



Fresh Goat Cheese



In the beginning

there was this perfectly simple thing, but as with all simple things, hard to do perfectly.

Say 'goat cheese' and what comes to mind is often a soft, fresh, mild tasting cheese, slightly lemony and acidic. Refreshing 'as is' or as an ingredient, and shaped into a buche or log. For us, this was the first, and perhaps for that reason, still the most magical cheese we make. Perfectly simple, delicate, and full of promise, it always reminds us of springtime.

While the taste is totally unique, its other special attribute is texture. Nothing else can deliver the impression of richness without the fat and calories, and it's this that distinguishes a goat milk fromage blanc from cow milk versions. Only goat milk produces a cheese that's light as a cloud and silken on the tongue. 2003 American Cheese Society award winner.





Fresh Goat Cheese

A fresh, lactic curd, goat's milk cheese vacuum-packed in 8 oz. logs or 5 lb. loaf

SERVING TIPS AND PAIRINGS

A simple cheese full of complexity

This bright, tart cheese, when done well, is a compliment on a cheese tray or as an ingredient. The hand lading that is characteristic of all our fresh and ripened chèvres is what adds a perfect, silky, and cloud like texture. The tart, bright flavor kick provides complexity. From savory quiches and flatbreads to sumptuous desserts, this is the cheese that gives incomparable lightness of flavor and texture, 'oomph' to an otherwise heavy or fatty dish.

Imagine: flatbread with grilled onions, apples, some arugula and bits of fresh goat cheese; fresh chevre brûléed on grilled peaches or figs; gratinéed potatoes with fresh goat cheese sprinkled throughout.

Pair with: Almost anything not too tannic—Crisp white wines like Sauvignon Blanc or a California Viogniers. Virtue Cider Mitten, Virtue Maple Mitten, light citrusy beers, Goose Island 312 Urban Wheat. Strawberries and balsamic compotes.

Also available with Wasabi mixed in for a slight kick! (in both retail 8 oz. or 5 lb. bulk)

PRODUCT SPECIFICATIONS

- ◇ Shelf Life: 3-4 months <41°
- ◇ Weight: 8 oz. (retail) or 5 lbs. (bulk)
- ◇ Item Dimensions: 5"x2"x2" log (retail)
9"x7"x2" loaf (bulk)
- ◇ Packaging: vacuum-packed, BPA free
- ◇ Pack: 12/8oz. rounds per case or 1 5 lb. loaf
- ◇ Box Dimensions: 8"x 8"x 4" for logs, none for loaf
- ◇ Material: kraft box for logs, none for loaf
- ◇ Net Weight: 6 lbs. logs, 5 lbs. loaf
- ◇ Gross Weight: 6.3 lbs. logs, 5 lbs. loaf
- ◇ 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°. Allow to come to room temperature before serving.

FRESH GOAT CHEESE

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

Nutrition Facts	
8 servings per container	
Serving size 1 oz (28g / 1/8 pkg)	
Amount Per Serving	
Calories	70
% Daily Values*	
Total Fat 6g	8%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 150mg	7%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 35mg	0%

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