

# MEADOW CREEK DAIRY



## **APPALACHIAN (APA-LATCH-AN) SEMI-SOFT, TOMME-STYLE COW'S MILK CHEESE**

OUR ORIGINAL RECIPE, THE FIRST CHEESE WE EVER MADE, APPALACHIAN HAS EVOLVED A GREAT DEAL OVER OUR YEARS OF PRODUCTION. OUR GOAL WITH THE APPALACHIAN HAS ALWAYS BEEN TO DEVELOP A CHEESE THAT SHOWCASED OUR MILK, MILK FROM A HERD DEVELOPED TO FIT OUR FARM'S MOUNTAINOUS TERRAIN, RATHER THAN PICKING A BENCHMARK CHEESE AND STRUGGLING TO MATCH THE FARM TO IT. TO THIS END WE'VE KEPT THE MAKE SIMPLE AND FOCUSED ON AFFINAGE, ALLOWING THE APPALACHIAN TO FORM A WHITE COAT OF PENICILLIUM MOLDS THAT COMPLIMENTS ITS UNIQUE FLAVOR.

**TASTING NOTES:** A LIGHTLY COOKED, PRESSED-CURD CHEESE, AGED FOR AT LEAST SIXTY DAYS IN OUR CELLARS, APPALACHIAN IS A BRIGHT, LACTIC CHEESE WITH BUTTERY OVERTONES AND A MUSHROOM EARTHINESS THAT RECALLS THE INTENSITY OF THE CELLARS. ITS LEMON NOTES SHADE TO TOASTED AS THE CHEESE AGES. THE TEXTURE IS VELVETY AND LUSH, MELTING ON THE TONGUE.

**RELATED CHEESES:** TOMME DE SAVOIE (FRANCE), TOMA PIEMONTESE (ITALY)

**SERVING SUGGESTIONS:** APPALACHIAN IS EXCELLENT ON A CHEESE PLATE OR ON BREAD. LIKE MANY OF OUR CHEESES, IT MELTS BEAUTIFULLY AND CAN BE USED IN A VARIETY OF DISHES. WELL COMPLIMENTED BY A CRISP WHITE WINE OR SMOOTH LAGER.

**INGREDIENTS:** CULTURED RAW MILK, SALT, RENNET,

**CHEESE CARE:** STORE CHEESE UNDER REFRIGERATION WRAPPED IN THE ORIGINAL PAPER. AVOID PROLONGED STORAGE IN PLASTIC WRAP OR OTHER NON-BREATHING MATERIAL, AS THIS WILL KILL THE RIND. ALWAYS LET YOUR CHEESE COME TO ROOM TEMPERATURE BEFORE SERVING FOR ITS FULL FLAVOR TO DEVELOP.

[WWW.MEADOWCREEKDAIRY.COM](http://WWW.MEADOWCREEKDAIRY.COM)