

The Cheese Man

<u>French</u>				
<b>Baby Brie</b> A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use	1kg	Cows, Veg	FR002	
<b>Brie 60%</b>	3kg	Cows, veg	FR004	
<b>Brie de Meaux</b> A full flavoured AOC brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life	3kg	Cows, Unpast	FR005	
<b>Brie de Meaux ¼</b>	700g	Cows	FR097	
<b>Brie wedges</b> Classic brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life.	200g	Cows, Veg	FR009	
<b>Brique Brie</b> Creamy brick-shaped brie ideal for slicing throughout its life. A favourite for sandwich makers	900g	Cows, Veg	FR010	
<b>Camembert small boxed</b> Bold and rich, yet creamy. Not Vegetarian!	145g	Cows	FR016	
<b>Camembert small boxed</b> Miniature version of a classic Camembert that ripens over its life from a firm core to smooth, runny consistency with a deeper flavour and aroma. Presented in a wooden box for baking	125g	Cows, Veg	FR014	
<b>Camembert Boxed</b> Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and very moreish Presented in a wooden box for baking	250g	Cows, Veg	FR015	
<b>Camembert Calvados</b> A traditional farmhouse-made cheese which is produced in several steps; it is first aged as a standard Camembert, the rind is then carefully removed and the cheese is dipped in a Calvados and Cider mixture, and finally it is covered in a fine biscuit crumb. The taste is deliciously fruity, with an apple brandy sweetness that commands the remarkable arc of flavour	250g	Cows, Unpast	FR017	
<b>Rustique Camembert</b> Le Rustique Camembert is lovingly made and carefully matured so you can enjoy its uniquely rich taste and creamy texture... every time	1kg	Cows, past	FR018	
<b>Rustique Camembert</b>	250g	Cows, past	FR019	
<b>Bleu D'avergne</b> Aged for a minimum 4 weeks, by which time the cheese showcases its assertive flavour's and smooth texture. The rind is moist and sticky unveiling a soft paste with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste.	1.5kg	Cows, unpast	FR020	
<b>Roche Baron</b> Coated with an edible ash rind, the rich & creamy Roche baron has a characteristic blue flavour while being not very strong or aggressive	600g	Cows or Sheep, Veg	FR021	
<b>Fourme D'ambert</b> Made with the same penicillium roqueforti cultures as Roquefort, air is introduced into the pâte using syringes to encourage the mould to grow. The crust is a mottled, thin dry rind of red or white mould. The texture is creamy, rich and buttery with a mellow, nutty, subtle flavour. It has an aroma of the cellar in which it is aged	2kg	Cows, Unpast	FR022	
<b>Roquefort Societe</b> Société® Roquefort has an ivory-colored paste with emerald-green veining and a creamy, moist texture. Its rich, intense sheep milk flavour balances the blue mold aroma creating the magic taste that has made Roquefort famous around the world.	1.5kg	Ewes, Unpast	FR023	
<b>Roquefort Papillon</b> This exceptional Roquefort PAPILLON is characterised initially by its white paste and the generous streaks of intense blue in its broad and numerous cavities. In the mouth, its rich and flexible texture develops a delicious fondant accompanied by a typical balanced and long-lasting taste	1.5kg	Ewes, Unpast	FR025	
<b>Roquefort Unbranded</b> Roquefort cheese is moist and breaks into little pieces easily. Genuine Roquefort is rich, creamy and sharp, tangy, salty in flavour	1.5kg	Ewes, Unpast	FR024	

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<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Roquefort Wedges</b>	100g		FR026	
<b>Saint Agur</b> Saint Agur is a unique combination of smooth, creamy texture with salty and tangy taste, though not as salty as traditional blue cheese. It is more rich and buttery with a subtle spicy taste	2.2kg	Cows, Veg	FR027	
