

**Gourmet
Cheese Course**
by Anco®

INTERNATIONAL COLLECTION

**Frico
Aged Gouda**

**Dairy Crest Davidstow
Cornish Cheddar**

**Corazon de Ronda
Manchego**

**Ile de France
Goat Cheese**

Rambol Fume

International Cheese Board
RFS # T0778

Pack/Size: 1/10 lb

**Rambol Fume
(Smoked Rambol)**

Rambol Fume is a creamy, textured cheese crafted in the French Alps, near the lake of Annecy, a region known for its world famous mountain cheeses like Raclette and Emmental. Rambol Fume begins life as Gruyere de Comté, which is de-rinded, cooked, then slowly smoked over hickory coals. The result is a rich, delicate smoky fondue-style cheese that is spreadable at room temperature.

**Corazon de Ronda
Manchego**

Manchego is Spain's most famous cheese. Produced in Central Spain, true Manchego is made from 100% sheep's milk. Its flavor is zesty and exuberant, while its texture is firm but not dry. Manchego can be recognized by the zigzag pattern etched into its rind. This is created by the rippled surface of the press used in the manufacture of the cheese. The interior is ivory colored with few small holes.

**Frico
Aged Gouda**

Imported from Holland, Frico Aged Gouda is covered in a yellow wax coating which signifies its age of over 6 months. As it ages the texture hardens and becomes dark ivory or caramel colored, at which point the flavor intensifies, tasting much like cheddar. Gouda is often served with dark-grained breads and full bodied red wines.

**Ile de France
Goat Cheese**

Ile de France Goat Cheese is a traditional fresh Chèvre from the French Rhône Alps region where goats produce distinctively rich tasting milk. This lends a creamy and slightly salty flavor to the cheese, which is best enjoyed on salads or spread onto fresh baguettes. An authentic cheese rich in flavors, it should come as no surprise that in 2008 Ile de France Goat Cheese received the Chef's Best Award.

**Dairy Crest Davidstow
Cornish Cheddar**

Imported from Britain, Davidstow Cornish Cheddar is a prize-winning cheese with a wonderful Cornish flavor. Its taste, consistent high quality and Cornish provenance make it popular with everyone from Cheddar connoisseurs to busy families. This has made it one of Britain's best-selling Cheddars. The Davidstow Creamery in Cornwall has been making cheese for over 50 years and follows a traditional recipe.

