







Soft Ripened



Cheese hotes

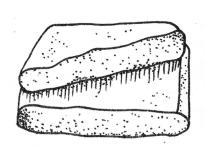
Pack Size: 1 x 4.0 ish lb.

Item Code: mm01

Shelf Life: 60 Days

Ingredients:

Pasteurized
Cow Milk♥ Rennet♥ Cultures♥ Sea Salt



Cheese makers hotes

Fresh single herd cow milk is warmed to 100 F, cultured, coagulated and cut into walnut sized curds which are briefly stirred and gently transferred into sqaure moulds. After 24 hours the cheeses are drysalted and ripened for 30 days at 53.5 F to achieve peak flavor and texture.



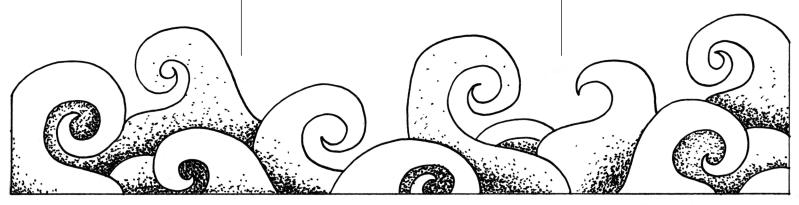
Tasting hotes

A Pudgy Paste of Cultured Cremini Cream caught between a cumulous cloud of mystical mycelium.

Pair with:

Dry Bubbly
Charcuterie

▼ Tart Jam
▼ Wheat Beer





Dedicated to the Science and Art of Milk Metamorphosis.

