

The Cheese Man

| <u>French</u> | <u>Size</u> | <u>Type</u> | <u>Code</u> | <u>Provenance</u> |
|--|-------------|--------------------|-------------|-------------------|
| Baby Brie 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 | |
| Brie 60% | 3kg | Cows, veg | FR004 | |
| Brie de Meaux 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 | |
| Brie de Meaux ¼ | 700g | Cows | FR097 | |
| Brie wedges Classic brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life. | 180g | Cows, Veg | FR009 | |
| Brique Brie Creamy brick-shaped brie ideal for slicing throughout its life. A favourite for sandwich makers | 900g | Cows, Veg | FR010 | |
| Camembert small boxed Bold and rich, yet creamy. Not Vegetarian! | 145g | Cows | FR016 | |
| Camembert small 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. | 125g | Cows, Veg | FR014 | |
| Camembert Boxed 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 | |
| Camembert Calvados 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 | |
| Rustique Camembert 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 | |
| <u>French Cont...</u> | <u>Size</u> | <u>Type</u> | <u>Code</u> | <u>Provenance</u> |
| Rustique Camembert | 250g | Cows, past | FR019 | |
| Bleu D`avergne Aged for a of 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 | |
| Roche Baron / Mont Briac 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 | |
| Fourme D`ambert 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 | |
| Roquefort Societe 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 | |
| Roquefort Papillion 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 | |

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| Roquefort Unbranded 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 | |
| Roquefort Wedges | 100g | | FR026 | |
| Saint Agur 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 | |
| Saint Agur wedges | 100g | Cows, Veg | FR028 | |
| French Brie with Truffles Boxed French brie with a truffle centre (1/4 of a whole wheel) | 900g | cows | FR132 | |
| Beaufort 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 | |
| Banon 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 | |
| Comte Wedges (pre packed) | 200g | cows | FR136 | |
| Brebis (Fleur De Marquis) 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 | 300g | Sheep's, Unpast | FR035 | |
| Brillat Savarin 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 | |
| Brebirousse D` Argental A delightfully soft sheep's milk cheese with an orangery-red rind and a deep rich flavour. | 1kg | Sheep`s, Veg, Past | FR108 | |
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| <u>French Cont...</u> | <u>Size</u> | <u>Type</u> | <u>Code</u> | <u>Provenance</u> |
| Cantal A semi-Hard cheese which is fresh, sweet, milky in flavour with a light hint of hazelnut, and vanilla. | 3kg | Cows | FR043 | |
| Chaource 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 | |
| Chaumes 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 | |
| Comte Block 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 | |
| Comte Farmhouse (prestige) 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 | |
| Delice de Bourgogne 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 | |
| Emmenthal Specially developed for sandwiches | 2kg | Cows, Veg | FR044 | |

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| Epoisse 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 125g | Cows, Unpast | FR045 FR046 | |
| Gaperon 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 | |
| Gratte paille 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 | |
| Langres 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 | |
| Liverot It has a strong flavour and a heavy mouth feel and spicy finish | 250g | Cows, Unpast | FR055 | |
| Morbier 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 | |
| Munster 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 | |
| Munster | 800g | Unpast | FR060 | |
| Coeur de Neufchatel Heart 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 | |
| Ossau Iraty 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 | |
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| <u>French Cont...</u> | <u>Size</u> | <u>Type</u> | <u>Code</u> | <u>Provenance</u> |
| Pierre Robert 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 | |
| Pont L`eveque | 1.7kg | Cows,UP | FR068 | |
| Pont L`eveque 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 | |
| Tomme de Pyrenees 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. | 3kg | Cows | FR073 | |
| Raclette 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 | |
| Raclette sliced (pre packed) | 250g | cows | FR134 | |
| Rambol inc Nuts Soft creamy cheese topped with walnuts | 2kg | Cows, Veg | FR074 | |

