



# Pipers Pyramide



Bright and spicy like her namesake!

Named for our founder's red-haired granddaughter, Piper is bright and refreshing with a spicy, smoky edge. Winner of many ACS awards, including 2016, Piper is not just 'la belle' for many a Capriole fan, but is often the ripened cheese of choice at the creamery as well. A perfect retail size, this cheese ripens so beautifully we always come back for more. Carefully hand-ladled into individual molds, Pipers have a lovely light, cloudlike texture that gets denser, and more buttery with age, breaking down into a thick cream line and fudgy paste. Laced with just a touch of smoked paprika, it is 10 days in production and goes out very young—but it's still delicious 5-6 weeks from the code date.





# Pipers Pyramide

A 10 oz. surface-ripened goat's milk cheese in the shape of a truncated pyramid. Dusted and laced with smoked paprika under a lightly wrinkled, Geotrichum candidum rind. Ripened 7-10 days.

## SERVING TIPS AND PAIRINGS

*Piper's smoky little kick of paprika makes it a perfect ripened goat to pair with spiced nuts, charcuterie, pickled fruits and veggies*

- ◇ serve with wedges with peppadews or pickled okra, and/or slices of charcuterie like Smoking Goose's Fireball, Gin 'N Juice Salami, or Rust Belt Saucisson.
- ◇ wedge a piece of Pipers in a half poblano, or you favorite pepper, and grill
- ◇ slices of Pipers on a white bean and kale salad, garnished with with currants and balsamico
- ◇ wrap a wedge of Pipers and slice of ripe pear or melon, in prosciutto.

**Pair a young to medium ripe Piper with:** Albariño, Pouilly Fuisse, Vouvray, Rosé, Sancerre, Prosecco, Gruner Vetliner, light gin cocktails, Virtue Cider Sidra de Nava, Saisons, and Wheat Ale, Goose Island 312 Urban Wheat.

**Pair an older, very ripe Wabash with:** Extremes on the savory or sweet ends of the spectrum. Olives, charcuterie or sweet fruits and compotes, chocolate, honeycomb and Sauternes and moscato. Pouilly Fuisse, Sancerre, Rose, Albariño, Virtue Cider Maple Mitten, gin and tonic, crisp Saisons

## PRODUCT SPECIFICATIONS

- ◇ Shelf Life: 6-7 weeks
- ◇ Weight: Approximately 10 oz.
- ◇ Item Dimensions: 3.5 x 3.5 x 2.5 " pyramid
- ◇ Packaging: wrapped in cheese paper
- ◇ Pack: 6 per crate
- ◇ Crate Dimensions: 10.5 x 7.25 x 2.75 "
- ◇ Crate Material: Wood
- ◇ Net Weight: Approximately 4 lbs.
- ◇ Gross Weight: Approximately 4.5 lbs.
- ◇ Rennet type: Traditional bovine

## OPTIMIZING QUALITY

Store at <41° Wrap in waxed or parchment paper overwrapped with plastic wrap, or crystal wrap so that the cheese can continue to breathe and ripen. Can also be stored in a plastic container with a few holes in the lid. This cheese needs humidity but also needs to breathe to maintain its rind. Allow to come to room temperature (about an hour) before serving.

### PIPER'S PYRAMIDE

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

Nutrition Facts	
10 servings per container	
Serving size 1 oz (28g / 1/10 pkg)	
Amount Per Serving	
<b>Calories</b>	<b>70</b>
<small>% Daily Values*</small>	
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 0mcg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 35mg	0%

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