



# Wabash Cannonball



“It embodied everything mysterious, exciting, and awesome about cheese!”

Aged just ten days, the Cannonball is by far our most well known, best loved cheese--and for good reason.

This expressive little sphere packs a punch! Beneath her wrinkly exterior lies a complexity not often found in such a young cheese. As Liz Thorpe says in her book The Cheese Chronicles, “it was truly the most delicious thing I had ever eaten...and it was the cheese that resurrected all the reasons why I’d become interested in cheese in the first place.”

The Wabash Cannonball has won countless awards, including an ACS Best in Show! Ripened for 7-10 days we still love the Wabash 3-4 weeks from their code date.





# Wabash Cannonball

A small, surface-ripened goat's milk cheese with a lightly wrinkled Geotrichum candidum rind. Traditional flavorless vegetable ash underneath the rind, and marbled throughout, modifies the pH, aiding rind and cream-line development.

Ripened 7-10 days.

## SERVING TIPS AND PAIRINGS

*At only 3 oz. these little cheeses ripen quickly. When young--with a tart, milky flavor and light, firm texture--they may be cut into wedges for salads, particularly those that feature sweet ruts, beets, and asparagus.*

- ◇ wedge of a young Wabash CANNONBALL in a cut on a ripe fig. Wrap with bacon, secure with toothpick, and grill till bacon is crispy. Drizzle with basil vanilla simple syrup or a honey.
- ◇ Arrange thinner wedges on spinach or mixed green salads with strawberries or raspberries, toasted walnuts, and drizzle with a sweet berry vinaigrette
- ◇ Grate an older, drier Cannonball onto pasta, risotto, or salads.

**Pair a young to medium ripe Wabash with:** Albariño, Pouilly Fuisse, Vouvray, Rosé, Sancerre, Prosecco, light gin cocktails, Virtue Cider Lapinette, Saisons, and Wheat Ales, Goose Island Matilda. Berry and rhubarb compotes and jams, syrupy balsamic, honey

**Pair an older, very ripe, Wabash with:** Sauternes and Moscato and enjoy with: extremes on either the savory or sweet ends of the spectrum. Olives, charcuterie, sweet fruits and compotes, chocolate, and honeycomb

## PRODUCT SPECIFICATIONS

- ◇ Shelf Life: 6-7 weeks
- ◇ Weight: Approximately 3 oz.+
- ◇ Item Dimensions: 2"x 2"x 2" ball
- ◇ Packaging: bare in paper lined wood crate
- ◇ Pack: 6/ 3oz. Cheeses per crate
- ◇ Box Dimensions: 8.5"x 6.5"x 2.5" wood crate
- ◇ Box Material: wood
- ◇ Net Weight: Approximately 1.25 lbs.
- ◇ Gross Weight: Approximately 1.88 lbs.
- ◇ Rennet type: Traditional bovine

## OPTIMIZING QUALITY

**Cheese Care:** Store at <41°. Wrap in waxed or parchment paper overwrapped with plastic wrap, or crystal wrap so that the cheese can continue to breathe and ripen. Can also be stored in a plastic container with a few holes in the lid. This cheese needs humidity but also needs to breathe to maintain its rind. Allow to come to room temperature (about an hour) before serving.

### WABASH CANNONBALL

Ingredients: Pasteurized goat milk, culture, animal rennet, salt, ash, Geotrichum candidum. Contains: Milk

### Nutrition Facts

3 servings per container  
Serving size 1 oz (28g / 1/3 pkg)

Amount Per Serving  
**Calories 70**

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 150mg	7%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 35mg	0%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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