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| Reblochon A classic cheese with a terracotta coloured rind and a soft, smooth texture with a nutty after taste | 250g | Cows, Unpast | FR076 | |
| Reblochon Semi-soft washed rind cheese has a creamy texture and distinctive aroma but a mild tangy flavour | 470g | Cows, Unpast | FR077 | |
| Roule Herb Made with pasteurised cow's milk, the cheese is easily recognizable due to the distinctive swirl pattern | 800g | Cows | FR079 | |
| Saint Marcellin 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 | |
| Tomme de savoie 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 | |
| Vacherin Mont D`or 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 | |
| Vacherin Mont D`or 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 | |
| Walnut Mini Soft creamy cheese topped with walnuts | 150g | Cows, Veg | FR093 | |
| Valencay Valencay 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 are darkened by dusting charcoal powder | 200g | Goats, Unpast | FR106 | |
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| <u>French Cont...</u> | <u>Size</u> | <u>Type</u> | <u>Code</u> | <u>Provenance</u> |
| Crottin 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 | |
| French Gruyere King cut French gruyere | 1.7kg | cows | FR112 | |
| French Gruyere wedges | 200g | Cow`s | FR137 | |
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| <u>European</u> | | | | |
| Goat log 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> | | | | |
| Garrotxa 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, | 1kg | Goats | SP025 | |

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| texture. It is covered by a velvety grey mould coating that lends it a woody aroma. | | | | |
| Mahon 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 | |
| Manchego 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 | |
| | 250g | | SP001 | |
| Aged Manchego Aged for 12-18 months | 1.5kg / 3kg | Past ewes | SP011 | |
| | 200g | | SP007 | |
| Pico's Blue (Valdeon) 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 | |
| Sheeps cheese with Truffle Infused with Black truffles | 680g | Sheep's | SP022 | |
| Sheeps cheese with Truffle | 200g | | SP023 | |
| Sheeps cheese with Italian Pesto Infused with Italian green pesto | 3kg | | SP024 | |
| Sheeps cheese with Italian Pesto | 200g | | SP026 | |
| Sheeps cheese with Espelette peppers Infused with mild espelette peppers | 200g | | SP027 | |
| Sheeps cheese with Edible Flowers Covered in edible colourful flowers | 3kg | | SP028 | |
| Sheeps cheese with Edible Flowers | 200g | | SP029 | |
| Sheeps cheese with Black Garlic Infused with black garlic | 200g | | SP030 | |
| Sheeps with Rosemary Manchego style cheese covered in rosemary | 3kg | | SP034 | |
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| <u>Swiss</u> | <u>Size</u> | <u>Type</u> | <u>Code</u> | <u>Provenance</u> |
| Appenzella 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 | |
| Emmenthal Block 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 | |
| Gruyere King Cut Block 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 | |
| Cave Aged Gruyere 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 | |
| Tete de Moine 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 | |
| Kaltbach Alpine Creamy Semi-hard cheese made from cow's milk with added cream, matured for | 2kg / 4kg | Cows, Past | SW011 | |

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| 4 - 5 months. Wonderful creamy smooth texture with mature, slightly sweet flavour. | | | | |
| <u>Dutch</u> | | | | |
| Edam Round 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 | |
| Gouda 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 | |
| Old Amsterdam 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 | |
| Maasdammer 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 | |
| Goat Gouda Mild goat cheese made of 100% goat milk | 4kg | Goats, Past, Veg | DU007 | |
| Gouda with Cumin | 2/4kg | CVP | DU008 | |
| Prima Donna | 2kg | | DU017 | |
| <u>Norwegian</u> | | | | |
| Gjetost 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 | |
| Gjetost | 1kg | | NO002 | |
| <u>Norwegian Cont...</u> | <u>Size</u> | <u>Type</u> | <u>Code</u> | <u>Provenance</u> |
| Gjetost Blue (EKTE) A full fat whey cheese made from a blend of goats whey, milk and cream | 500g | Goats | NO006 | |
| Jarlsberg 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> | | | | |
| Asiago 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 | |
| Bel Paese Buttons | 25g | | IT002 | |
| Dolcelatte 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 | |
| Pecorino Moliterno (truffle pecorino) 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 | |
| Ubrriaco drunken cheese, soaked in red wine in large barrels. | 1.5kg | Cows | IT047 | |

