



SOLOMONS
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BECOME A
Cheese
Connoisseur





APPENZELLER

An ancient alpine cheese, with origins likely dating to the 6th century. With a flavor that's anything but dated, expect a sweet and creamy richness with a uniquely spicy finish. Made with raw Swiss cow's milk and aged for at least five weeks, yielding a smooth, firm paste. A perfect choice for some of your favorite fruity red wines.

Ingredients: Unpasteurized part-skim cow's milk, cheese cultures, salt, enzymes.

Country: Switzerland

Milk Type: Raw cow's milk

Age: 60 days

Beverage Pairing: Fruity Red Wine



SAINT ANDRE

St. Andre is a soft-ripened, tripe crème brie made from pasteurized milk with a beautifully bloomy white rind. Rich and decadent, St. Andre tastes of heavenly cream mixed with sour cream for a slight lactic tang among all that decadent richness. St. Andre is extremely popular and will be a hit on any cheeseboard.

Ingredients: Pasteurized cow's milk and cream, salt, lactic starters, vegetable rennet, penicillium candidum and geotrichum

Country: France

Milk Type: Pasteurized cow's milk

Beverage Pairing: Champagne



STILTON

England's best known "King of Cheese" is ripened 3-4 months under carefully controlled cool, humid conditions. Unlike other blues, Stilton's veining comes about by piercing the wheel as many as 300 times after one month of aging, allowing the blue to develop in the cheese with the introduction of oxygen. The mineral, earthy qualities of this blue pair well with Tawny Port or fresh pears.

Ingredients: Pasteurized cow's milk, salt, microbial rennet, dairy cultures.

Country: England

Milk Type: Pasteurized cow's milk

Age: 3-4 months

Beverage Pairing: Port

PARMIGIANO REGGIANO

The cows who graze in Emilia Romagna, Italy, whose milk constitutes this cheese, are virtually hand-fed specially guarded secret salads of grasses that produce a magnificent, complex flavor. A barrage of sweet, salt, spice and nuttiness simultaneously fill your mouth: tat butter, that little crunch, that caramel finish. Parmigiano Reggiano is made of skim milk, making it a naturally low-fat cheese.

Ingredients: Partially skimmed unpasteurized cow's milk, bacterial cultures, salt, rennet.

Country: Italy

Milk Type: Raw cow's milk

Age: 2 years

Beverage Pairing: Barolo or Shiraz



BELLETOILE

Belletoile, a triple cream, is a bloomy rind cheese made by the French fromagerie Henri Hutin. Both rich and mellow in flavor, Belletoile Triple Cream is a spreadable cheese that is creamy, buttery and luscious. Try this cheese on crusty French bread or top with honey and almonds.

Ingredients: Cultured pasteurized cow's milk, salt, enzymes.

Country: France

Milk Type: Pasteurized cow's milk

Age: 2-3 months

Beverage Pairing: Champagne



SAINT ALBRAY

This cheese is a refreshing new take on camembert or brie. Its first incarnation occurred in 1976, so consider it a modern twist on an old favorite or two. It's drained in curvy, flower-shaped molds for two weeks, while being washed in brine. Slightly spicy, but overwhelmingly creamy, it's mostly mild and milky with a distinctive but pleasant aroma of overripe fruit. Consider it the overlap between bloomy and washed-rind cheeses.

Ingredients: Pasteurized cow's milk, bacterial cultures, salt, rennet, penicillium candidum.

Country: France

Milk Type: Pasteurized cow's milk

Beverage Pairing: Pinot Noir





FONTINA

Mild and unassuming, this cheese is far less assertive than its older cousin, Fontina Val d'Aosta. It's aged for three months, rendering it semi-soft and elastic, sweet and very meltable. Its best use is for gooding, where it will form a dense layer of melted gooeyness!

Ingredients: Pasteurized cow's milk, cheese culture, salt, rennet.

