

Domestic Cheeses

American cheese: American Cheese is smooth, with light, yellow or orange color. The cheese is usually cut into square slices and it does not separate when melted. It has a mild taste

Maytag blue:



Vegetarian, blue cheese of cylindrical shape made from cow's milk. It has been produced since 1920's when the Maytag's founded their family farm producing cheeses. This cheese is not produced in huge volumes as the cheesemakers want to keep the tradition of hand-made cheese and offer only best quality cheese to the customer. Maytag Blue has a crumbly texture and it reveals a very spicy flavor. The period of curing and maturing takes six months. Other cheeses from the production of Maytag Dairy Farm include White Cheddar and Edam. This cheese is used as a table cheese for dressings and salads.

Cheddar:



Cheddar cheeses were originally made in England, however today they are manufactured in many countries all over the world. Fully cured Cheddar is a hard, natural cheese. It is shaped like a drum, 15 inches in diameter, with natural rind bound in cloth. Normally, the color of Cheddar ranges from white to pale yellow. Cheddar is always made from cow's milk and has a slightly crumbly texture if properly cured. If the cheese is too young, the texture is smooth. Cheddar gets a sharper taste the longer it matures. It is generally matured between 9 and 24 months. The important thing in purchasing Cheddar, is to consider the age of the cheese. Milk is heated to 86 degrees F and inoculated with a lactic starter culture. After an hour rennet is added. When the curd is firm, it is ground down to marble-sized bits which are heated to 100 degrees F. The whey is discarded and it is sliced into slabs. The curd is pressed overnight and stands for 4 days in a cool atmosphere. 48 % fat content



Grafton Village Cheddar: The cheese is usually produced in the shape of blocks of various sizes. It is made by Grafton Village Cheese Company from the milk of local dairy farms. The milk has a high content of butterfat and gives the cheese a characteristic flavor and taste. In fact, the taste resembles traditional Cheddar. The period of maturing is six to twenty four months. Made of cow's milk & has 50 % fat content.

Farmer cheese: Farmer cheese (or farmer's cheese or farmers' cheese) is made by pressing the moisture from cottage cheese; pressed drier still, it is sometimes rolled in a mixture of herbs and flavorings, or wrapped in very thin slices of flavorful smoked meats. It is a simple soft cheese often used for fillings in blintzes and other foods. Around the world, farmer cheese is variably made from milk from cows, sheep, or goats, each with its own final texture and nuance of flavor. It's usually eaten fresh with fruit, salads or in place of the higher fat cream cheese. Farmer cheese can be slightly sour and slices rather than crumbles.

Humbolt Fog:



Humboldt Fog is a goat milk cheese made by Cypress Grove Chevre, of Arcata, California, in Humboldt County. Humboldt Fog is a mold-ripened cheese. It has a central line of edible ash. There is also an ash covering, and a soft bloomy white rind. The cheese ripens from the outside in which will produce a more pungent runny shell surrounding the fresh goat cheese center. This runny shell will widen as the cheese matures and is considered the best part of the cheese by many. The bloomy mold and ash rind is edible, but is fairly tasteless. The cheese is creamy, light, powdery, slightly lemony and mildly goaty.

Gorgonzola:



Gorgonzola is a traditional, creamery and co-operative, blue cheese. The greenish-blue penicillin mould imparts a sharp, spicy flavor and provides an excellent contrast to the rich, creamy cheese. Gorgonzola is made in the northern Italian village, according to which the cheese has its name, either from unpasteurized or pasteurized milk to which the mould is added. At about four weeks the cheeses are pierced with thick needles to encourage the spread of the mould. Gorgonzola ripens in three to six months. The cheese is usually wrapped in foil to keep it moist. Its color ranges from white to straw-yellow with an unmistakable marbled green or bluish-green mould. The taste ranges from mild to sharp, depending on age. Gorgonzola is also excellent in salads and dips. It's soft cheese made of cow's milk, has 48 % fat content.

Dry Jack: It is a square-shaped, unpasteurized, vegetarian, hard cheese with rounded edges. The natural rind is hand-rubbed with oil, cocoa and pepper. This cheese was created in 1915 by San Francisco wholesaler, but today it is made by the Vella Cheese Company. The rind looks like chocolate icing. Underneath, the deep yellow cheese is hard, sweet and fruity with a taste of wine.

Monterey Jack: Very hard, aged, dry version of Monterey Jack Fresh with delicious nutty flavor. The cheese is used in cooked foods or grated onto pasta or salads. Created 'by accident' in 1915. A wholesaler found himself with an over-abundance of Jack Fresh. He had to store it for a long time. In order to protect it he hand-salted each one of cheeses. A few weeks later he discovered that the cheeses were fruity and rich in taste. Monterey Jack is also produced in Canada. Also known as 'Sonoma', 'Monterey' or 'California Jack'

Muenster: Muenster cheese is an American cheese. Muenster has an orange rind with a white interior. The orange color is derived from vegetable coloring. It has a very mild flavor and smooth, soft texture. This -rind cheese is made from cows' milk. Muenster cheese can range from having a mild taste with no odor to a strong flavor with a pungent aroma depending on the age of the cheese. This cheese is commonly served as an appetizer. Because it melts well, it is also often used in dishes such as grilled cheese sandwiches and tuna melts. A processed cheese, sold as appetizing food, related to Muenster Cheese is Sweet Muenster Cheese



Pepper Jack: Pepper jack cheese is a derivative of Monterey Jack cheese. Pepper jack cheese is semi-soft and open textured with a slightly tart flavor. As the name says, it includes pepper which makes it spicy in taste. Pepper jack is often used as an alternative cheese in dishes such as quesadillas, and also eaten with bread or crackers. Pepper jack can also go well with jalapeno peppers, melons, grapes, pickled vegetables, and olives. Made of cow's milk.

Provolone:

Provolone is an all-purpose cheese used for cooking, dessert purposes and even grating. It is traditional, creamery, stretched, curd cheese. This cheese appears in various shapes. The thin, hard rind is golden-yellow and shiny. Sometimes it is waxed. Provolone cheese can be of various types. Dolce (mild Provolone) is aged for two to three months, and it is supple and smooth with a thin waxed rind. It is generally used as a table cheese. Aged for six months to two years, it is darker with small holes and a spicy flavor.

