

O'Banon



Not just another pretty face

As cheesemonger Sara Adduci says "it would be easy to think that this cheese is just a gorgeous face, but believe me, it is also very, very pretty on the inside, where it matters most."

O'Banon initially has a bright, tart-fruit flavor, but it's balanced by an underlying sweetness that mellows the cheese and leaves a lasting impression. The paste is dense, but softly cloudlike, and typical of the unique, handladled process that makes all Capriole's lactic cheeses so unique.

A beautiful, solo cheese with a long shelf life. A perfect gift. This is all the excuse needed for a celebration.





O'Banon

A fresh goat's milk cheese wrapped in chestnut leaves marinated in bourbon

SERVING TIPS AND PAIRINGS

Perfectly unique and beautiful on a cheese tray, with a long shelf life that improves flavor with age, O'Banon belongs on every cheese board!

O'Banon is basically a solo cheese. While its subtle flavors and beautiful presentation are a perfect foil for bigger heavier cheeses on a cheese board, it's perfect alone with a simple bread and a glass of dry bubbly. Unfold the leaves like petals around the cheese, allow to dry briefly and come to room temperature, and serve. It can also be grilled briefly on low heat and served with a peach or nectarine salsa.

Pair with: Dry Prosecco and Champagne, California Viogniers, Virtue Cider Mitten, Virtue Maple Mitten, light citrusy beers, Goose Island 312 Urban Wheat. Strawberries and balsamic compotes.

Ingredients - Pasteurized goat milk, culture, animal rennet, salt, Geotrichum candidum, wrapped in bourbon marinated chestnut leaves. Contains: Milk **Nutrition Facts** 8 servings per container Serving size 1 oz (28g / about 3/4" slice) Amount Per Serving 70 Calories 70 Calories 70 Sodium 150mg 7% Sodium 150mg 7% Total Carbohydrate 1g Ohleary Fiber 0g Ohl

PRODUCT SPECIFICATIONS

- Shelf Life: 10-12 weeks at <41°
- ♦ Weight: 6 oz.
- ♦ Item Dimensions: 3.5" x 1.5"
- ♦ Packaging: vacuum packaged, BPA free
- ♦ Pack: 12/6oz.rounds per case

- ♦ Box Dimensions: 8"x 8"x 4"
- ♦ Box Material: natural kraft box
- ♦ Net Weight: Approximately 4.5 lbs.
- Gross Weight: Approximately 4.8 lbs.
- ♦ Rennet type: Traditional bovine

OPTIMIZING QUALITY

Cheese Care: Store your fresh, vacuum-packed chevre at <41°. Once opened, rewrap tightly in plastic wrap and store at <41°. If it's all about the looks, with a damp paper towel, gently wipe the leaves clean of cheese residue Allow to come to room temperature before serving.