<b>Saint Agur wedges</b>	100g	Cows, Veg	FR028	
<b>French Brie with Truffles</b> Boxed French brie with a truffle centre (1/4 of a whole wheel)	900g	cows	FR132	
<b>Beaufort</b> A firm, raw cow's milk cheese associated with the gruyère family. An Alpine cheese, it is produced in Beaufort, which is located in the Savoie region of the French Alps	2kg	Cows, veg	FR030	
<b>Banon</b> The cheese is wrapped in a case of chestnut leaves, held in place with raffia. Banon is aged for a minimum of two weeks. As it ages further, the soft & sticky cheese develops blue and gray moulds on and under the leaves, leading to a strong and intense flavour.	100g	Goats, Unpast	FR031	
<b>Comte Wedges (pre packed)</b>	200g	cows	FR136	
<b>Brebis (Fleur De Marquis)</b> The rind of the cheese is smooth, revealing a pate that is pale yellow, soft and thick. It is the perfect choice if you desire something that is creamy and rich with a strong, powerful taste balanced by earthy undertones. The cheese requires a very short maturation period	400g	Sheep's, Unpast	FR035	
<b>Brillat Savarin</b> A matured Brillat-Savarin has a typical white, bloomy rind with an interior paste that is buttery-white in colour. The texture is dense, moist, and slightly chalky with enough lusciousness and creaminess for a triple cream cheese. Flavours are of butter, salt and cream with hints of mushroom, nuts and truffles	500g	Cows, past	FR036	
<b>Cantal</b> A semi-Hard cheese which is fresh, sweet, milky in flavour with a light hint of hazelnut, and vanilla.	3kg	Cows	FR043	
<b>Chaource</b> Chaource is a soft cheese made from cow's milk in the village of Chaource, France. It has a soft-ripened, creamy and a little bit crumbly texture	350g	Cows, Unpast	FR038	
<b>Chaumes</b> Chaumes has got an aromatic soft golden rind and a pale yellow, creamy pate. The smooth, supple and rather springy texture is complemented by the rich, intense and full bodied flavour of the cheese. Its taste can be described as complex, leaving behind a smooth and hazel-nutty aftertaste	2kg	Cows, Unpast	FR040	
<b>Comte Block</b> Has a complex, nutty and caramelized flavour. It goes well as a fondue cheese. It can also be grated, chunked or melted	2kg	Cows, Unpast	FR042	
<b>Comte Farmhouse (prestige)</b> A French cheese produced in the Jura Massif region of Eastern France. This hard ripened cheese is made from raw milk and has been matured for 18-24 months. It has a smooth and nutty flavour with a velvet finish	3kg	Cows, Unpast	FR041	
<b>Delice de Bourgogne</b> Delice de Bourgogne is a French classic triple crème cheese, The cheese is made by blending full fat cow's milk with crème fraiche to create an incredibly delicious soft cheese with a rich flavour and a smooth, melt-in-the-mouth texture	2kg	Cows	FR095	
<b>Emmenthal</b> Specially developed for sandwiches	2kg	Cows, Veg	FR044	
<b>Epoisse</b> Epoisses, an unpasteurised washed-rind cow's milk cheese, The aroma is matched by the wickedly strong, strangely meaty taste. The fine textured paste melts in the mouth, with a mixture of salt, sweet metallic and milky flavours	250g	Cows, Unpast	FR045	
<b>Gaperon</b> Gaperon is a cow's milk cheese flavoured with cracked peppercorns and garlic. It has a fluffy coat and is shaped into a dome	350g	Unpast	FR048	

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<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Gratte paille</b> Gratte Paille is made from cow's milk. It is a soft-white cheese with bloomy white (edible) rind, mushroom flavour and oily texture. Instead of standard cylindrical wheels, the cheese is hand-molded in brick shaped blocks	350g	Cows	FR110	
