



# Old Kentucky Tomme



“Old Kentucky Tomme made me fall in love with goat cheese!”

And for all those who are afraid of goat cheese, OKT is a game changer. Buttery and rich, with mild “cellar” and mushroom overtones, it falls somewhere between an American Jack and a Tomme du Savoie. When young it has a smooth pate, and a rosy, tan rind. The rind becomes crusty and darker with age and the flavor develops a slight lipase “kick” at the finish, while the texture becomes more translucent and shiny like a traditional Fontina. Old Kentucky is sumptuous, but not cloying, and is better by compliment rather than contrast.

Laura Werlin in The New American Cheese, points out that OKT is “especially noteworthy because of the depth of flavor.” At Capriole, we agree. This is not a cheese that hits you over the head and knocks you down, but it is one that unfolds like the pages of a good book. It is one of the first aged goat cheeses in the US and has stood the test of time and taste.





# Old Kentucky Tomme

Aged semi-firm goat milk cheese, with a mushroomy, natural rind

## SERVING TIPS AND PAIRINGS

*Old Kentucky is an aged goat cheese that's mild and buttery with a fine, shiny paste. When young it grates well and melts beautifully in all its stages.*

- ◇ flatbread or bruschetta with grilled onions and apples and drizzle of sorghum
- ◇ add to cheese sauces for vegetables
- ◇ in cheese grits, omelettes, scrambled eggs, and quiches
- ◇ in hot browns and grilled cheese
- ◇ On charcuterie board with pickled vegetables, or apple butter, sorghum, and spiced nuts, and cornbread bruschetta

Pair Old Kentucky with: Chenin blanc, Sauterne, Pinot Gris. **Goose Island Oktoberfest, Virtue Cider Percheron, Virtue Maple Mitten, Virtue Cherry Mitten.** Also great with sweet wines like Moscato, and **sweet** condiments

## PRODUCT SPECIFICATIONS

- ◇ Shelf Life: 7-8 weeks
- ◇ Weight: Approximately 4-5 lbs.
- ◇ Item Dimensions: 7.5" x 3" wheel
- ◇ Packaging: wrapped in cheese paper
- ◇ Pack: 1 wheel per case
- ◇ Box Dimensions: 8"x 8"x 4"
- ◇ Box Material: natural kraft
- ◇ Net Weight: Approximately 4-5 lbs.
- ◇ Gross Weight: Approximately 4.2 to 5.2 lbs.
- ◇ Rennet type: Traditional bovine

## OPTIMIZING QUALITY

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

### OLD KENTUCKY TOMME

Ingredients: Pasteurized goat milk, culture, rennet, salt, Penicillium candidum. Contains: Milk

Nutrition Facts	
Varied servings per container	
Serving size	1 oz (28g)
Amount Per Serving	
<b>Calories</b>	<b>90</b>
% Daily Values*	
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 150mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 270mg	20%
Iron 0mg	0%
Potassium 20mg	0%

Manufactured by CAPRIOLE, INC.  
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Plant # PB-16-1757

Weight

