

FORTUNE GOURMET

IMPORTERS • DISTRIBUTORS

ZIEGE ZACKE BLUE LA CLARE/ROELLI WISCONSIN



DESCRIPTION:

Ziege Zacke Blue is a joint collaboration between two brilliant Wisconsin Cheesemakers; Katie Hendrich of LaClare Farms and Chris Roelli of Roelli Cheese Haus. Ziege Zacke is a cave ripened blend of goat & cow's milk cheese, made in the style of a dry jack. This bold cheese boasts extraordinary rich, earthy and mild bluesy notes, with a creamy tanginess in the front and a sweet finish. This is a wonderful cheese for cheese boards, appetizers, or crumbled on savory dishes.

ABOUT:

Laclare Farms is a family farm located in Chilton, WI, with over 375 goats that are milked year round. The Hendricks started raising goats as a hobby when their children were young and then started selling their milk in 1996. Now some of their milk is marketed through the Quality Dairy Goat Cooperative of Wisconsin (QDGPC). LaClare Farms goat milk is used for their own cheeses and also sold to numerous creameries including Carr Valley.

Roelli Cheese Haus is located just east of Shullsburg, WI. It is a fourth generation enterprise know for making handcrafted specialty cheese for nearly 100 years. Adolph Roelli came to Lafayette County, Wisconsin, from Switzerland in the 1920's. Since then four generations of the Roelli family have been in the cheese business, building on the Adolph's commitment to quality, service, and customer satisfaction.

SOLD AS:
6 lb.
Wheel



STYLE

COW / GOAT BLEND

CAVE AGED FOR 3 MONTHS

NATURAL RIND BLUE CHEESE

PASTEURIZED

HANDLING

**KEEP REFRIGERATED
SERVE ROOM TEMPERATURE**

FORTUNE
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