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| Fontal 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 | |
| Fontina Farmhouse 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. | 2.5kg | Cows, Unpast | IT008 | |
| Gorgonzola Dolce 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 | |
| Mountain Gorgonzola 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 | |
| Mascarpone 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 500g 250g | | IT012 IT013 IT014 | |
| Mozzarella (Galbani) Block A fresh mozzarella log that is easy to slice and serve, making it ideal for salads, sandwiches and pizzas | 1kg | Cows, Veg | IT015 | |
| Mozzarella (Latbri) Block | 1kg | Cows, Veg | IT016 | |
| Mozzarella Ball 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 | |
| Mozzarella Buffalo 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 | |
| <u>Italian Cont...</u> | <u>Size</u> | <u>Type</u> | <u>Code</u> | <u>Provenance</u> |
| Burrata di Puglia 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 | |
| Mozzarella Pearls (Bocconcini) Fresh and delicately flavoured, add to pasta sauces or salads (1kg tray of 8g balls) | 1kg | Cows, Veg | IT021 | |
| Mozzarella Smoked (Scarmoza) 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 | |
| Grana Padano Grana Padano is a hard, slow-ripened, semi-fat cheese from Italy, comparable to Parmigiano Reggiano or "parmesan" cheese | 1kg | Cows, Unpast | IT023 | |
| Grana Padano | 200g | | IT024 | |
| Reggiano (15, 24 or 60 month matured) Parmigiano Reggiano® is made with raw milk — using the same traditional methods that were 'round since the world was flat — and aged at least 15 months for intense, complex flavours. Nutty, sweet, grassy, creamy, fruity | 1kg 2kg 2kg 200g | Cows, Unpast | IT025 IT045 IT052 IT026 | |
| Padano Shavings | 1kg | | IT027 | |
| Grated Grana Padano Supplied finely grated in 1kg bags | 1kg 100g | | IT030 | |

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| Pecorino Romano 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 | |
| Provolone Provolone Dolce, which is aged for 2-3 months, has a pale yellow to white colour and sweet taste | 1kg | Cows | IT033 | |
| Ricotta 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 1.5kg | Cows | IT034 IT035 | |
| Taleggio 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 | |
| Torta Gorgonzola Layers of Gorgonzola full fat soft blue veined cheese and Mascarpone full fat soft cheese | 1.2kg | Cows | IT037 | |
| <u>Greek</u> | | | | |
| Feta Cubes Cheese is cut into equally sized cubes, ready to use for Greek salads. The most practical solution for restaurants. | 800g | Mixed Milk, Veg | GR005 | |
| Feta Block 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 | |
| Feta Portion | 200g | | GR003 | |
| Halloumi 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 | |
| Chilli Halloumi | 225g | " | GR008 | |
| Halloumi Sliced | 1kg | | GR007 | |
| <u>German/Austrian</u> | | | | |
| Cambazola 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 | |
| Cambazola Mini | 150g | | GE003 | |
| Smoked Cheese log Processed cheese from Austria with a synthetic light smoked flavour, ideal as a breakfast cheese | 2kg | Cows | GE004 | |
| Montagnolo Montagnolo Affine is a surface-ripened, triple cream blue veined cheese made by Käserei Champignon, Lauben / Allgäu, Germany. | 2kg | | GE008 | |
| Grand Noir 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 | |
| Champignon Brie A double cream brie with bits of mushroom through the paste | 2kg | Cow's, Veg | | |
| <u>Danish</u> | | | | |
| Danish Blue Wedge | 100g | | DA002 | |
| Danish Blue Round | 3kg | Cows, veg | DA003 | |