<b>Langres</b> Soft washed-rind cheese, tangy with a strong penetrating bouquet. Made with unpasteurised cow's milk. Drum shaped with a dip in the reddish orange coloured cheese so one can put wine in the dip	180g	Unpast	FR051	
<b>Liverot</b> It has a strong flavour and a heavy mouth feel and spicy finish	250g	Cows, Unpast	FR055	
<b>Fougerous</b> Fougerous is hand moulded and topped with a fern leaf, which gives it a woodsy, mushroom-like flavour. The texture is smooth and creamy	700g	Cows	FR052	
<b>Morbier</b> The cheese has an ivory colour, and it is a bit soft and fairly elastic. It gets immediately identified because of its black layer of tasteless ash, which separates horizontally in the middle	1.5kg	Unpast	FR057	
<b>Munster</b> Has a very soft, smooth paste which is slightly sticky and sweet with the flavour of rich milk. When young, the rind is orange-yellow which darkens to an orange-red with maturity. A ripe Munster smells very strong	125g	Unpast	FR058	
<b>Munster</b>	800g	Unpast	FR060	
<b>Coeur de Neufchatel Heart</b> Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind	200g	Unpast	FR050	
<b>Ossau Iraty</b> Beneath its amber, mold-dappled rind lies an ivory paste that is both slightly granular and very rich, boasting toasted wheat aromas and nutty, grassy-sweet flavours	4kg	Sheeps	FR062	
<b>Petit Sapin</b> Petit Sapin translates as “little fir tree” in French, and is wrapped in a band of spruce bark, that is used to maintain the shape of the cheese while it ripens in its own little box.	200g		FR063	
<b>Pierre Robert</b> Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline	500g	Cows, Unpast	FR065	
<b>Pont L`eveque</b>	1.7kg	Cows,UP	FR068	
<b>Pont L`eveque</b> This cheese has a slightly mouldy aroma with an open, springy texture. During maturation the pate is repeatedly washed in a brine and cider solution. Pont l`Eveque when cut has a glistening appearance due to the richness of the milk and is dotted with small holes. It has a savoury piquant taste with a trace of sweetness and a robust tang on the finish	220g	Cows, Unpast	FR067	
<b>Port salut portions</b>	185g	Cows, Past	FR069	
<b>Port salut Whole</b> With a strong aroma and characteristic orange rind, Port Salut has a surprisingly mild flavour that works particularly well with fruits	2.2kg	Cows, Past	FR071	
<b>Pyrenees</b> Cheese doesn't have to be strong to have bags of flavour. Tomme des Pyrenees is definitely at the mild end of the scale, but nevertheless is well worth sinking your teeth into if you like a good hit of taste in your cheese. It's salty, earthy and buttery, with just a touch of yoghurt sourness. Wrapped in distinctive black wax, this 23lav is soft and 23lavour and makes a good change from a mild cheddar	3kg	Cows	FR072	
<b>Raclette</b> Raclette is a semi-hard cheese made on both sides of the French and Swiss Alps. It has a very distinctive pleasant, aromatic smell with a creamy texture, similar to Gruyere cheeses, which does not separate even when melted. The flavour can vary from nutty, slightly acidic to milky	1.5kg	Cows, Unpast	FR075	

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<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Raclette sliced (pre packed)</b>	250g	cows	FR134	
<b>Rambol inc Nuts</b> Soft creamy cheese topped with walnuts	2kg	Cows, Veg	FR074	
<b>Reblochon</b> A classic cheese with a terracotta coloured rind and a soft, smooth texture with a nutty after taste	250g	Cows, Unpast	FR076	
<b>Reblochon</b> Semi-soft washed rind cheese has a creamy texture and distinctive aroma but a mild tangy flavour	500g	Cows, Unpast	FR077	
<b>Roule Herb</b> Made with pasteurised cow's milk, the cheese is easily recognizable due to the distinctive swirl pattern	800g	Cows	FR079	