Country: Italy

Milk Type: Pasteurized cow's milk

Age: 3 months

Beverage pairing: Chianti



CAMBOZOLA

A creamy decadent blue brie from Bavaria, the name is a contraction of Camembert and Gorgonzola, and is a soft-ripened triple crème brie, with like blue veining. Cambozola is an excellent "starter" blue on its own, or on a crusty baguette. It is also wonderful mixed with hot pasta or melted on a potato.

Ingredients: Pasteurized cow's milk, salt, cultures, rennet, *penicillium roqueforti*.

Country: Germany

Milk Type: Pasteurized cow's milk

Beverage Pairing: Sparkling Wine



BEL PAESE

Italian for "beautiful country" – a lovely descriptor for this pale, buttery cheese. Bel Paese is a semi-soft un-pressed, cooked and ripened cheese which has a very pretty white or very pale yellow color. Soft, buttery and elastic, it's a tangy substitute for mozzarella.

Ingredients: Pasteurized cow's milk, cultures, rennet, salt.

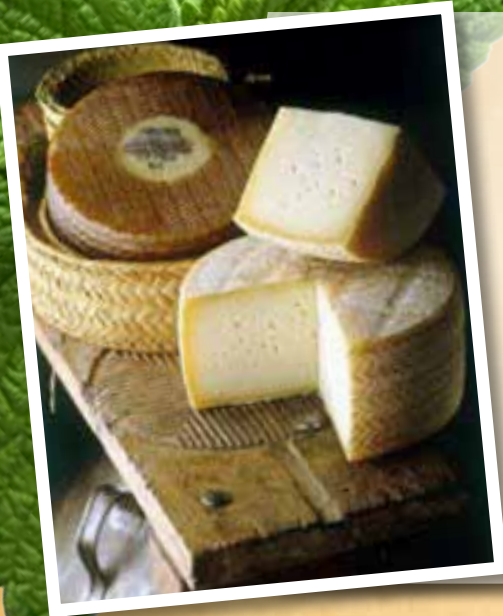
Country: Italy

Milk Type: Pasteurized cow's milk

Age: 6-8 weeks

Beverage Pairing: Chardonnay





MANCHEGO

Manchego is probably the best known Spanish cheese, both in and out of the country. Made from 100% pasteurized sheep's milk in La Mancha, Spain, the name also refers to the breed of sheep. We think it's sweet but also rich and full of flavor. For your next cheese board, pair it with quince paste and fig cake.

Ingredients: Pasteurized Manchega sheep's milk, cheese cultures, salt, lysozyme.

Country: Spain

Milk Type: Pasteurized sheep's milk

Beverage Pairing: Rioja



ROQUEFORT

From the caves of southern France, Roquefort, arguably the world's greatest blue, has had its name and methods protected since 1411. Heavenly flavor reminiscent of the cavern air where the cheese ripens comes to fruition over its three months of aging. Made with local raw sheep's milk, Roquefort is round, deep and perfectly balanced: big, creamy chunks of the paste dissolve on the palate, its linger is delicately peppery.

Ingredients: Unpasteurized sheep's milk, salt, cheese cultures.

Country: France

Milk Type: Raw sheep's milk

Age: 3 months

Beverage Pairing: Sauternes



JARLSBERG

Jarlsberg cheese is our classic deli swiss. Mild with irregular holes, stay away from the yellow-wax rind and go straight for its supple, creamy interior. The flavor is mild, buttery and slightly nutty-sweet, making it super versatile, good for both cooking and noshing.

Ingredients: Pasteurized part-skim milk, rennet, salt, culture.

Country: Norway

Milk Type: Pasteurized cow's milk

Age: 1 year

Beverage Pairing: Light red wine



PECORINO ROMANO

One of the very few Pecorino Romano cheeses still produced in the countryside of Rome. This hearty full flavored cheese is produce in the village of Nepi, using the finest milk from sheep in the Lazio region. The milk, rich in fat and protein, is selected from small producers, analyzed regularly and has no additives or hormones. Aged up to a year, Fulvi is never as hard or dry as the Pecorino Romano made in Sardinia. It has a bold, pungent flavor and is a cheese to be eaten, not just grated.

