



Jasper Hill Creamery

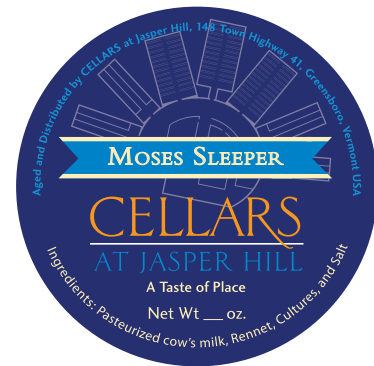
MOSES SLEEPER

Moses Sleeper is a Jasper Hill Creamery original, inspired by classic, French Brie. This cheese's historic namesake, Moses Sleeper, and his compatriot, Constant Bliss, were Revolutionary War scouts killed while defending a blockhouse along Northeast Kingdom's legendary Bayley Hazen Military Road.

Moses is an approachable and nuanced brie-style. Beneath its thin, bloomy-rind lies a gooey, milky core showing a complex array of flavors at peak ripeness: cauliflower, crème fraîche, and toasted nuts. A bright, clean finish with a hint of white mushroom aroma follows the rich flavors of the paste.

Moses is perfect for a festive cheese board or for baking *en croustade* for an elegant dessert. At room temperature, this cheese is pliable and decadent without being runny. Seek out a farmhouse saison, country *pâte*, pickled carrots, and a crusty baguette to bring together a rustic and satisfying ploughman's platter.

The Cellars at Jasper Hill is an innovative 22,000 square foot underground facility located in Greensboro, VT. The Cellars were constructed for the purpose of providing affinage, or aging expertise, as well as distribution and marketing services for local cheesemakers so that they may access the burgeoning market for artisan cheese nationwide.



PASTEURIZED COW MILK

TRADITIONAL RENNET

BLOOMY-RIND

RIPE AT 7-9 WEEKS

4 X 17-OUNCE WHEELS