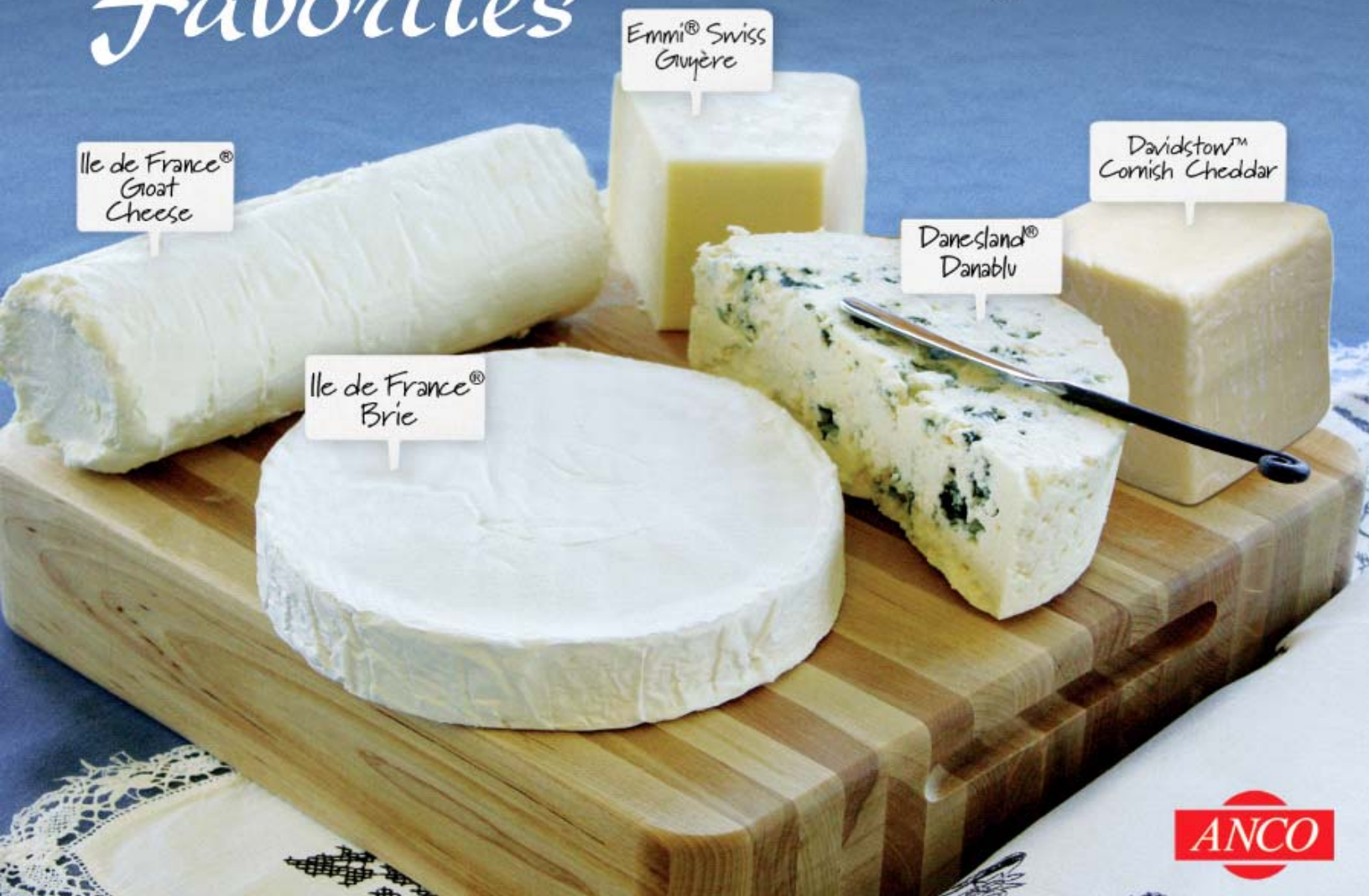


Traditional Favorites

Gourmet Cheese Boards by Anco®



DANESLAND DANABLU

Imported from Denmark, Danesland Danablu has a sharp, almost metallic taste with a salty bite. This creamy, versatile cheese is perfect for cooking or serving on a cheese board with a robust red wine. It is also great crumbled on salads or burgers.

ILE DE FRANCE BRIE

Imported from France, this Brie has a creamy, rich, buttery inside with an edible white rind. Softened at room temperature, it nicely tops crackers or complements green apples, pears or walnuts. When heated, its smooth interior melts into a perfect spread for crusty breads.

DAVIDSTOW CORNISH CHEDDAR

Made on the North Cornish Coast, this Cheddar has an initially sharp, distinct bite with a terrifically rich, rounded, nutty flavor making it ideal for cheese boards.

ILE DE FRANCE GOAT CHEESE

Imported from France, this cheese is unique from other goat cheeses in that it is made high in the Rhone Alps and only from impeccably pure and fresh goat's milk. Goat Cheese can be used on anything from sandwiches & pizzas to main course entrees and cheese boards.

EMMI SWISS GRUYERE

This cheese originated in the village of Gruyère in the Canton of Fribourg, Switzerland in 1115 A.D. With its brown-pebbled rind and white colored interior, it is a cheese that has a nutty aroma and full robust flavor.

Traditional Cheese Board
RFS # T0690

1/10# AVERAGE CASE