



THE 7 STYLES OF CHEESE EPISODE I



PLAIN CHEVRE

Pure Luck Dairy • Dripping Springs, Texas
Fresh (Pasteurized)



CAÑA DE OVEJA

Central Quesera Montesinos • Spain
Soft-Ripened / Bloomy Rind (Pasteurized)



QUADRELLO DI BUFALA

Quattro Portoni • Lombardy, Italy
Washed Rind (Pasteurized)



OSSAU-IRATY

Onetik • Basque/Pyrenees, France
Semi-Soft (Pasteurized)



GOAT GOUDA

Central Coast Creamery • Paso Robles,
California
Firm (Pasteurized)



DALMATINAC

Paška Sirana • Pag Island, Croatia
Hard (Raw)



ewe CALF TO BE KIDDING

Hook's Cheese Co. • Mineral Point,
Wisconsin
Blue (Pasteurized)



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