

Gourmet
Cheese Boards
by Anco®

HOLIDAY FAVORITES

WENSLEYDALE CREAMERY
WENSLEYDALE WITH
CRANBERRIES

FRICO CHEVRETTE
GOAT GOUDA

CORAZON DE RONDA
MANCHEGO

ST. PETE'S
SELECT BLUE

SAINT ALBRAY

ANCO

ST. ALBRAY

Imported from France, St. Albray is a robust cheese that is reminiscent of Camembert in taste. With its unique shape and distinct mixed rind, it is a cheese monger's cheese. Serve it with a Pinot Noir or Chianti.

ST. PETE'S SELECT BLUE

Aged in caves of St. Peter sandstone, St. Pete's Select is an honest cow's milk blue. Not overly salty or sharp, it is very rich and lusciously creamy with a pronounced blue taste. Try a wedge with honey & apples.

FRICO CHEVRETTE GOAT GOUDA

Frico Chevrette Goat Gouda is a pure white cheese with a mild and creamy goat's milk flavor. It is a must-have for Cheese Courses.

CORAZON DE RONDA MANCHEGO

Manchego cheese is the most well-known sheep's milk cheese in Spain. Manchego is buttery, slightly piquant in taste. Its intense taste and crumbly texture make it a perfect table cheese.

WENSLEYDALE CREAMERY WENSLEYDALE W/ CRANBERRIES

Visually distinctive, the addition of cranberries adds both color and flavor to this cheese. The combination makes a sultry, sweet taste sensation and crumbly, creamy fill.

Holiday Cheese Board
RFS# T0630

1/10# AVERAGE CASE