

IMPORTED SPECIALTY CHEESE



Specializing in
CHEESES
from
Around the
World



IMPORTED SPECIALTY CHEESE

Specialty Cheese from Around the World, Available Special Order:



Asiago Pressato
1 Month Fresco
009955
1/25 Lb

ITALY

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.



Fontina Val d'Aosta
DOP
053031
4/6 Lb

ITALY

Fontina, made from whole milk, matured for three months for a creamy texture with a nutty and mild honey-like taste, this savory cheese is often compared to the prestigious Gruyère but you may find Fontina sweeter and more buttery smooth.



Caciotta Capra
w/ Walnut Leaves
Atalanta 054931
4/6 Lb

ITALY

A cheese with a blend of classic Italian flavors starts with a goat's milk base, then develops a dry, crumbly texture with a lemony, tangy flavor. After aging, this Caciotta presents an earthy, woody taste, attributed to its maturation period when the cheese is wrapped in walnut leaves.



Medium Piave,
Agriform
050903
4/3.5 Lb

ITALY

Aged between two and six months, Medium Piave is the most mellow tasting in the line of cheeses. Enjoy this all-natural cheese on a holiday antipasto platter with cured meats and olives.

Millefoglie Ubrriaco
al Marzemino
Atalanta 054933
1/13 Lb



ITALY

Soaked in red grape must for 10 days, the rich wine flavor permeates the semi-hard paste of this traditional Montasio cheese. Uniformly textured with a few pea-sized eye holes, it is pierced with large needles, in the traditional manner of making air vents in blue cheese.

Gorgonzola Dolce
Atalanta 053000
4/3 Lb



ITALY

Gorgonzola is an Italian, cow's milk, blue cheese. This creamy gorgonzola has a sweet taste. Its texture is very soft and can be spread on crackers, bread, or toast. This cheese is excellent spread on bread, with honey drizzled on top. It can also be used in creamy pasta sauces or simply melted over risotto.

Blu '61, La Casearia
Atalanta 058627
1/5.5 Lb



ITALY

A very creamy cow's milk blue bathed in Passito di Raboso (a revered, local Italian dessert wine from the Veneto region), and covered with wine-soaked cranberries. Aged for 60 days, its creaminess intensifies, delivering a rich texture and truly aromatic and fruity paste that is an elegant balance of intense blue and sweet berry flavors.

Bucheron
Atalanta 350951
2/1.75 Kg



FRANCE

The word buche translates to "log" in French. Bucherone is a goat's milk log cheese, from Poitou in the Loire Valley. Buche is aged for two months, during which time it develops a firm, edible crust complete with a bloomy mold coating. Pairing: Perfect with red wine and a French baguette.

Queso Cabrales
Atalanta 563012
2/5.5 Lb



SPAIN

Queso Cabrales is an artisan blue cheese from Asturias. Although it can be made of pure cow's milk, it is sometimes also blended with goat or sheep's milk. Cabrales is aged from two to six months in natural caves in the mountains nearby where penicillium molds grow. These spores give the cheese intense veining with a blue-green color.

Tomme de Savoie
Atalanta 180055
2/3Lb



FRANCE

Tomme's flavor is smooth with hints of nuts and grass. It is also traditionally lower in fat (20 to 40%) because after the collection of milk the farmers leave the remaining skimmed milk for the cheese. Tommes are made in a sturdy mountain style for longer preservation. They are pressed so that their paste is firm and speckled with small holes. Tomme is aged for several months and can even be served extra aged.



FRANCE

Roquefort, Papillon
Black Label
Atalanta 353033
4/3 Lb

Roquefort is made from the milk of the red Lacaune ewes that graze on the plateau of Rouergue, Causses in the Aveyron area of southern France. It is matured naturally for a minimum of 4 months in the same caves of the village it aged in over 500 years ago. Roquefort's magic is a marriage of ewe's milk, curd treatment, penicillium roqueforti, and maturation in natural caves. The taste is creamy and intense. Pairing: Match with a sweet French wine for a heavenly pair!

IMPORTED SPECIALTY CHEESE

SPECIALTY CHEESE KITS AVIALBLE TODAY!