Quesco Blanco:



Traditional, creamery, fresh cheese made from cow's milk. The name simply means "white cheese". It resembles a cross between mozzarella and salty cottage cheese. Traditionally, it is produced from skimmed milk or whey, coagulated with lemon juice, although recently some creameries have begun making it with full-cream milk, coagulated with rennet. The curd is scaled and pressed to create an elastic texture which holds its shape when heated. The flavor is milky, creamy and lemon-fresh. It is wonderful to cook with, because unlike American-type cheeses, it will become soft and creamy when heated but will not melt! With this cheese you can make stuffed chicken breasts, stuffed peppers, enchiladas and burritos.



Ricotta(whey cheese): Ricotta means “re-cooked



Traditional, creamery, whey cheese made from cow's milk. It is a basin-shaped cheese, pure white and wet but not sticky. Good Ricotta should be firm, not solid and consist of a mass of fine, moist, delicate grains, neither salted nor ripened. It is white, creamy and mild and is primarily used as an ingredient in lasagna. It is primarily made with cow's milk whey which is heated to 170 degrees F. Citric acid is added to encourage destabilization and separation and the temperature is quickly raised to 185 degrees F. Proteins from the whey separate rise and coagulate; the proteins (lactalbumin) are skimmed off and put in a wicker basket to drain for two days after which the "cheese" is ready for market. There are three distinct varieties of ricotta: ricotta salata moliterna (ewe's milk whey), ricotta piemontese (cow's milk whey + 10% milk) and ricotta romana (a byproduct of Romano cheese production).

Sonoma Jack: Sonoma Jack is a cheese that comes from The United States. This cheese was for the first time introduced by David Jacks in the late nineteenth century. Sonoma Jack is a semi-soft cheese that is made from cow's milk & has 45 % fat content. Today, it is made in a wide range of flavours, including hot pepper. It has a sweet and creamy taste and is similar to the Scottish cheese Dunlop.

Imported Cheeses

Argentina

Reggianito:



Similar to Italian Parmigiano Reggiano, mostly used for grating. The popular cheese is Reggianito. Because the loaf is smaller, its name is the diminutive in Spanish for the Italian, hard cheese Reggiano. It is made from milk, produced by cows which are pasture fed. Cured longer than competitive, it has an excellent taste and is perfect for cooking or a topping on pasta.

Sardo:



A grating cheese, similar to Italian Romano. The flavor of the cheese is mellow, rich and slightly salty. It is produced in a small loaf, weighing, approximately 3 kilos. This gives it a high appeal because the loaf can be sold as a unit. Sardo meets the U.S. Standards of Identity for cow's milk Romano and many customers find this useful. It is a cow's milk cheese but is less sharp than sheep's milk Romano.

Belgium

Chimay: The attractive sticky orange rind has a sweet-sour slightly yeasty aroma while the interior is rubbery to squishy and extremely nutty with a savoury finish and with hints of smoked bacon. Made of cow's milk

Smoked Gouda:

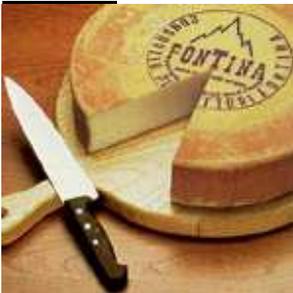


Smoked slowly in ancient, brick ovens over smoldering hickory chip embers, this sausage shaped cheese is perfect for impromptu picnics party platters or midnight snacks. Sensational with beer, this hard cheese has an edible, brown rind and a creamy, yellow interior.

Denmark

Danish Blue: This is a sharp, salty, robust blue with a creamy consistency and wide appeal. It's shiny, creamy white interior is a mass of blue black streaks and splodges, while the rind is almost free of mould. It's major appeal is it's up front, direct character and consistency of quality but it lacks finesse. Made of cow's milk.

Fontina:



Genuine Fontina comes from the Val d'Aosta region of Italy in the Alps near the French and Swiss borders. Fontina is dense, smooth and slightly elastic. The straw-colored interior with its small round holes has a delicate nuttiness with a hint of mild honey. When melted, as it frequently is, the flavor is earthy with a taste of mushrooms and a fresh acidity. Fontina ripens in about three months and has a fat content of 45 per cent.

Havarti:



Havarti is a traditional, creamery and semi-soft. It is a simple, washed-rind cheese with irregular holes throughout. There is an enriched version, with added cream which is softer and feels more luxurious in the mouth. There is also a version with caraway seeds. Havarti is named after the farm in Denmark where Hanne Nielsen first made it. Made of cow's milk.

Saga Blue: Original Saga is a cross between blue cheese and brie, a creamy, blue-veined cheese with a white-mould rind. It is very mild for a blue-veined cheese. Saga is an excellent dessert cheese that should be served with fruit and wine. It is also an excellent cheese in salads or as a snack on a cracker. Saga is now made in America, as well as in Denmark.

England

Derby: The cheese has a shape of cylinder with natural rind. It is the first cheese in Britain to be made in factory. This cheese is very similar to Cheddar, but has a softer, flakier curd and a butter taste. Derby ripens in one to six months.

Lancashire:



The hard, thin, natural rind is pale gold. It bears the marks of the cloth. When young, the traditional cheese is described as "Creamy Lancashire". At this stage, the texture is moist and crumbly. As the cheese matures, the flavor intensifies and the cheese becomes harder, and its flavor intensifies. Kirkham and Dew-Lay are the only two Lancashire makers who use a combination of three day's curd to give a unique, slightly mottled texture. As the curds ripen at different times it acquires a multi-dimensional flavor that is sharp and peppery. Made of cow's milk, 45 % fat content.

Red Leicester:



Red Leicester is a traditional, creamery, hard cheese made from cow's milk. It has a round shape. The bright, orange-red rind has fine, powdery moulds. A good Red Leicester has a firm body and a close, flaky texture. The flavor is delicately sweet. This cheese can be eaten young, but it should ideally be left to mature for six to nine months. 48 % fat content.

Sage Derby:



Sage Derby is a vegetarian semi hard cheese made from cow's milk. In the seventeenth century, the custom of adding sage (a herb valued at the time for its health-giving properties) to Derby cheese was begun. These days, the cheese consists of reconstituted cheese blended with spinach juice or green vegetable dye and colourless dried sage. The maturation period lasts from one to three months and the fat content is 45%.

