



Cabecou

Our California original Cabecou is a marinated goat cheese button with a dense texture. The disks are cut from fresh logs and placed on racks to dry approximately 5 to 7 days. They are then hand packed with savory herbs into anti-leak jars and the oil is added. The herbs infuse their flavors into the creamy and tart buttons before leaving

Sonoma. Our new Spicy Cabecou is marinated in Jalapeno olive oil and crushed Chilies to give a spicy kick to the fresh taste of our chevre.

Pairing Suggestions

Cabecou is a favorite for a toasted baguette, salads, roasting recipes and stirred in soups. The tasty marinade is a bonus dressing for your recipes. Brush fresh tomatoes with some of the infused oil and roast them until they begin to brown. The spicy Jalapeno oil is our favorite to dip bread or drizzle over salmon. Pair Cabecou with a crisp, light-bodied California Pinot Grigio, and Spicy Cabecou with a Gewurztraminer.

Awards: Cabecou in Herbs: CalExpo State Fair 2015, Bronze & 2014, Silver; US Championship Cheese Contest WI, 2015 3rd PI; World Cheese Awards UK 2014, Silver and 2013, Gold; ACS Madison 2013, 1st PI

Spicy Cabecou: CalExpo State Fair 2016, Silver & 2015, Bronze; ACS Providence 2015, 3rd PI



LAURA CHENEL'S

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Ingredients: Marinated Cabecou in Herbs: Cultured pasteurized goat milk, salt and microbial enzymes. Marinade: Foodservice (30 disks), California extra virgin olive oil, herbs, spices; Retail (4 disks), organic canola oil, California extra virgin olive oil, herbs and spices.

Spicy Cabecou: Cultured pasteurized goat milk, salt and microbial enzymes. Marinade: organic canola oil, extra virgin jalapeno olive oil, crushed chilies. All Laura Chenel's cheeses are made with fresh local milk that is pasteurized and we use only vegetarian approved rennet

Shelf Life: 180 days DOM | Keep Refrigerated

Packaging: Anti-leak plastic jar and lid with safety seal

Storage: 34 - 45F

Herbs	Item #: 14134	Unit Size: 6.2 oz	Case Size: 9 units
Spicy	Item #: 14174	Unit Size: 6.2 oz	Case Size: 9 units



We are committed to producing the highest quality handcrafted goat cheese, sourcing our all natural milk from family-raised goats in California and the Sierra Foothills. Our artisan cheeses reflect the simple elegance of our roots in Sonoma, and are versatile both in professional kitchens and at home to satisfy the most discerning palates.



The Story of American Chèvre, from Sonoma County

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