# THE CHEESES

# morning rituals

## THE PAIRINGS



### honey goat cheese

BRIGHT&FRESH - GOAT PASTEURIZED - VEGETARIAN RENNET - 2-3 WEEKS @MONTCHEVRE



For this one. Wisconsin's Montchevré combines the creamy richness of traditional French cheese-making with a touch of honey. Striking the perfect balance between tangy and delicate sweetness.

#### START YOUR DAY OFF BRIGHT

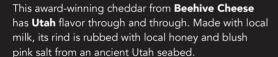


#### seahive

FRIENDLY&FLEXIBLE - COW PASTEURIZED - VEGETARIAN RENNET - 6 MOS @BEEHIVECHEESE









#### SEE WHAT THE BUZZ IS ABOUT



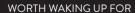
### 18 month gouda

FRIENDLY&FLEXIBLE - COW PASTEURIZED - VEGETARIAN RENNET - 18 MOS @ARTIKAASGOUDA











### **FLAVOR PROFILE GUIDE**



sweet









### sweet maple nut mix

@NOSHBUTTERS



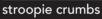
Crafted in Ohio- Nosh Butters' delightful blend of premium nuts is glazed with the richness of pure maple syrup. The combination creates a harmony of flavors, that is ideal for an on-the-go snack or an addition to your next breakfast feast.



FLAVOR PROFILE



Use these to sweeten-up your trail mix



@THE\_STROOPIE\_CO



Pennsylvania's Stroopies offers this delightful twist on the classic Dutch treat. These stroopwafel "crumbs" have a crispy texture and rich caramel flavor- in a convenient, bite-sized form. Perfect for those looking for a sweet breakfast treat.

#### OTHER USES

A fantastic ice cream topping

### peach marmalade

@EMILYGSJAMS

For this one, Emily G's captures the true essence of ripe, juicy, Georgia peaches and puts it in a jar. Handcrafted with care, this marmalade is a sugary and flavorful spread that embodies the sunny orchards of the American South.

#### OTHER USES

An excellent glaze for your next baked ham

