ANABASQUE
Landmark Creamery
Albany, Wisconsin

“Landmark Creamery’s premier aged sheep milk cheese is nutty, salty and has a pleasantly sheep-y finish. Inspired by Ossau Iraty and cheese from the Basque region of France and Spain, Anabasque is cave-aged for a minimum of three months. Use it to anchor a cheeseboard, shave it onto pasta or melt into a butternut squash risotto. It’s great with fruity red wines, hard cider or Marcona Almonds.”

-Raw Sheep’s Milk
-Ossau-Iraty Style
-4-6 Months Aged
-10 Pound Wheel