Shropshire Blue:



The cheese was invented in Scotland at the beginning of the century. It is one of the vegetarian, creamery hard blue cheeses made from cow's milk. The cheese has a mild flavor and fantastic taste. Thanks to annato, the cheese has a deep orange-brown, natural rind. Shropshire Blue matures for a period of ten weeks and the content of fat is about 34 per cent.

Stilton:



Historically referred to as "The King of Cheeses" Stilton is a blue-mould cheese with a rich and mellow flavor and a piquant aftertaste. It has narrow, blue-green veins and a wrinkled rind which is not edible. Stilton is milder than Roquefort or Gorgonzola, and is equally excellent for crumbling over salads or as a dessert cheese, served with a Port Wine. There are two types of Stilton: Blue and White Stilton. Rennet is added to milk at 86 degrees F and after an hour curd forms. The curd is drained and moulded. One week passes and then Stiltons are allowed to mature for 6 to 8 months. Made of cow's milk, semi hard cheese, has 55 % fat content.

France

Banon:



Traditional, creamery, soft, unpasteurized, natural-rind cheese made from a mixture of cow's, sheep's and goat's milk. It is a small rind cheese, sold wrapped in chestnut leaves and tied with raffia. This cheese takes its name from the market-town of Banon. The chestnut leaves keep the young, slightly acidic cheese moist and impart a fresh vegetable flavor with a hint of wine. As the cheese ages, blue and gray moulds and yeast are produced on and under the leaves, which contribute to the taste. Banon cheeses range from firm, mild and lactic to soft, creamy and tart, with a nutty flavor. 45 % fat content, similar to st marcellin.

Baby bel: This soft cheese is the French version of the Dutch Edam cheese. It features a distinctive, red wax coating. Made of cow's milk.



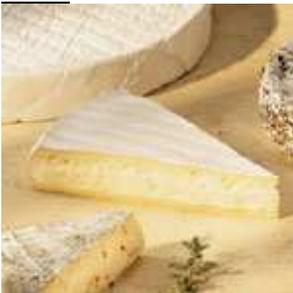
Beaufort: It takes about 500 liters (130 gallons) of milk to make a Beaufort of 40 - 45 kg. The cheese is made from the milk given by the mahogany-colored Beaufort cows, called the Tarines or Tarentaises. This ancient mountain breed originally came from the Indo-Asian continent. Beaufort cheeses come in two versions, Beaufort d'été (summer Beaufort) and Beaufort chalet d'alpage which is made in the mountain chalets ,48 % fat content, similar to French comte or swiss gruyere.

Boursin:



Boursin is a modern, creamery, fresh cheese of cylindrical shape without rind. It is made with garlic and herbs or even black pepper. It is a soft industrial cheese with no affinage. The cheese was founded by Monsier Boursin in 1957. It has a rich, sweet flavor with a hint of acidity. This cheese is sold in an corrugated-foil wrapper and it is used as a table cheese for spreading and baking. It goes good with white wine. Cheese has 70 % fat content & made of cow's milk.

Brie:



Brie is the best known French cheese and has a nickname "The Queen of Cheeses". "Real" French Brie is unstabilized and the flavor is complex when the surface turns slightly brown. When the cheese is still pure-white, it is not matured. If the cheese is cut before the maturing process is finished, it will never develop properly. Exported Brie, however, is stabilized and never matures. Stabilized Brie has a much longer shelf life and is not susceptible to bacteriological infections. Brie, one of the great dessert cheeses, comes as either a 1 or 2 kilogram wheel and is packed in a wooden box. In order to enjoy the taste fully, Brie must be served at room temperature. Once ripe, Brie has a short shell life and should be used with in a few days.45 % fat content.

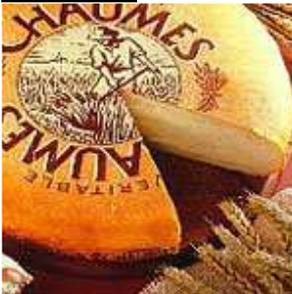


Brillat- Savarin: This cheese was created in 1930's by Henri Androuet and was named after the renowned 18 century French food writer Brillat-Savarin. It is a soft-white cheese of round shape with a thick, velvety, white crust. It is a triple cream cheese similar to Le Saulieu, Lucullus and Boursault. Affinage takes one to two weeks. It's semi soft cheese, made of cow's milk, has 75 % fat content.

Cabecou: This tiny cheese of round shape is made with raw goat's milk from the plains of the Midi-Pyrénées region of France. This cheese can be eaten fresh and it is creamy, with a subtle, delicate taste of milk. After 10 to 15 days of maturing it's crust becomes covered with little blue moulds. It's a soft cheese & has 45 % fat content.

Camembert: very famous French cheese, Camembert dates back to the 18th century and is named for a Norman village in which there is a statue of the creator of this particular variety (Marie Harel). Originally, this cheese was dry and yellow-brown, but after a few modifications it became softer and earthier. In 1855 one of Marie Harel's daughters presented Napoleon with a piece of that cheese, saying that it came from village called Camembert. He liked it a lot and from that moment Camembert became known by its contemporary name. At the beginning of its ripening, Camembert is crumbly and soft and gets creamier over time (usually 2-3 weeks). A genuine Camembert has a delicate salty taste. This cow's milk cheese has a white downy rind and a smooth creamy interior. When perfectly ripe, the cheese should ooze thickly. When overripe, it becomes runny bitter and rank, comes in wheel shape.

Chaumes:



Made of goat's milk, semi hard cheese has 50 % fat content. The soft rind is bright tangerine-orange and the interior is smooth, supple and quite rubbery. The nutty, almost meaty taste and aroma are mild. Affinage takes four weeks. It is used as a table cheese and also for grilling.

Comte: Comté is a traditional, hard cheese with similar characteristics as Switzerland Gruyère. Produced from the milk of cows that have been fed from the rich pastures of the Jura mountains, no additives are mixed with the milk. Comté is very creamy and has a piquant, yet sweet flavor. The quality can be judged by the size and shape and condition of holes ('eyes'). They vary from the size of pea to that of a cherry. The Comté requires a long maturing period. During this period of affinage its rind becomes a golden yellow to brown and hardens. 45 % fat content.

