

# Julianna



### Lovely ... and delicious

What began as an experimental variation of Old Kentucky
Tomme by Hungarian intern, Julianna Sedli, has become a
Capriole success story. Aged 4-8 months, Julianna's buttery,
nutty, and slightly tart flavors then develop under a natural
rind of thyme, lavender, rosemary, and wildflowers that become an integral, but balanced, flavor component of the
cheese. Our friends at DiBruno Bros. point out that "its herb
coating makes it a perfect pairing for olives and the buttery
but tart quality begs to be paired with a rich, full flavored
Charcuterie . . . . like Brin d'amour, it matches up well with a
Rosé, making it a perfect summer cheese as well as an outstanding example of the boundless creativity of American
cheese making."





## Julianna

Aged semi-firm goat milk cheese, with a natural rind dusted in wildflowers and herbs

### SERVING TIPS AND PAIRINGS

Julianna is a mild, semi-hard aged goat cheese dusted with Herbes de Provence and wildflowers. It melts beautifully and combines with flavors both sweet and savory.

- Broiled peach with warm Julianna and lavender honey
- ⋄ crostini with Julianna, Newsome's country ham, and plum preserves
- tomato jam, lavender honey

**Pair with:** light, fruity wines like Rosé, Gruner Vetliner, Pinot Noir, Gamay, or with Goose Island Matilda, Lagunitas Pils, Virtue **Cider Percheron, Virtue Maple Mitten. C**harcuterie and watermelon pickles. Pickled pears or rhubarb.

# JULIANNA Ingredients: Pasteurized goat milk, culture, animal rennet, salt, Penicillium candidum, spices. Contains: Milk Nutrition Facts Varied servings per container Serving size 1 oz (28g) Amount Per Serving Calories 90 Total Fat 7g 9% Saturated Fat 4.5g 23% Trans Fat 0g Cholesterol 30mg 10% Sodium 180mg 8% Total Carbohydrate 1g 0% Dietary Fiber 0g 0% Total Sugars 0g Includes 0g Added Sugars 0% Protein 7g Vitamin D 0mog 0% Calcium 270mg 0% Calcium 270mg 0% For 0mg 0% Calcium 270mg 0% Research (1994) Sugars 10% Potassium 20mg 0% Calcium 270mg 0% Research (1994) Sugars 10% Rese

### PRODUCT SPECIFICATIONS

- Shelf Life: 7-8 weeks
- ♦ Weight: Approximately 1 lb.
- ♦ Item Dimensions: 4.25 x 1.5 "
- ♦ Packaging: wrapped in cheese paper
- ♦ Pack: 2 per case

- ♦ Box Dimensions: 9"x 4"x 3"
- ♦ Box Material: white kraft
- Net Weight: Approximately 2 lbs.
- ♦ Gross Weight: Approximately 2.35 lbs.
- Rennet type: Traditional bovine

### **OPTIMIZING QUALITY**

Cheese Care: Store at <41° in waxed paper, loosely over-wrapped in plastic. This cheese needs to breath. Allow to come to room temperature before serving.