CAMPO

Baxcarr Handmade Cheese
Cedar Grove, North Carolina

“We named this cheese Campo not only because the word means “field” in Italian, but also because it conjures the sensory experience of a campfire gathering. Campo is the edgy younger sister of Lissome, hiding unexpected maturity. Using the same recipe, we take the young cheese that would become Lissome and instead cold-smoke it, preserving its youthful flavor while also imparting a smooth but noticeable smokiness and depth.”

-Pasteurized Cow’s Milk
-Cold Smoked, Taleggio Style
-4-6 Weeks Aged
-1 Pound Each, 6 Per Case