<b>Saint Paulin</b> Buttery and silky smooth, St Paulin melts in the mouth and is a great cheese for sauces	2kg	Cows, Veg	FR083	
<b>Saint Marcellin</b> St. Marcellin is similar to Banon but creamier and more forceful in flavour. Each cheese is supplied in its own ceramic pot as it is traditionally heated and served warm	80g	Cows	FR084	
<b>Tomme de savoie</b> Tomme de Savoie is a semi-soft, pressed cheese with a pliable and firm texture. It has numerous irregular "eyes" spread throughout the ivory-coloured paste. The flavours are of grass, nuts and rusticity. Expect some tangy, slight citrus and mushroom notes underlined by odours of cave	2kg	Cows	FR086	
<b>Vacherin Mont D'or</b> Few things in life are as delectable or as comforting! Mont d'Or full bodied aroma has a hint of fermentation which soon gives way to a host of associations such as spruce potatoes or mushrooms. Its taste is soft and creamy and has a rich earthy flavour which evokes the forests of the Haut-Doubs where it is produced	3kg	Cows, Unpast	FR088	
<b>Vacherin Mont D'or</b> Mont d'Or is shaped in cloth-lined moulds and encircled with a strip of spruce bark. The curd is left to age on spruce planks for three weeks during which time it is turned and rubbed with salt water each day. It undergoes its final ripening in a spruce box which is slightly smaller than it should be so that the cheese rises above the brim. A seasonal cheese available from September to March.	500g	Cows, Unpast	FR089	
<b>Vignotte</b> Starting with a smooth Brie taste, Vignotte develops into an earthy, moldy flavour, with a mellowing aftertaste. This is a decidedly strong and bitter tasting cheese.	2.3kg	Cows, Veg	FR092	
<b>Walnut Mini</b> Soft creamy cheese topped with walnuts	150g	Cows, Veg	FR093	
<b>Valencay</b> Valençay is an unpasteurised goats-milk cheese. Its rind has a rustic blue-grey colour which is made by the natural moulds. The rind is then darkened by dusting charcoal powder	200g	Goats, Unpast	FR106	
<b>Crottin</b> With a young fresh taste these trays of 12 small drum shaped pasteurised goats milk cheeses are vac packed to retain their freshness and lemony flavour	12x 60g	Goats, Unpast	FR103	
<b>French Gruyere</b> King cut French gruyere	1.7kg	cows	FR112	
<b>European</b>				
<b>Goat log</b> The most popular goat cheese in Europe. Smooth and creamy with mild caprine flavours. Extremely versatile for both table and cooking use. The shell pack acts as a micro cave to optimise ripening and minimise dessication.	1kg	Goats, Veg	SP012	

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<u>Spanish</u>				
<b>Garrotxa</b> Garrotxa is a semi-firm cheese aged for 75 days. The full-bodied cheese is rich in flavour with a soft paste and a moist, creamy, yet almost flaky, texture. It is covered by a velvety grey mould coating that lends it a woody aroma.	1kg	Goats	SP025	
<b>Mahon</b> Mahón cheese is a soft to hard white cheese made from cow's milk, named after the natural port of Mahón on the island of Minorca off the Mediterranean coast of Spain	3kg	Cows	SP003	
<b>Manchego</b> The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.	1.5kg / 3kg	Past ewes	SP004	
<b>Aged Manchego</b> Aged for 12-18 months	1.5kg / 3kg	Past ewes	SP011	
<b>Manchego Wedges</b>	250g		SP001	
<b>Aged Manchego Wedges</b> Aged for 12-18 months	200g			
<b>Montenebro</b> This is a young goat cheese, aged two months, and it has a magnificent texture – an oozy rim and a dense centre that spreads like frosting. What a treat, I love a multi-textured cheese. The flavour is bold, sweet, lemony with a faint bluesy tail from the Penicillium roqueforti	1.3kg	Goats	SP007	
