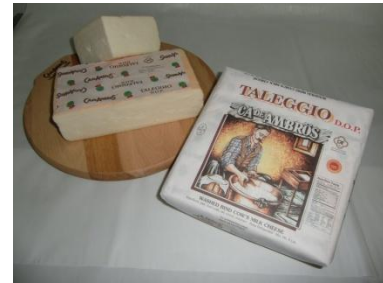




Forever Cheese debuted in 1998 in order to meet the increasing demand for Mediterranean products. Today we import from Italy, Spain, Portugal, and Croatia. While cheese is our primary focus, we are constantly evolving to include more specialty foods to better serve the American market.

Taleggio Ca de Ambros®



TYPE: Washed-rind semi-soft cheese
MILK TYPE: Pasteurized cow
ORIGIN: Lombardia, Italy
AGING: 45 days
SHELF LIFE: Minimum 30 days
INGREDIENTS: Past. cow's milk, salt, rennet
PACK SIZE: 2/5 lb. wheels

APPEARANCE: Square shape with a ridged, orange-red washed rind upon which a gray-green mold forms and paper may stick. The pronounced rind serves to protect the cheese inside, which is pale ivory to straw colored. Uncryovaced.

FLAVOR: Lush paste contains a myriad of flavors that can be at once fruity, nutty, meaty or briny, depending on ripeness.

KEY POINTS: No preservatives. Thicker rind protects cheese for longer shelf life.

HISTORY: This ancient washed-rind cheese hails from the Alpine valley of Val Taleggio in Lombardy and obtained a D.O.C. in 1955. We have chosen to source our Taleggio from Ambrogio & Luca Arnoldi, masters of cheese making and affinage. Their family has been making Taleggio for generations. During our partnership we have honed the way the cheese is produced, aged and rotated for ever improving results. We bring it in weekly to ensure freshness

HANDLING: Keep cool. Remove cheese from carton so air can circulate around it. Best wrapped in foil or paper, not plastic.

SERVING RECS: Excellent melter on bread, pizzas or pastas. Serve as is with fruit, honey, and Prosciutto San Daniele. Pair with an aromatic white (Soave, Riesling) or a funky farmhouse ale.