Around The Wold Variety Kit

CBI# 10034477 1/8.5 LB

- ASIAGO BLACK WAX AGRIFORM-ITALY
- LAZZARIS FIG SAUCE-ITALY
- COMTE -FRANCE
- EXTRA MATURE CHEDDAR-SCOTLAND
- CHIMAY VIEUX-BELGIUM
- BEEEMSTER AGED-HOLLAND
- CRANBERRY GOAT-CANADA
- MANCHEGO 6 MONTH DON JUAN-SPAIN



Italian Variety Kit

CBI# 10034240 1/10 LB

- PARMIGIANO REGGIANO
- PIAVE AGED
- CACIO DI BOSCO
- ASIAGO BLACK WAX
- BRENTA
- SAN TUMAS
- UBRIACO DI RABOSO
- PECORINO TOSCANO 4 MONTH
- LAZZARIS FIG SAUCE



Spanish Variety Kit

CBI# 10055606 1/7.5#

- MANCHEGO 4 MONTH
- YOUNG MAHON
- IDIAZABAL
- DON WINE
- IBERICO DON JUAN
- GOAT WITH ROSEMARY
- QUINCE PASTE
- DOP
- COAST TO COAST FOOD BROKERS

IMPORTED SPECIALTY CHEESE

SPECIALTY CHEESE



10017910 *Reggianito, Zerto

2/15 lbs

Reggianito is the Spanish name for a Parmesan-style cow's milk cheese originally from Italy. As a 15 lb wheel Reggianito is smaller than its namesake regular 80 lb. drums. As the longest cured South American hard cheese. Reggiano has a rich, enhanced flavor. It is saltier than its namesake, but with the traditional crystallized crunch. This cheese is ready to shred for a zesty condiment.



174100 Parmigiano Reggiano, Agriform 1/4 cuts-1/19 lbs
Sp Order Parmigiano Reggiano, Agriform 1/75 lbs



Parmigiano-Reggiano, a grana style cheese from the Parma area in Italy. It is a cooked and unpressed, semi-fat, hard cheese made from raw cow's milk. A chief feature of Parmigiano-Reggiano is the presence of small white crystals which are indicative of the lengthy ripening period (on average between 18 and 24 months). cheese, Parmigiano-Reggiano is a great topping for soups, pasta dishes, veal, chicken, or salads.



174095 Grana Padano
174045 Grana Padano

1/18 lbs

1/20 lbs

Grana Padano is a grana style cheese made in the Po Valley across northern Italy. Similar to size and texture of Parmigiano Reggiano, but younger sold after 12 to 16 months of aging. It has a delicate, fruity light characteristic that makes ideal for sweet and savory cheese that may be used as a table cheese or for grating.



Sp Order Piave Stravecchio, 12 Mos.

1/14 lbs

Piave Stravecchio is a pasteurized cheese made from cows' milk. After 12 months, it becomes hard with a distinctly grainy consistency. Its broad palette of tropical fruits, sweet nuts and berries. It can be grated or shaven over salads, pasta, rice or even grilled vegetables.



10019026 Cacio di Bosco al Tartufo

2/4 lbs

Cacio di Bosco from Il Forteio, is a sheep's milk cheese studded with tiny specks of truffles. It has a long aging process that gives it, its hard surface. It has a smooth, firm, oily texture, dotted with big truffles. The truffles give this cheese a strong taste that leaves you wanting more. It is a great table cheese and can also be graded on top of risotto.

IMPORTED SPECIALTY CHEESE

SPECIALTY CHEESE



174120 Pecorino Romano, Zerto

1/52 lbs

10030010 Pecorino Romano, Zerto

2/6 lbs

Pecorino Romano is one of the oldest cheeses in existence. A sheep's milk cheese, the taste is aromatic and pleasantly sharp. The piquancy depends to at least eight months for a grating cheese.



176010 Taleggio DOP

1/4.4 lbs

Taleggio DOP is made exclusively with cow's milk. Its name is derived from the Taleggio Valley, a characteristic valley in the upper Bergamo area. The cheese is brushed weekly with brine as it sits 50 days in pine-wood cases in the canteens of the Taleggio Valley. Traditionally eaten at the end of a meal, nowadays it is also used as a basic ingredient for tasty dishes.