Coulommiers:



This cheese is Brie's little brother, some people consider it the grandfather. It usually has a shape of disc with white penicillin mould made from cow's milk. It is smaller and thicker than Brie but otherwise possesses all the characteristics of Brie. 40% fat content.

Crottin de Chavignol: The reason for the cheese's name "Crottin de Chavignol" which translates as 'horse droppings of Chavignol' becomes obvious after four months of age, The true Crottin de Chavignol is produced from the raw milk of an alpine race of goats, easily recognized by their brown thick coats. This is one of the rare cheeses that can be eaten at different stages of maturity. Fresh from the cheese vat, it is often eaten clothed in fine herbs and at this stage in the maturing process it has a creamy, nutty taste. After about six weeks, the smell is stronger and its pâté becomes dry and brittle and has a harder texture with a pronounced flavor. After this period, the cheese continues to mature and the robust taste increases, but is never sour. The rind becomes rough and hard over time. 45 % fat content

Epoisses (AOC)(Washed rind) : This cheese was very popular at the beginning of the 20 century but the production did not survive WW 2. Only thanks to M. Berthaut the cheese was introduced again in 1956 and is produced on single farm in Bourgogne. Each cheese is washed by hand, using a small brush to spread the bacteria over and into the rind. Finally, it is washed with marc de Bourgogne. This cheese can be eaten at different stages of maturation. Epoisses Frais, which is 30 days old, is firm, moist and grainy with a fresh acidity and mild yeasty tang. Forty days old cheese has orange-brown rind and is very sticky. The pungent, spicy aroma is matched by the strong and meaty taste. The cheese is supposed to be served with a fine Burgundy or a spicy aromatic white wine, made of cow's milk & has 50 % fat content.

Etorki:



Flat wheel-shaped cheese with reddish-brown, thin, natural rind made from ewe's milk. Etorki has a bright yellow interior, rich texture and a nutty finish. The sheep's milk gives the cheese burnt-caramel flavor. The sheep milk is available only from winter to early summer and cow milk is used for the rest of the year.

Explorateur:



The cheese was invented in the 1950's and named in honor of the first US satellite - Explorer. It is a cow's milk made soft-white cheese of cylindrical shape. The pâte is soft, unpressed and the cheese has a delicate aroma and salty, mushroomy tang. Affinage takes two to three weeks and a fat content is about 75 per cent.

Fourme d' Ambert: It is traditional, farmhouse and cooperative, blue cheese. Fourme d' Ambert is more supple and dense than more blues. The flavor is savory and nutty. You can easily recognize it by its unusually tall cylindrical shape. Today the cheese is produced with pasteurized milk. The maturing process takes place in humid cellars. The period of maturing is 3 to 4 weeks and every week the cheeses are injected by a syringe, containing Vouvray moelleux. This cheese is dense like Stilton, but more supple and nutty in flavour not too rich with a wonderful savoury tang to finish. Similar cheeses include Fourme de Montbrison, Bleu de Montbrison, Bleu de Gex and Bleu de Septmoncel. Made of cow's milk, semi hard, has 50 % fat content.

Mimolette:



Creamery, hard, cow's milk cheese produced in Flanders and Normandy. Basically, it is a matured Edam that is allowed to ripen for around six month to nine. The natural rind ranges in color from yellow orange to light brown and is pitted, dry and hard. Intensely fruity, it is popular as a cooking cheese and as a snack to eat with a glass of beer. When young (4 - 6 month), the cheese is firm compact and slightly oily with a subtle fruity aroma and a mellow nutty taste. Most of this cheese is, however, eaten when aged. The bright, deep tangerine color of the cheese is due to the natural dye, annatto. **Mimolette is also known as Boule de Lille.** 40 % fat content

Morbier:



A semi-soft, unpasteurized, creamery, cow's milk cheese from Franche-Comte. The yellow-brown or pale gray rind is thick, moist and leathery. It has a creamy brown crust, the interior is two layers of glossy, yellowish-ivory paste, separated by a thin flavorless layer of ash. This separates the morning milking from the evening milking. It is a creamy cheese with a flavor of nuts and fruit and an aroma of fresh hay. The cheese is elastic and springy, with a pungent, yeasty aroma and a sweet, fruity taste. 45 % fat content.



Pont-l'Eveque:



Named after a town in Normandy in France. It is probably one of the oldest cheeses of this area. It has a firm body, yellow color and an edible crust. The crust has ridges because it is cured on straw mats. Pont-l'Eveque has a slightly mouldy, brown rind and a soft, supple paste. The cheese must be regularly washed, brushed and turned to encourage the special bacteria to grow on the rind. The taste is deliciously savory and piquant, with just a trace of sweetness and robust tang on the finish. It is also known as Moyaux cheese. Pont L'Eveque is an excellent dessert cheese that goes very well with a robust wine. It's a semi soft cheese made of cow's milk.

Port Salut: This cheese is related to Port du Salut, with which it is often confused. It is produced in Entrammes, in the department of Mayenne in northwest France. The rind of the cheese is slightly moist and colored, with regular traces of the plastic-covered cloth used in production. It has a very faint smell. The pâte is elastic, cream-colored, soft, and supple. Affinage takes one month. Made of cow's milk.

Raclette:



Raclette is a cow's milk cheese that has a light-brown rind and a firm texture. It has a round or square shape with smooth, pink to deep orange, slightly sticky, natural rind. Although the cheese has a pleasant enough flavor, it is not special until it is heated in front of a fire or under a hot grill. Then the full nutty, sweet and slightly fruity aroma intensifies and the elasticity of the melting cheese makes it truly magnificent. It is used in a dish called raclette, the name is derived from the French verb *racler* (to scrape). Also known as Valais Raclette, the generic class name is Walliser. It is a hard cheese with a subtle flavor, good aftertaste and firm texture. Raclette is pale yellow inside. Raclette is famous for a Swiss dish, made by melting thin slices over broiled potatoes.

Reblochon AOC (washed-rind):



Made of cow's milk, this semi-soft and surface-ripened Reblochon originated from the Savoy mountain region. Reblochon has a supple, creamy texture. The cheese has a warm, yeasty aroma with the sweet flavor of freshly crushed walnuts. The name of the cheese means "to pinch a cow's udder again". This is because Reblochon is made with the thicker, richer milk from the second milking of Abondance and Tarine cows. Additionally, the cheeses were made while the milk was still warm. It is a well-proportioned cheese with a thin, orange-yellow to pink, tight, velvety rind. Its fresh clear aroma comes from the mould and it has a moist, smooth and supple, fatty pate.