<b>Pico's Blue</b> A smooth, creamy blue cheese made in Northern Spain with a mix of cows and goats milk and wrapped in Maple leaves	2.5kg	Cows, Goats, Unpast	SP005	
<u>Swiss</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Appenzella</b> Appenzeller® is one of Switzerland's supreme cheese specialties. It obtains its uniquely spicy taste from the loving application of the mysterious herbal brine, the composition of which is a closely guarded secret	1.5kg	Cows, Unpast	SW003	
<b>Emmenthal Block</b> Emmenthal has a Savory but mild taste. It is medium hard and is generally enjoyed cold, cut into pieces or slices	1kg	Cows, Unpast	SW004	
<b>Gruyere King Cut Block</b> Aged for a minimum of five months with a flavour profile that develops as the cheese continues to mature under the watch of skilled affineurs, this cheese has a firm yet pliant texture and flavour notes of candied walnuts, dried fruit and spice.	1kg	Cows, Unpast	SW006	
<b>Cave Aged Gruyere</b> An epic Gruyère. The very best cheese is selected at three months to cure in the Kaltbach caves, where it is nurtured through a proprietary curing method for more than 300 days to develop the hallmark brown rind. Robust and deeply full flavoured with balanced undertones of fruit and nuts and occasional crystallization	2kg	Cows, Unpast	SW002	
<b>Tete de Moine</b> Tête de Moine, literally monk's head, is a cylindrical semi-hard smear cheese that weighs around 800 grams and has a very fine dough that melts a little in the mouth. It is not cut, but shaved into thin, twirly rosette shaped slices using a special knife such as the "Girolle"	900g	Cows, Unpast	SW008	
<b>Kaltbach Alpine Creamy</b> Semi-hard cheese made from cow's milk with added cream, matured for 4 - 5 months. Wonderful creamy smooth texture with mature, slightly sweet flavour.	2kg / 4kg	Cows, Past	SW011	

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<u>Dutch</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Edam Round</b> Edam Mild has a mild and creamy texture and is a favourite in homes across the world. When the cheese matures, it acquires a stronger flavour.	1.9kg	Cows	DU002	
<b>Gouda</b> A traditionally produced young Gouda from the Netherlands. Made using pasteurised cow's milk, is mild and smooth in flavour with a semi-firm, creamy texture	4kg	Cows, past	DU006	
<b>Old Amsterdam</b> A smooth, waxy textured, slightly granular Dutch Gouda that is well matured for around 18+ months. The resulting cheese has a deep, lingering mellow flavour with hints of caramel and marmite on the palate	1.5kg	Cows	DU011	
<b>Maasdammer</b> It ripens faster than other Dutch cheeses, being ready in four to 12 weeks. The outside shell of the cheese has smooth, waxed yellow or naturally polished rind similar to Gouda. Inside the pate is a semi-firm, pale yellow with big eyes. It has a creamy texture and a sweet, buttery, nutty taste with a fruity background.	2.5kg	Cows	DU012	
<b>Goat Gouda</b> Mild goat cheese made of 100% goat milk	4kg	Goats, Past, Veg	DU007	
<b>Gouda with Cumin</b>	2/4kg	CVP	DU008	
<u>Norwegian</u>				
<b>Gjetost</b> No traditional Scandinavian breakfast would be complete in Norway without this sweet semi-hard, tasting of fudge with a mild savoury flavour red cheese. The texture may be hard or soft but it always has an unmistakeable sweet, almost fudgy caramel taste	250g	Mixed Milk,	NO001	
<b>Gjetost</b>	1kg		NO002	
<b>Gjetost Blue</b> A full fat whey cheese made from a blend of goats whey, milk and cream	500g	Goats	NO006	
<b>Jarlsberg</b> Jarlsberg is a mild, semi-soft cow's milk cheese of Norwegian origin. Beneath the yellow-wax rind of Jarlsberg is a semi-firm yellow interior that is buttery, rich in texture with a mild, nutty flavour. It is an all-purpose cheese, good for cooking as well eating as a snack	1.5kg	Cows,	NO003	