180043 Manchego

2/7 lbs

Manchego cheeses is from Spain, made from 100% sheep's milk. The abundance of wild herbs gives a zesty and exuberant flavor with a firm texture, but not dry. Manchego can be recognized by the herringbone pattern etched into its rind. It has a very mild floral aroma, its interior (paste) is firm, but very smooth and somewhat oily. It has a gentle, nutty flavor and finish.



166004 Blue Cheese, Green Island

1/6 lbs

Green Island Danish Blue is made on the island of Bornholm, east of Denmark. This semi-soft, creamy blue cheese comes in a drum shape and has a white to yellowish, slightly moist, edible rind. Made from cows' milk, its fat content is 50-60% in dry matter, and it is aged for eight to twelve weeks to develop complexity.



167014 Brie, Eiffel Tower

2/2 lbs

Brie cheeses are known world-wide for their downy white rind and cream-colored, soft interior that oozes when at the peak of ripeness and temperature. Brie's taste is sweet and buttery with hint of almond flavor. With its ultra milky interior and tender rind that is not overly pungent, this Brie is a true French delicacy. Traditionally Brie is a table cheese, but today it has become popular for many cooking applications.



10037789 Blue Shropshire Cheese

2/4 lbs

Blue Shropshire cheese has an exquisite, nutty flavour, shot through with spicy notes.



10070175 Variety Cubes

4/2 lbs

Ready to use cheese cubes. Swiss, Gouda, Yellow Cheddar, Monterey-Jack, Laborfree, 100 % yield. Great for appetizers. A #2 bag of each variety is in the case.

IMPORTED SPECIALTY CHEESE



SPECIALTY CHEESE

184001 Ammerlander Swiss Cheese Full Cut 3/8 lbs
184006 Ammerlander Swiss Cheese Sandiwch Cut 4/6.5 lbs
10064449 Ammerlander Gouda Loaf 4/6 lbs

From one of Germany's most renowned dairies, Ammerlander swiss is crafted with high quality milk, creating a Swiss cheese with a distinct, nutty flavor. Perfect for sandwiches, salads and more!



180035 Smoked Maasdam, Mill Dance, Gouda Style 4/6 lbs
 This Maasdam cheese is smoked in brick ovens over hickory chip embers, creating an edible brown rind reminiscent of dark beer. Inside is a buttery, tender body, that practically melts on the tongue. This cylindrical shaped, easy-to-slice cheese is a great table cheese, enjoyed with a thick slice of artisan bread, or serve with grapes and pears. Pairing: Port, Merlot, or Chardonnay



174155 Pecorino Toscano Stagionato 3 Months D.O.P. 2/6 lb
 Il Forteto deems this cheese "flavorful" for Pecorino Toscano is the original king of flavor. A power-packed cheese made of 100% Tuscan ewe's milk, it has an herbaceous quality enhanced by a sweet, nutty sheepiness. Il Forteto's Pecorino Toscano D.O.P. comes in three stages. This wheel is the medium-aged version, matured for at least three to four months to achieve a firm texture that crumbles pleasantly for snacking.



167005 *Brie, Marquis de Lafayette 4 x 12/4.4 oz
 A French soft cheese made from cow's milk, Brie is creamy and has a savory flavor and a long thin lingering rich aftertaste. This Brie has a uniform consistency throughout and typically has a mild and creamy flavor. Brie is characterized by an edible, downy white rind and a creamy-colored, buttery soft interior.



167010 * Camembert, Marquis de Lafayette 4 x 12/4.4 oz
 Creamy Camembert from France is a rich addition to cold-weather cheese boards, but also a delicate accompaniment to warm-weather fruit and vegetable plates. Has a full flavor and is the perfect size for baking under preserves and can be sliced and filled with sweet or savory ingredients such as fruits, nuts or even pesto. Try it cubed and melted (preferably without the rind) into a cream of asparagus puree soup, garnished with diced asparagus.



172025 Goat, Log French 2/1kg
172026 Goat, Log French 6/11 oz

Goat's milk produces a deliciously tart and tangy cheese which, in its younger and fresher stages, is called chèvre. Valcrest is well-known producer of chèvre from the Loire Valley, has a creamy yet crumbly texture that can slice, spread or even crumble over salads and pizza. It is also naturally lower in fat and calories than most other cheeses. It is produced year-round without the addition of animal rennet, making it suitable for vegetarians and easy to use for many applications including salad, pizza and pasta.