Roquefort:



Roquefort is considered as the "King of cheeses". It has a tingly pungent taste and ranks among blue cheeses. Only the milk of specially bred sheep is used and is ripened in limestone caverns. It has the cylinder-shape with sticky, pale ivory, natural rind. Ripe Roquefort is creamy, thick, semi hard cheese, white on the inside and have a thin, burnt-orange skin. The ripening of the cheeses is in the natural, damp aired caves found under the village of Roquefort-sur-Soulzon. It is the quality of the milk, the processing of the curd, the adding of "Penicillium roqueforti" and finally the ripening in natural caves that give us this unique and remarkable cheese. The exterior aspect of a Roquefort should be white and faintly shiny. The "pâté" should be cohesive, at the same time slightly crumbly. This cheese has a distinct bouquet and a flavor that combines the sweet burnt-caramel taste of sheep's milk with the sharp, metallic tang of the blue mould. Also frequently added in dressings and salads.

St-Agur: A medium strong creamy blue cheese, made from cow's milk in Auvergne. It is excellent with full bodied red wines, great on bread for a snack or in a salad. Hard to find and extremely likable, could be used as a more delicate substitute for Gorgonzola in sauces when Dolcelatte is out of season or too strong. The cheese has a very strong and spicy taste when ripens.



St-Marcellin: This cheese has thin yellow crusts, dusted with white & delicate pale blue moulds barely contain the interiors. Pleasantly bitter green grassy in taste with hints of crisp white wine & yeast when they would have been made from goat's milk rather than cow's milk, comes in a small thin disk shaped.

St Nectaire: A semi-soft, cow's milk, disc-shaped cheese from Auvergne. The leathery, natural rind is pinkish, with a covering of pale gray mould. This cheese is cured on a bed of straw for eight weeks and seems to absorb some of its earthy, pastoral aroma. It has a smooth, reddish rind, ivory to straw colored interior, soft and supple texture. It is an earthy cheese with a fruity flavor and a grassy aroma. One of the characteristic features of this cheese is its distinctive smell which could be described as old the smell of a dark and humid cellar of rye straw on which it ripened and of mould.

Saint Pauline: Saint-Paulin is a creamery, semi-soft cheese made from cow's milk. It usually has a wheel-shape. The thin, washed rind is smooth and leathery. It ranges in color from pale yellow to bright mandarin orange. It was the first French cheese produced from pasteurized milk and has remained so. **St. Paulin (also known as Port Salut, a licensed name)** is a mild and very pleasing dessert or table cheese, originally made by Trappist Monks. St. Paulin is creamy and butter-like, yet firm enough for slicing. St. Paulin goes well with fruit and light wine. Has 40 % fat content.

Tomme de Savoie:



A semi firm, disc-shaped, cow's milk cheese from Savoie in the French Alps. It has a distinct, thick, gray-brown rind with a beige or straw colored paste. It has a slightly salty, mild but savory taste with an aroma reminiscent of a cheese cellar. Tomme de Savoie is often made with skim milk after the cream has been used to make butter. This is **why Tommes are traditionally low in fat content (20-40 %)**. . Tommes, made in winter are from the milk of cows that are fed hay very different from the Tommes made with the summer milk from cows that graze in the high mountain pastures. The maturing process often takes several months which gives the cheese a thick rind with a rustic appearance. It is gray in color with patches of yellow or red moulding. The taste is soft and fruity and occasionally one can detect a subtle flavor of grass.



Valencay: It is said that Valencay was originally shaped like a perfect pyramid. On his return from the disastrous campaign in Egypt, Napoleon stopped at the castle of Valencay and seeing the cheese that reminded him of the Egyptian pyramids, he drew his sword and chopped the top of it. Coated with wood ash. When young, the white cheese can be seen through the ash. Gradually the colors merge and blue-gray moulds appear. It has a nutty flavour. The commercially produced version is known as Pyramide. It's a soft cheese & now is made of goat's milk.

Germany

Bruder Basil:



Modern, creamery, semi-soft cheese of flattened shape with convex sides. The natural rind is dark mahogany in color and is waxed. The cheese is smooth, firm, yellow with small holes. The taste is creamy, smoky, but can be rather "plastic". This cheese ripens in one month and has a fat content of about 45 per cent. Bruder is used for grilling and also for snacks and sandwiches, often served with wine. Made of cow's milk.

Cambozola: (Brie style): Cambazola is a modern, creamery, blue cheese made from cow's milk. It has a flat round shape with penicillin rind. The texture is smooth and rich and the taste is spicy and slightly sweet-sour. This cheese is as it's name & style implies an amalgamation of Camembert and Gorgonzola. Cream is added to the milk, giving it's smooth, creamy texture and it's subtle, spicy, slightly sweet sour taste. Similar cheese are Bavarian Blue, Blue Brir and English cheese Lymeswold.

Quark:



Traditional, creamery, vegetarian, fresh cheese made from cow's milk. It is moist, white cheese sold in pots. It has a light taste and a smooth and soft texture. Quark simply means "curd" in German and the cheese is said to date from the Iron Age. Quark can be made from whole, skimmed or semi-skimmed milk or even buttermilk. Soft and moist, like a cross between yogurt and fromage frais, it should taste lemon-fresh. Some versions have skimmed milk powder added and can be rather gritty. This cheese ripens within a few days.

Greece

Feta Cheese:



Feta is one of the most famous cheeses in Greece. Feta is solid, but crumbly with some fissures. Pure white, it has a milky fresh acidity. Feta was originally made with either ewe's milk or a mixture of ewe's and goat's milk, but today most feta is made with pasteurized milk and tastes of little besides salt. Feta can be soaked in fresh, cold water or milk for a few minutes or longer, if necessary, to make it less salty. It has a fat content of 40 - 50%. It can be used in Greek salad or in spanakopita.



Halloumi:



It is a stretched curd cheese produced from sheep's, cow's or goat's milk. It has a shape of small loafs in different sizes. The cheese has no rind. Chopped mint is often added to the curd, which adds some life to otherwise milky-bland taste. Halloumi is a perfect cooking cheese. It will hold it's shape after grilling or frying. It is very similar to Mozzarella.