Ingredients: Pasteurized sheep's' milk, rennet, salt.

Country: Italy

Milk Type: pasteurized sheep's milk

Age: 1 year

Beverage Pairing: Barbera



REYPENAER

Reypenaer gouda stands out from all the rest. Reypenaer is a true Dutch gourmet cheese, handmade, and tastes of of butterscotch and caramel. It has a beautiful deep amber color, and a slight crunch to the bite.

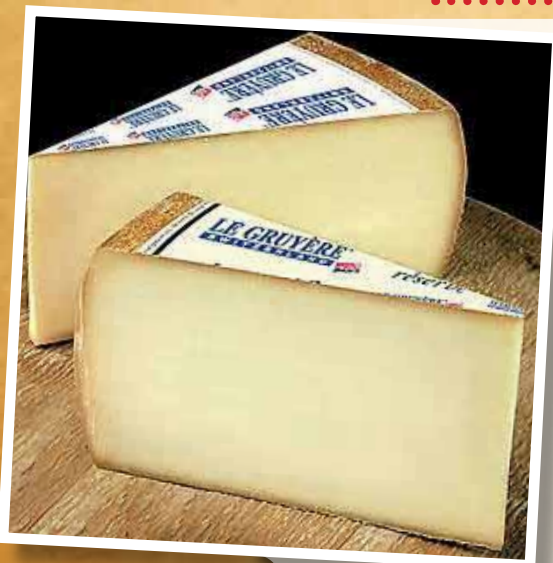
Ingredients: Pasteurized cow's milk, sodium chloride, starter, coagulant, coloring matter (annatto).

Country: The Netherlands

Milk Type: Pasteurized cow's milk

Age: 1 year

Beverage Pairing: Dessert Wine



GRUYERE

Raw, whole cow's milk aged for 12-14 months produces an enormous wheel that is dense, creamy and immense in flavor. Fruity sharpness pervades the firm paste of this Swiss gem. The small crunchy bits are the beginnings of amino acid clusters, a sign of patient aging.

Ingredients: Unpasteurized part-skim cow's milk, cheese culture, salt and enzymes.

Country: Switzerland

Milk Type: Raw cow's milk

Age: 12-14 months

Beverage Pairing: Chardonnay



GORGONZOLA

Italy's most famous blue, and for a good reason. Expect a black peppery bite within its dense, veined paste. It's endlessly creamy and also meltable (try it on homemade pizza or in your polenta), which increases its decadence and decreases your willpower!

Ingredients: Pasteurized Cow's milk, salt, rennet, penicillium roqueforti.

Country: Italy

Milk Type: Pasteurized cow's milk

Age: 6-12 months

Beverage Pairing: Moscato d'asti



SAINT AGUR

Consisting of 60% butterfat qualifies this blue as a double-cream, lending an uber-richness relegated more frequently to brie-like cheeses. Perfect for when your taste buds can only handle a 6 on the strength scale of 1-10. Overall, it's a moist, creamy, full-flavored blue, just waiting to be brought home and paired with a dessert win or a fig cake. It can also be made into an excellent blue cheese dressing.

Ingredients: Pasteurized cow's milk, cheese cultures, salt, penicillium roqueforti, rennet.

Country: France

Milk Type: Pasteurized cow's milk

Beverage Pairing: Sweet dessert wine



PORT SALUT

An ancient monastic cheese with a well-deserving, storied history. Aging takes one month, during which time the cheese is brushed in brine, promoting, as it has all these years, the growth of a stinky bacteria that makes it just the way it's been loved for so long: rich, ever so slightly pungent, with fruited notes of cream. With a bit of a bite to balance the mellow flavor, it boasts a pale yellow interior and an edible, bright orange rind.

Ingredients: Pasteurized cow's milk, salt, rennet, lactic starter.

Country: France

Milk Type: Pasteurized cow's milk

Age: 1 month

Beverage Pairing: Pale ale or Belgian limbic