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St. Kilian's Cheese of the Month - July '18 "Jon's Summer Fancy Food Finds"

Big Sur - Stepladder Creamery, Cambria, CA

Pasteurized, goat and cow's milk

About: "Located on the central coast of California, Stepladder Ranch was founded in 1871 and has been family-owned and operated for three generations. After a brief career in the tech industry, cheesemaker Jack Rudolph took the ranch over from his grandfather and built a creamery and dairy. In addition to pigs, avocados and citrus trees, the ranch is now home to 35 L a Mancha goats who provide the milk for Stepladder's farmstead cheeses. The creamery also works with cow's milk from a small, local mixed herd of Jerseys and Holsteins.

Made from a blend of cow and goat milk, Big Sur offers a bright and lemon acidity that complements the richness of the cow's milk. The small-format cheese is dusted with ash and then develops a bloomy rind. The paste remains dense as the cheese ripens but becomes smoother and creamier with age" www.cowgirlcreamery.com.

Maroilles - Nord, France

Pasteurized, cow's milk

About: "This cheese is said to have been created in AD 962 by a monk in the Abbey of Maroilles. The cheese rapidly became famous throughout the region and was a favorite of several French kings, including Philip II, Louis IX, Charles VI and Francis I. Maroilles, also called Marolles, is a powerful fermier or industrial cheese. The paste is golden, soft and oily. The sweet taste lingers in the mouth. Affinage takes at least five weeks within the specified areas, although two to four months are more usual. During this time, the cheese is regularly turned and brushed and its rind changes from yellow, to orange, and finally red. Repeated turnings and washings eliminate the natural white mold and promote the development of bacteria (red ferments) that form the distinctive red rind" www.fromages.com.

Maroilles would pair wonderfully with a Chateauneuf du Pape!

Bru XL - Belgium

Pasteurized, cow's milk

About: Aged for a minimum of 14 months, this tyrosine packed delight is a welcome addition to any cheese plate. Bru-XL has a complex sharpness with distinct butterscotch sweetness. Pairs beautifully with Belgian beers or Cabernet.

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For those of you with the added [Charcuterie of the Month:](#)

**Chorizo León** - Doña Juana USA - Its distinctive flavor comes from using all four types of Spanish pimenton: mild, smoked, hot and bittersweet. A truly bold and full-flavored chorizo.