<u>Italian</u>				
<b>Asiago</b> Asiago is an Italian cow's milk cheese that can assume different textures, according to its aging, from smooth for the fresh Asiago to a crumbly texture for the aged cheese, the flavour of which is reminiscent of Parmesan	2.5kg	Cows, Unpast	IT001	
<b>Bel Paese Buttons</b>	25g		IT002	
<b>Dolcelatte</b> A blue veined Italian soft cheese. The cheese is made from cow's milk, and has a sweet taste. Its name translates from Italian to 'sweet milk' in English	1.5kg	Cows	IT005	
<b>Pecorino Moliterno (truffle pecorino)</b> This luxurious and holiday party-worthy pecorino is aged for six months before earthy black truffle is added to the mix. The result is a visually stunning cheese that manages to taste even better than she looks.	1.3kg	Ewe`s, Unpast	IT043	
<b>Ubriaco</b> drunken cheese, soaked in red wine in large barrels.	1.5kg	Cows	IT047	
<b>Fontal</b> Similar in style to Fontina, Fontal is a pressed uncooked pasteurised cow's milk cheese with a brushed rind. Semi firm yet creamy in texture has a mild nutty flavour with easy smooth melting properties.	2.5kg	Cows	IT007	
<b>Fontina Farmhouse</b>	2.5kg	Cows, Unpast	IT008	

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This is a classic farmhouse-made cheese, full-flavoured, from unpasteurised milk. Its texture is semi-hard in the Gruyere-style – good for fondues and cooking.				
<b>Gorgonzola Dolce</b> It has a white or pale yellow, buttery and melty paste speckled with a homogeneous distribution of blue coloured veins. The rind is compact, rough, hard and grey/pinkish in colour but not edible. Flavours are not very assertive but sweet, mild with notes of sour cream and lactic tang	1.5kg	Cows, Past	IT009	
<b>Mountain Gorgonzola</b> A classic cow's milk cheese produced in the mountains of Italy using ancient-traditional methods. This Gorgonzola has a rich, slightly salty flavour with a sharp-peppery finish, having a dense, straw coloured paste with blue-green veins	1.5k	Cows, Past	IT010	
<b>Mascarpone</b> Lovingly made in Lombardy from good quality milk this is the softest, smoothest and creamy sweet mascarpone that will guarantee a perfect tiramisu every time. It is also perfect for cakes for use in sauces and for filling pasta	2kg		IT012	
<b>Mascarpone</b>	500g		IT013	
<b>Mascarpone</b>	250g		IT014	
<b>Mozzarella (Galbani) Block</b> A fresh mozzarella log that is easy to slice and serve, making it ideal for salads, sandwiches and pizzas	1kg	Cows, Veg	IT015	
<b>Mozzarella (Latbri) Block</b>	1kg	Cows, Veg	IT016	
<b>Mozzarella Ball</b> Lightly salted. Delicate, white and creamy. It is best eaten as soon as you open the package to get most of its freshness. It has a semisoft, elastic texture and is drier and not as delicately flavoured as its buffalo counterpart.	125g	Cows, Veg	IT017	
<b>Mozzarella Buffalo</b> A fresh mozzarella made with buffalo milk, for a more distinctive and authentic flavour. Ideal as a tasty main meal, or as an ingredient in hot or cold dishes	150g	Buffalo, non veg	IT019	
<b>Burrata di Puglia</b> Fresh Italian cheese made from mozzarella and cream, the shell is solid mozzarella while the inside contains both mozzarella and cream, giving it an unusual, soft texture	125g	Cows, past & Non Veg	IT028	
<b>Mozzarella Pearls (Bocconcini)</b> Fresh and delicately flavoured, add to pasta sauces or salads (1kg tray of 8g balls)	1kg	Cows, Veg	IT021	
<b>Mozzarella Smoked (Scarmoza)</b> Scamorza is an Italian, spun paste cow's milk cheese belonging to the pasta filata family. Shaped similar to a provolone in pear shape, it is available in many other forms as well. A semi-soft white cheese with a texture comparable to that of a firm, dry Mozzarella	250g	Cows, Veg	IT022	
