

# MEADOW CREEK DAIRY



## MINI

### SEMI-SOFT, WASHED RIND COW'S MILK CHEESE

THE MINI IS OUR NEWEST EXPERIMENT IN AFFINAGE. FOR SOME TIME WE'VE HAD AN INTEREST IN MAKING A SMALLER FORMAT CHEESE, AND OUR VERY SUCCESSFUL GRAYSON SEEMED A PERFECT CANDIDATE. WE COMBINED THE TRADITIONAL EUROPEAN PRACTICE OF WASHING CHEESE IN SPIRITS WITH HIGHLAND BREWING COMPANY'S EXCELLENT OATMEAL PORTER TO CREATE A CHEESE THAT SURPASSED OUR EXPECTATIONS. MORE THAN JUST A PINT-SIZED GRAYSON, THE MINI IS MORE LIKE A FRENCH MUNSTER, WITH THIN, DELICATE RIND AND BOLD FLAVOR.

**TASTING NOTES:** PETIT AND FLAVORFUL, THE MINI HAS A THIN, DELICATE REDDISH RIND WITH A SILKY, MELTING PASTE. IT HAS A BOLD FLAVOR, SWEET AND GRASSY WITH A MILD YEASTINESS AND A STRONG CREAMY FINISH. AS THE MINI CROSSES THE SIXTY-DAY LINE, IT TAKES ON MORE OF THE CHARACTERISTICS OF THE LOCAL BEER WE WASH IT IN, DEVELOPING A SWEET, HOPPY TASTE LIKE THE HEAD ON A PINT OF DRAFT BEER.

**RELATED CHEESES:** FRENCH MUNSTER

**SERVING SUGGESTIONS:** THE MINI IS SUPERB WITH FRESH SUMMER FRUITS SUCH AS CHERRIES OR PEACHES.

**INGREDIENTS:** CULTURED RAW MILK, SALT, ANIMAL RENNET, BEER.

**CHEESE CARE:** WASHED RIND CHEESES HAVE A DISTINCTIVE AROMA WHICH MAY BE CONCENTRATED WITHIN THE WRAPPING, BUT WHICH QUICKLY DISSIPATES WHEN THE CHEESE IS OPENED AND ALLOWED TO BREATHE. STORE CHEESE UNDER REFRIGERATION WRAPPED IN THE ORIGINAL PAPER. AVOID PROLONGED STORAGE IN PLASTIC WRAP OR OTHER NON-BREATHING MATERIAL. ALWAYS LET YOUR CHEESE COME TO ROOM TEMPERATURE BEFORE SERVING FOR ITS FULL FLAVOR TO DEVELOP.