

## Specialty Cheeses

# AROUND the RIND

October 23<sup>rd</sup> – 29<sup>th</sup> 2017

### Loblolly Tomme

Cypress Point Creamery, Hawthorne, FL  
593076 5 lb.  
Texture: firm Milk: Cow

The rustic, earthy rind on this cheese reminds us of the coarse bark of the loblolly pine, especially when it is rich with lichens. This earthy, grayish-brown edible rind cheese, has a semi-soft to firm paste with a nutty flavor.

### Magnolia

Cypress Point Creamery, Hawthorne, FL  
482392 10 lb.  
Texture: firm Milk: Cow

Named for the huge white blossoms of the Southern Magnolia tree, this is Cypress Point's homage to a traditional Dutch Gouda. The paste is smooth and creamy, with small eyes.

### Feta Style

Cypress Point Creamery, Hawthorne, FL  
594017 4 lb.  
Texture: semi-soft Milk: Cow

Fresh and briny, this is a riff on the traditional and beloved Greek cheese. This version is made with cow's milk, instead of the traditional goat or sheep's milk.

### Sawgrass

Cypress Point Creamery, Hawthorne, FL  
482393 10 lb.  
Texture: firm Milk: Cow

Herbal, floral and grassy, this is Cypress Point's interpretation of a traditional Swiss, alpine style cheese.



### Buffalo Mozzarella

489979 10/8.8 ounce  
Texture: Soft Milk: Water Buffalo

Prized for its fresh, milky flavor and soft, supple texture, this is the real Italian delicacy. Best eaten fresh, this cheese pairs especially well with tomatoes, basil and a drizzle of extra virgin olive oil

### Beemster XO

598040 20 lb.  
Texture: Hard Milk: Cow

Aged for a minimum of 26 months, this is Beemster's version of a traditional, aged Gouda. The flavor is bold and enticing, with notes of whisky, butterscotch and toasted pecans.

### Roquefort

593031 2/6 lb.  
Texture: Semi-Firm  
Milk: Sheep

Known as the king of cheeses, this is one of the most familiar cheeses made anywhere. Piquant and slightly salty, this is a bold blue cheese that packs quite the punch.

### American Grana

593041 32 lb.  
Texture: Hard Milk: Cow

Inspired by the classic Italian cheese grana Padano, this American version is slightly softer and a bit more piquant. Aged for a minimum of 18 months, this Grana develops a wonderful smooth flavor and slightly crystalline texture.

### Feta

594017 5 Gallon  
Texture: Firm Milk: Sheep

One of the most recognized cheeses made today. Sharp and salty, Feta works well in both cold and hot applications.

### Goat Logs

599020 12/11 ounce  
Texture: Soft Milk: Goat

Long prized in southern France, fresh goat cheeses burst onto the scene in America during the 80's. The texture is soft and spreadable and takes on other flavors very easily, consider adding fresh herbs for a summer-time spread.



\*\* LOCALLY GROWN | All Items are Subject to Sell Out  
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### Perfect with Cheese!

Roasted Red Tomatoes  
598091 | 6/4 lb.

Dried Raisins on Vine  
598905 | 10/4 oz

Marcona Almonds  
598900 | 5 lb.

Dried Black Mission Figs  
303017 | 5 lb.