Manouri:



One of the most favorite Greek cheeses of various sizes and shapes, made either from sheep's or goat's milk. This is a cheese without a rind. The recipe of this cheese is based on Feta or Kefalorty. Manouri is creamy and white, with the texture reminding a light cheesecake. It is very smooth and has a fresh, milky, slightly citrus flavor. This cheese is also known as Manoypi and is used in pastries such as spanakopita or drizzled with honey and served for breakfast as a low-fat alternative to Greek yogurt.

Holland

Edam (washed curd):



This is a pressed, semi-hard to hard cheese, made from cow's milk. It comes in a shape of ball covered with distinctive red wax. Edam is produced from skimmed or semi-skimmed milk. It is usually consumed young, when the texture is elastic and supple and the flavor is smooth, sweet and nutty. Black-wax coating means that Edam has been matured for at least 17 weeks. The cheese tastes delicious with a glass of Pinot Noir. 40 % fat content

Gouda:



Named after the Dutch town of Gouda, just outside Rotterdam. It accounts for more than 60% of the cheese produced in Holland. Gouda is a traditional, creamery, semi hard cheese. It is round with very smooth, yellow, waxed rind. The flavor is sweet and fruity. As time passes, the taste intensifies and becomes more complex. Mature Gouda (18 months plus) is coated in black wax which provides a stark contrast to the deep yellow interior. It is both a table cheese and a dessert cheese, excellent with fruit and wine. Gouda is now made globally in a style similar to the creation of Edam. Made of cow's milk, 40 % fat content.

India

Paneer:



Paneer (Panir) refers to two types of cheese that were originally found in the area that today encompasses Iran, India and Pakistan. One variety of Paneer has little acidity and has a modest amount of salt added. This cheese is used in curried dishes and is very popular, when wrapped in dough and fried and is delightful for snacking. Since it is a high protein food, this cheese is often substituted for meat in many vegetarian entrees of Indian cuisine. It is commonly used in curried dishes. Rich Cow brand Refrigerated Paneer has a six month shelf life is a favorite of Indian and Iranian consumers and is available in both retail and bulk packages. Paneer is quite easy to make at home. Bring 2 litres of fresh whole milk to the boil. Add 2 table spoons of vinegar or lemon juice and stir well. Put aside. After the milk has curdled wrap it in a clean muslin cloth, rinse with fresh water and drain well. Form a ball and place it under a heavy saucepan for approx. 20 minutes. 200 g of your paneer is ready!

Ireland

Ardrahan(washed-rind):



Semi hard, modern, farmhouse, vegetarian, washed-rind cheese made from cow's milk. It usually has a wheel shape. The ridged, brine-washed rind is encrusted with brown, ochre, gray and yellow moulds. Ardrahan is made by Eugene and Mary Burns. It has a distinctive, earthy aroma. Beneath the brine-washed rind, the deep yellow interior is firm and slightly chalky. It exudes a wonderful complexity of flavors, the zesty acidity underscoring the buttery, savory, meaty character. The finish is reminiscent of a young Gruyere. The cheese matures in four to eight weeks.



Blarney: It is a semi-hard cheese made from cow's milk. The fat content is less than 50%. This cheese is round-shaped and is similar to the Danish cheese Samsø.

Cashel Blue:



Cheese of cylinder shape made from cow's milk. It has a wet, crusty rind with gray moulds. When young, Cashel Blue is firm, yet moist, with just a hint of fresh tarragon and white wine. With age, its character emerges, mellowing to a rounder, more spicy style. Cashel Blue is available pasteurized, unpasteurized, vegetarian and non-vegetarian. It matures in eight to 14 weeks and has a fat content of 45 per cent. It is a table cheese, excellent spread thickly on warm walnut bread. This only Irish blue cheese was made by Jane and Louis Grubbs

Italy

Asiago: Asiago is made in the region of Vicenza and Trento. It is a traditional, farmhouse and creamery, unpasteurized, hard cheese. Originally made of ewe's milk, now is made entirely of cow's milk. There are two types of Asiago: first one (mistakenly taken for Pressato) is a lightly pressed cheese made from whole milk matured for 20-30 days. Another one (Asiago d'Allevo) is the mature cheese made with skimmed milk. Long and slow maturation process creates fruity, slightly sharp cheese with a compact, granular interior full of small holes. Matured over 2 years, becomes intensely flavored. Can be grated and used as a condiment.

Basket cheese: As already the name of the cheese suggests, it is a white, soft cheese that is formed in a basket. The traditional cheese has a circular shape, weighs about 12-18 oz. and has a salty taste. Because of the cheese's distinctive appearance the genuine product is easily recognizable. Basket cheese is among the top three Middle Eastern cheese products, sold in the U.S. Our Rich Cow brand Basket Cheese has a six month refrigerated life.



Bel Paese:

Bel Paese is from the Lombardy region of Italy. It is a modern, creamery, semi soft cheese made of cow's milk and has a light, milky aroma. It is matured for 6-8 weeks. The name means "beautiful land" and was inspired by the title of a book by Stoppani. Bel Paese is very similar to French St. Paulin. **It can also be used instead of mozzarella.**

Mozzarella di Bufala:



Mozzarella di Bufala is a creamery, stretched curd cheese made from mixture of buffalo's and cow's milk in the south of Italy. It has an oval or spherical shape of various sizes and it is wet, shiny and pure white. Like most fresh cheeses, mozzarella is used to add texture rather than a specific taste to a dish. The juices oils and flavors of the other ingredients are absorbed and intensified by the mild, moist open layers of spun curd. The cheese is sold swimming in whey. It is soft and rubbery and stored in a whey brine. It is best served with sliced tomatoes and fresh basil drizzled, with extra virgin olive oil , and sprinkled with salt and pepper.

Grana Padano:



Grana Padano is a traditional, co-operative, unpasteurized, hard cheese. The smooth, natural rind is extremely hard and thick. **This cheese is known to many of us as simply "Parmesan"**. The cheese should taste fresh fruity and sweet, with a hint of pineapple. The pale, yellow interior should be hard, grainy and crumbly. Grana Padano freezes very well. It ripens in 12 -48 months. 32 % fat content.

