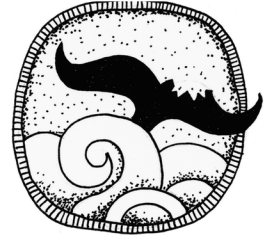
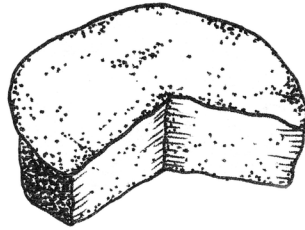
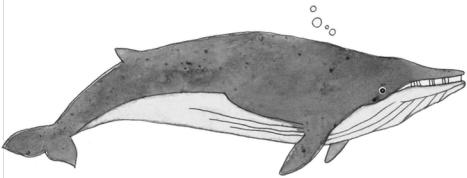


MYSTIC
CHEESE

The Finback

mystical Slow Mill Cheese



CHEESE notes

Pack Size:
1 x 12.0 ish lb.
Wheel

Item Code:
TFO1

Shelf Life:
90 Days

Ingredients:

- ♥ Pasteurized Cow Milk
- ♥ Rennet
- ♥ Cultures
- ♥ Sea Salt

CHEESE MAKERS notes

Fresh single herd cow milk is warmed to 98.5 F, cultured, coagulated and cut into hazelnut sized cubes which are briefly stirred and gently transferred into 30 lb. moulds to make large tommes. After 24 hours the tommes are broken and milled finely through a meat grinder. The milled curd is dry salted and then pressed for 24 hours before being transferred to our ripening room for a minimum of 4 months.

Tasting notes

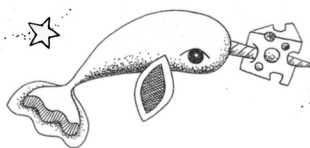
Complex Notes of cooked milk and brown butter mingle with a backbone of savory stock.

Stone fruit on the finish.

Edible rind ..

Pair with:

- ♥ Honey
- ♥ Apples



Dedicated to the
Science and Art
of Milk Metamorphosis.

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