<b>Grana Padano</b> Grana Padano is a hard, slow-ripened, semi-fat cheese from Italy, comparable to Parmigiano Reggiano or "parmesan" cheese	1kg	Cows, Unpast	IT023	
<b>Grana Padano</b>	200g		IT024	
<b>Reggiano</b> Parmigiano Reggiano® is made with raw milk — using the same traditional methods that were 'round since the world was flat — and aged at least 24 months for intense, complex flavours. Nutty, sweet, grassy, creamy, fruity	1kg	Cows, Unpast	IT025	
<b>Reggiano</b>	200g		IT026	
<b>Padano Shavings</b>	1kg		IT027	
<b>Grated Grana Padano</b> Supplied finely grated in 1kg bags	1kg		IT030	
<b>Pecorino Romano</b> Pecorino Romano is one of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavour, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles. Although, the use of the cheese is limited because of its extreme saltiness	1.5kg	Sheep's	IT032	

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<u>Italian Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Provolone</b> Provolone Dolce, which is aged for 2-3 months, has a pale yellow to white colour and sweet taste	1kg	Cows	IT033	
<b>Ricotta</b> Very versatile: you can use it to season pasta dishes, as an alternative to the main course, or in combination with other ingredients to produce deserts	250g	Cows	IT034	
<b>Ricotta</b>	1.5kg		IT035	
<b>Taleggio</b> Taleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang	2kg	Cows	IT036	
<b>Torta Gorgonzola</b> Layers of Gorgonzola full fat soft blue veined cheese and Mascarpone full fat soft cheese	1.2kg	Cows	IT037	
<b>Greek</b>				
<b>Feta Cubes</b> Cheese is cut into equally sized cubes, ready to use for Greek salads. The most practical solution for restaurants.	3kg	Mixed Milk, Veg	GR001	
<b>Feta Block</b> Yamas! Feta is so deliciously creamy, because unlike other feta cheeses, this one is made from 100% sheep's milk. With a slightly tangy taste and crumbly texture, this feta is ideal in salads and pasta	900g	Sheep's	GR002	
<b>Feta Portion</b>	200g		GR003	
<b>Halloumi</b> Halloumi is especially tasty when served warm, thanks to its high melting point and firm texture, making it delicious grilled, baked, fried or barbequed!	250g	Mixed Milk, Veg	GR004	
<b>Chilli Halloumi</b>	225g	"	GR008	
<b>Halloumi Sliced</b>	1kg		GR007	
<b>German/Austrian</b>				
<b>Cambazola</b> Cambazola is a triple cream, brie-style blue cheese, The cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola	2kg	Cows, Veg	GE002	
<b>Cambazola Mini</b>	150g		GE003	
<b>Smoked Cheese log</b> Processed cheese from Austria with a synthetic light smoked flavour, ideal as a breakfast cheese	2kg	Cows	GE004	
<b>Montagnolo</b> Montagnolo Affine is a surface-ripened, triple cream blue veined cheese made by Käserei Champignon, Lauben / Allgäu, Germany.	2kg		GE008	
<b>Grand Noir</b> Grand Noir is extremely creamy soft cheese that melts in the mouth instantly. This amazing cheese is aged in the waxy black mantle that gives a distinctive flavour to it.	2kg	Cow's Veg, Past	GE009	
<b>Danish</b>				
<b>Danish Blue Wedge</b>	100g		DA002	
<b>Danish Blue Round</b> Danish Blue cheese has a fine, nutty, blue aroma with hints of marzipan overlaid on a sourdough flavor, creating a soft and elegant bitterness	3kg	Cows, veg	DA003	
<b>Havarti</b> Havarti is a mild and aromatic cheese with just a hint of tanginess. Soft and creamy, its taste develops more character as it matures.	2kg	Cows, Veg	DA010	
<b>Mozzarella Block</b> A processed version of the classic Italian cheese, made in Denmark	2.3kg	Cows, Veg	DA006	
<b>Mozzarella portion</b>	200g		DA007	