabel DOP Raw Milk

2/7 Lb

56-3760

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A 100% pure chèvre with 0% animal rennet! In true “celebrity” style, these vegetarian goats are fed a special diet of roasted soybeans, which are higher in protein and energy. Sea salt brings out the delicate flavor of their creamy milk – and does not add unwanted iodine to the diet. For customers with lactose intolerance, goat cheese is a healthy alternative to cow’s milk products. Celebrity Goat cheese is available in various flavors; Apple Cinnamon, Cranberry, Blueberry, Fig and Rum Raisin.

<i>Apple Cinnamon</i>	<i>Blueberry</i>	<i>Cranberry</i>	<i>Fig</i>	<i>Rum Raisin</i>
<i>12/4.5 oz</i>	<i>12/4.5 oz</i>	<i>12/4.5 oz</i>	<i>12/4.5 oz</i>	<i>12/4.5 oz</i>
<i>06-3738</i>	<i>06-3060</i>	<i>06-3041</i>	<i>06-30779</i>	<i>06-3069</i>

Danish Blue, Green Island

1/6 Lb
29-3010

Produced by the prestigious St. Clemens Cheese company on the island of Bornholm, Denmark, Danish Blue has since become one of the most popular blue cheeses of modern times! This semi-soft creamery cheese comes in a drum shape and has a white to yellowish, slightly moist, edible rind. Made from cow’s milk, its fat content is 50-60% fat in dry matter, and it is aged for eight to twelve weeks. Its flavor is creamy with just the right amount of earthiness.



Swiss Natural Gruyère, Le Superb

1/70 lb
03-0959

Swiss Gruyère, an extra special delicacy from the Gruyère district of Switzerland, is well known as the basic ingredient in fondue. With its delightfully nutty, spicy, full flavor, it is delicious as a table cheese as well. Upon eating Gruyère, one immediately recognizes the taste of whole milk that is used exclusively in making this grand cheese. The natural-rinded wheels weigh between 65 and 85 pounds. In fact, it takes over 100 gallons of milk to make a single wheel of Gruyère! Enjoy this traditional favorite julienned into a chef’s salad, melted on a hot open-faced sandwich, or of course, in a classic cheese fondue.



Basiron Pesto Gouda

1/10 Lb
01-3703

This cheese is every bit as good as it sounds! Basiron is a creamy-tasting, Gouda-style Dutch cheese jazzed up with pesto. Perfectly balanced and extremely addictive, this glitzy cheese “shows off” for Christmas, St. Patrick’s Day, or almost any occasion. Its ingredients include pasteurized cow’s milk, vegetarian rennet, and pesto (basil and garlic). It has 50% fat in dry matter and is aged approximately 5-6 weeks for a firm, yet youthful texture.



Manouri from Greece

3/4.5 Lb
18-3004

Manouri Greek cheese contains three types of milk products: sheep’s whey, sheep’s and goat’s milk, and cream. The result is a slightly granular, semi-soft cheese with a creamy texture and milky taste. Because of the whey and goat’s milk, it also has a mild citrus flavor that gives it a refreshing edge. It can fill in for any sweet, rich cheese, including cream cheese in cheesecakes or baklava.



Myzithra Mevgal

6/3 Lb
18-3008

Myzithra cheese is a bright white cheese that looks like Feta and has a similar granular texture. It’s salty and has a strong aroma. It’s made from sheep and goat milk and is a fine cheese to cook with. It goes well in numerous dishes, especially pasta, and it is delicious shredded over tomatoes, olives and basil.

cheese



Beemster's long history as Holland's most renowned cheesemaker has earned it the honor of being a supplier to the Royal Court of the Netherlands; the highest honor to be bestowed upon a cheese company in Holland. The Beemster recipe, to this day, remains the foundation for crafting every wheel of Beemster at the dairy. The recipe continues to be handed down from one Master Cheesemaker to another upon the completion of their years of apprenticeship.



Beemster XO
63-3808
1/10 Lb

The boldest of the Beemsters, aged at least 26 months. Flavors of nuts, caramel and butterscotch Creamy mouthful, but will also grate and crumble
Pairing: Serve with Red Zinfandel

Beemster Vlaskaas
01-3718
1/140 Lb

Award-winning recipe originally created for the flax harvest in Holland. Holds a smooth texture that is ideal for melting.
Pairing: Red or white wine



Beemster 2% Milk
63-3819
1/16 Lb

Beemster 2% Milk offers a great taste for those who have dietary concerns. Aged for 5 months, Beemster 2% Milk has a slightly nutty taste with a fresh floral aroma.

Beemster Mustard
01-3062
1/24 Lb

A unique cheese with robust flavor. Beemster with Mustard Seed is a superb addition to hamburgers on the grill or any dish where the added texture of the mustard seeds can be appreciated.



Beemster Goat 4 Mo.
73-0937
1/10 Lb

Clean and full flavored, Beemster Goat cheese is aged for 4 months for a wonderfully clean, sweet taste. Decidedly different from fresh chèvre, this cheese is sure to please making it a perfect introductory cheese to the goat category.