Mascarpone:



A soft, white, fresh, vegetarian, cream cheese from the Lombardy region of southern Italy. In fact, it is not cheese at all, but rather the result of a culture being added to the cream skimmed off the milk, used in the production of Parmesan. It is, however, described as a curd cheese, although it is made in much the same way as yogurt. To make Mascarpone cheese tartaric acid (natural vegetable acid derived from the seed of the tamarind tree) is needed. After the culture has been added, the cream is gently heated, then allowed to mature and thicken. This whitish to straw-yellow, creamy, mild fresh cheese is compact, but supple and spreadable and it is added to famous Italian desserts, sometimes accompanied by cognac. Frequently it is used for the preparation of certain dishes and sauces. It takes only a few days to ripen and has a fat content of 75 per cent.

Montasio:



Montasio is creamery, unpasteurized, hard cheese made from cow's milk. The yellow-brown rind is smooth and springy at first, later becomes darker and harder. This cheese was developed in the thirteenth century in monastery of Maggio. Originally, it was made only from sheep's milk. The cheese has the same shape as Fontina, but in texture it resembles a young Asiago. The body is firm with small holes. It is creamy, rich and fruity, with a hint of pineapple. As it matures, the rind becomes very hard and the interior becomes granular and even brittle. Montasio ripens in three to 18 months and has a fat content of 30 - 40 per cent.

Pecorino Romano:



Pecorino Romano is made from sheep's milk. It is straw-white in color and has a sharper flavor than the other cheeses. Although it is sometimes referred to as "Locatelli" Locatelli is a brand name of Pecorino Romano. Pecora in Italian means sheep and Pecorino Romano is one of Italy's oldest cheeses. Today most Pecorino is made in Sardinia Italy. Since sheep only give milk for 6-7 months a year all production must satisfy the public's demand for the entire year.

Pecorino Sardo/Toscano: Pecorino, the generic name for pure ewe's milk cheese is usually used in conjunction with the name of the area where it is made. Pecorino Sardo like most of Pecorino Romano is made on the island of Sardinia with its array of flowers, grasses, herbs and flora. Pecorino Sardo smaller than the Romano can only be made with the milk of the indigenous Sardinian sheep. Pecorino sardo Dolce aged b/w 20 & 60 days, is delicate, sweet, never tangy or sharp with a firm but supple texture. Maturo is matured for up to 12 months becoming hard, granular and dry and developing a robust sharpness with a salty tang and a complexity of sweet, nutty, herbaceous flavours. Pecorino Toscano embodies the history & spirit of Tuscany. The young cheese is supple, fruity and aromatic.

Ricotta Salata:



When fresh Ricotta goes through its natural aging process, a hard, pungent cheese, suitable for eating or grating results. Like fresh Ricotta, Ricotta Salata is almost white in color. Made of ewe's milk.



Parmigiano Reggiano:



Parmigiano-Reggiano is a traditional, unpasteurized, hard cheese made from cow's, skimmed milk. It has a shape of a drum with sticky, hard, yellow to orange rind. Parmigiano Reggiano weighs 75 lbs. and must be cut by a saw. The aroma is sweet and fruity, the color fresh yellow and the taste - fruity, like pineapple. Parmigiano Reggiano's flavor is unmistakably piquant. Primarily, a grating cheese, Parmigiano Reggiano is a great topping for soups, pasta dishes, veal chicken or salads.

Taleggio:



Buttery, delicate, semi-soft and subtly sweet cheese from Italy made from cow's milk. It usually has a square shape. The cheese has a special taste and aroma. The crust is pinkish-gray and the paste is white, supple and fruity. It ripens in 25 - 50 days and has a fat content of 48 per cent. There is also a cooked-curd version which is firmer and bears a resemblance to Mozzarella. **Taleggio is also known as Stracchino** (from the Italian stracche (fatigued) which referred to the cows of the area after travelling back to the valley from their grazing season in the high pastures. Taleggio is an excellent dessert cheese that goes very well with a robust wine.

Mexico

Cotija:



It is a Hispanic-style cheese, known as the "Parmesan of Mexico". It was originally made with goat's milk but today cow's milk is preferred. This cheese is strongly flavored, firm and perfect for grating. It is used in Hispanic cooking, in a manner similar to the way Parmesan is used in Italian cooking. Cotija is commonly used to add a lively garnish to common dishes: simply sprinkle on top of refried beans, salads, chili or lasagna. In Mexico, it is also widely used to enhance the flavor of many savory dishes by mixing directly into the casserole or recipe. In the U.S. it is increasingly popular on pasta. It is typically shredded onto cooked foods, also in salads and with fruit.

Oaxaca: Also known as Asadero, Oaxaca is a Mexican name of semi-soft, white, string-type, Hispanic-style cheese. This kind of cheese is used on sandwiches or melted on cooked foods, including pizza and nachos. It is a stretched curd cheese, kneaded then formed into a ball-shape which is plunged in brine for several minutes. It's name comes from the name of state in which it originates. It is a kind of pasta filata cheese and it is produced in different shapes and weights. This cheese belongs to the group of fromage forts cheeses made from mixed, fresh or riped cheese blended with herbs and spices. Made of cow's milk & has 45 % fat content.

Queso Fresco: One of the most favorite Mexican cheeses, it is based on the Spanish cheese Burgos. It is fresh cheese of various sizes and shapes made from the mixture of cow's and goat's milk. The cheese has a grainy feel and very mild, fresh acidity. Queso Fresco is used for grilling and baking and it can also be used in salads. It softens but does not melt when heated

Norway

Jarlsberg:



Jarlsberg is a traditional, creamery, hard, Norwegian cheese. The world's most famous "Baby Swiss", Jarlsberg has the consistency texture and hole formation of Swiss Emmental but its flavor is more nut-like and sweeter. The paste is golden yellow with holes of various sizes. A full wheel of Jarlsberg weighs about 20 lbs., one tenth the weight of a wheel of Emmental. Jarlsberg can be used as a table cheese, dessert cheese or sandwich cheese. Serve it with wine, beer or aquavit.

