



Forever Cheese debuted in 1998 in order to meet the increasing demand for Mediterranean products. Today we import from Italy, Spain, Portugal, and Croatia. While cheese is our primary focus, we are constantly evolving to include more specialty foods to better serve the American market.

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## Mitica<sup>®</sup> Caña de Cabra



TYPE CHEESE:	Soft-ripened goat log
ORIGIN:	Jumilla, Murcia, Southeast Spain
AGING:	21 Days
SHELF LIFE	2-3 Months
INGREDIENTS:	Pasteurized goat's milk, salt, rennet, cheese cultures
APPEARANCE:	The cheese is in 1 kilo logs with a white mold rind. The product may look dry on the outside but will be moist inside. As the cheese ages, the interior paste becomes firmer and the cream line along the rind more pronounced.
FLAVOR:	When young, the cheese is mild and creamy. It becomes drier in the paste and more intense and mouth filling with age. It is excellent at both stages and has a clean, bright flavor with no goaty aftertaste.
KEY POINTS:	This is an elegant and unique style of cheese. The cheese definitely improves with age. Furry mold or even darker mold does not impair flavor and is a sign of healthy cheese. It is produced with Murciana goats' milk, which is the richest and highest quality goat's milk in Spain.
HANDLING:	When demoing, make sure product is at room temperature. Plastic straw matting protects the cheese from damage; it sometimes creates dark grooves in the cheese. When storing in the refrigerator, proper airflow is important; do not smother the cheese. It should be allowed to breathe to keep proper mold growth and not make cheese soggy or over dry. If the rind is allowed to become damp, the cheese can develop off-aromas.
HISTORY:	Soft-ripened goat cheese is a newer style Spanish cheese. Though similar in style to the French Bucheron, it is much sweeter due to the rich Murciana goat's milk. Central Quesera Montesinos began as a smaller dairy in Jumilla and is now Spain's top producer. Together with Forever Cheese they have worked to make the region's Murciana goat milk cheeses the country's best. They offer us an unparalleled selection of their cheeses, including the wonderful Caña de Cabra.
SERVING RECS:	This cheese is excellent crumbled into salads, but truly shines when served on a cheese plate paired with fresh fruit and honey or a crisp white wine.