Moses Sleeper is a Jasper Hill Farm original inspired by classic French Brie. This cheese’s historic namesake—Moses Sleeper—and his compatriot—Constant Bliss—were Revolutionary War scouts killed while defending a blockhouse along the Northeast Kingdom’s legendary Bayley Hazen Military Road.

Moses is an approachable and nuanced brie-style cheese. Beneath it’s thin bloomy rind lies a gooey, milky core showcasing a complex array of flavors at peak ripeness: cauliflower, crème fraîche, and toasted nuts. A bright, clean finish with a hint of button mushroom aroma follows the rich flavors of the paste.

Moses is perfect for a festive cheese board or for baking en croute as an elegant dessert. At room temperature, this cheese is pliable and decadent without being runny. Seek out a farmhouse saison, country pâte, pickled carrots, and a crusty baguette to bring together a rustic and satisfying ploughman’s platter.

**BEST SERVED WITH**: Saisons, Crisp Whites, Grainy Bread, Arugula

**FAST FACTS**:
- Pasteurized Cow Milk
- Traditional Rennet
- Bloomy Rind
- Ripe at 7-9 Weeks

**INGREDIENTS**:
- Pasteurized Cow Milk, Salt, Rennet, Cultures

**2019 Gold Medal Winner**