

Jiko Artisanal Cheese Selection

Fourme d'Ambert-France (Cow)

Fourme d'Ambert is a rich and creamy cow's milk blue from the Auvergne region of France. It has a thin, yellowish rind mottled with sandy molds and the interior is bone white with distinctive bluing. Fourme d'Ambert has a creamy and mild flavor with a slightly nutty finish.

Beemster XO-Holland (Cow)

Beemster cheeses come from the quiet, canal lined pastures of North Holland. Beemster XO is the most mature cheese in the line, a Gouda-style cheese made from Pasteurized milk and aged a minimum of 26 months. Over time, Beemster XO develops aromas of butterscotch, caramel and whiskey

Midnight Moon- US (Goat)

Aged six months or more, this pale, ivory cheese is firm, dense and smooth with the slight graininess of a long-aged cheese. The flavor is nutty and brown-buttery, with prominent caramel notes.

Pierre Robert- France (Cow)

This is a triple cream cheese from Seine-et-Marne, from the cheese makers Robert Rouzaire and Pierre. Makers of Brillat-Savarin, they began to age this cheese longer in their caves giving it its buttery, smooth and mild flavor

Manchego-Spain (Sheep)

This is a sheep's milk cheese made in the La Mancha region on Spain. Manchego is aged for 3 months or longer, and is a semi-firm cheese with a rich golden color and small holes.