Spain

Cabrales:



A rough-rinded Spanish blue cheese. A renowned blue cheese from Northern Spain (region of Asturias) Cabrales is made from blended cow's, goat's and sheep's milk (not in winter when only cow's milk is available) . It is matured in naturally-formed caves and has a creamy texture, a complex flavor and a powerful bouquet. Cabrales is salted, wrapped in foil and matures for 6 months in natural limestone caverns. Similar cheeses include Picos de Europa and Valdeon.

Garrotxa:



Garrotxa is a modern, farmhouse, unpasteurized hard cheese. Although this cheese is based on an old recipe, it has been developed and marketed, using modern methods. The pure, white milk seems to have absorbed the flavor of fresh walnuts and the scent of mimosa, while retaining the fresh crispness of young grass. It comes in gray-rinded felt textured discs and it has a bone, white interior. It has a mild flavor, nutty, with herbal hints. Made of goat's milk.

Idiazabal:



Traditional, farmhouse, unpasteurized, hard cheese made from cow's milk. It has a shape of cylinder, with pale yellow to amber in color. The natural rind is smooth and hard. The cheese has a compact texture, with a few pinprick holes. It is dry, but not crumbly, and feels pleasantly oily in the mouth. The rind carries the marks of the wooden moulds in which it is drained. The characteristic, smoky flavor was originally the result of the cheeses having been stored near the shepherd's night fires. There were no chimneys in the simple mountain huts, so the cheeses absorbed the sweet, aromatic smoke.

Manchego



This historic cheese is produced in the La Mancha region from pasteurized sheep's milk. It has a black gray or buff colored rind with a crosshatch pattern, the interior ranges from stark white to yellowish, depending on age. The aroma should suggest lanolin and roast lamb. The final cheese is usually smeared with olive oil and surface mould is removed. It has a number of holes and a mild, slightly briny, nutty flavor. It is sold at various stages of maturity: at the age of 13 weeks it is described as curado (cured) and, when over three months old it is referred to as viejo (aged). There is a peppery bite to cheeses that have reached a great age. It is best known of a series of sheep's cheeses and is similar to Zamorano, Cadiz, Calahora or Castelleno. 45 to 57 % fat content.

Tetilla:



Traditional, creamery, semi-soft cheese made from cow's milk. A pear-shaped, Spanish cheese with pale yellow, ridged rind. It looks like a large, finely ridged fig of breast - hence the name. It has a mellow, fresh lemony taste with a hint of green grass. The consistency is supple with a creamy feel on the palate. This cheese ripens in two or three weeks. It has a fat content of 25 per cent.



Switzerland

Appenzeller: There are two types of Appenzeller common (made with skim milk and brine-cured for 12 months and festive (full milk cured with brine as well as pepper and the sediment from the white wine-making process). The cheese originates in the north-eastern Swiss canton of the Appenzell near the Liechtenstein border but, today is also made in the canton of St Gallen (which is a siege of a special authority protecting a genuity of Appenzell). The main characteristics of this is that it's brown in color, pebbled rind, ivory colored smooth interior with occasional scattering of pea to cherry size holes, pronounced spicy, fruity, tangy flavor, has strong aroma. Made of cow's milk., 45 % fat content, comes in wheel shape & is similar to swiss gruyere, raclette or fontina .

Emmental:



This cheese is produced in the central cantons of Switzerland. It is a traditional, unpasteurized, hard cheese made from cow's milk. It's hard, thin rind is covered by paper with producer's name on it. The aroma is sweet with tones of fresh-cut hay. The flavor is very fruity, not without a tone of acidity. Emmental has walnut-sized holes. It is considered to be one of the most difficult cheeses to be produced because of it's complicated hole-forming fermentation process. The cheese tastes delicious with a glass of wine, for example Jura Blanc.

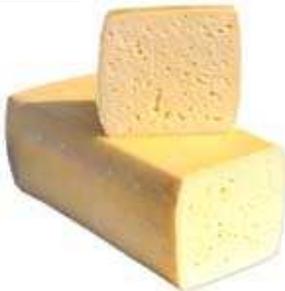
Tete de Moine: This cheese has been made already for centuries. It is a full-fat cow's milk cheese of round shape originated in Switzerland. The color is ivory to pale yellow. Little slices are cut off and eaten alongside fresh or dried fruit. The slices are cut off by means of rotating knife. The cheese is very tasty and the period of maturation is about three to four months. It's semi hard cheese made of cow's milk, has 50 % fat content.

Gruyere:



Gruyere is named after a Swiss village. It is traditional, creamery, unpasteurized, semi-soft cheese. The natural, rusty brown rind is hard, dry and pitted with tiny holes. The cheese is darker yellow than Emmental but the texture is more dense and compact. Slightly grainy, the cheese has a wonderful complexity of flavors - at first fruity, later becomes more earthy and nutty. To make Gruyere, raw milk is heated to 93 degrees F and liquid rennet is added for curdling. The resulting curd is cut into small pieces which release whey while being stirred. Curd is cooked at 110 degrees F and raised quickly to 130 degrees F. The pieces become shriveled which is the cue to place the curd in molds for pressing. The cheese is salted in brine for 8 days and ripened for two months at room temperature or a quick method: 10 days at 50 degrees F. Curing lasts from 3 to 10 months (the longer the curing period the better the cheese). Made of cow's milk.

Tilsit:



Creamery, semi-hard cheese made from cow's milk. It has a wheel-shape, the thin, dry, yellow-beige crust has some moulds. This cheese was discovered by Dutch cheesemakers, living in Tilsit which was then in East Prussia. The cheese is washed and brushed regularly for the first two months so that the crusty rind forms. This protects the smooth, supple interior with its tiny, irregular holes from drying out. The aroma is mildly pungent while the taste is buttery and fruity with a spicy tinge. It is generally made with whole milk. A natural hard cheese, German Tilsit has a stronger flavor than its Scandinavian cousins. It has tiny hole formation and a firm texture, suitable for slicing. Tilsit is an excellent sandwich cheese, good with robust wine or beer. It has a fat content of 20 per cent and water content of 50 per cent.



Butter → 84 % fat,

Cream → Half cream → 12 % fat, Single cream → 18 % fat, whipping
cream → 35 % fat, Double cream → 48 % fat, Clotted cream → 55 % fat

Mascarpone → 46 % fat,

Buttermilk → 8-10 % fat,

Yogurt → 15 -30 % fat,

Sour Cream → 20 -30 % fat,

Crème fraiche → 30 -50 % fat