

VERMONT'S



FINEST

Bayley Hazen Blue

RAW MILK BLUE CHEESE

CAVE AGED *A Taste of Place* FARMER OWNED



Bayley Hazen Blue was one of the first cheeses made as the Jasper Hill Creamery got up and running in 2003. The recipe is based on a British natural rind blue. The name, however, comes from a Northeast Kingdom landmark - the Bayley Hazen Military Road, commissioned by George Washington as a Revolutionary War supply route.

This signature blue cheese has developed a loyal following because of its fudge-like texture, toasted-nut sweetness, and anise spice character. The paste is dense and creamy, with well-distributed blue veins. The usual peppery character of blue cheese is subdued, elevating the grassy, nutty flavors of the milk.



PORTO



IMPERIAL STOUT



CHOCOLATE



BUCKWHEAT HONEY

The complexity of Bayley means it's ideal for blue lovers, but the balanced sweetness and mild spice make it approachable to a more timid audience. Try pairing with a fruity red dessert wine, toasty imperial stout, or a hunk of dark chocolate. Slicing makes for amazing burgers or salads, especially with caramelized onion.

FAST FACTS:

- Raw Cow Milk
- Natural Rind Blue
- Aged 3 Months
- Traditional Rennet



2019 Reserve Supreme Champion at the International Cheese & Dairy Awards



INGREDIENTS:

- Raw Cow Milk, Salt, Rennet, Cultures

FORMAT

WHEEL

SHELF LIFE

120 DAYS

CASE PACK

1 x 7 LB WHEEL

CASE ITEM #

BHB100

CASE GTIN

9081483602001

UNIT GTIN

N/A

