



# Willoughby

WASHED RIND

CAVE AGED *A Taste of Place* FARMER OWNED



Willoughby is an original creation of Marisa Mauro’s Ploughgate Creamery, a Cellars collaborator that ceased production of the cheese after a creamery fire in 2010. With Marisa’s blessing, we resurrected this pudgy little washed rind cheese and have continued to develop the recipe at Jasper Hill’s Hardwick Creamery.

This succulent and buttery washed rind cheese has aromas of peat, roasted beef, and yeasty bread dough—a strong and complex front for the subtle milky, herbal, and ripe peach flavors within. Willoughby has a thin, tender, rosy-orange rind which adds earthy dimensions to the texture and flavor of the gooey interior.



Willoughby’s small format is ideal for selling whole wheels on the retail counter, or quickly rotating through the professional kitchen. The pudding-like texture may become softer with age, but should remain sliceable for portioning until nine weeks after its production date. Pair with effusive rosé, funky saison beers, or raw floral honey.



**FAST FACTS:**

- Traditional Rennet
- Washed Rind
- Ripe at 5-8 Weeks
- 8 oz. Wheel



**INGREDIENTS:**

Pasteurized Cow Milk, Salt, Rennet, Cultures.

<b>FORMAT</b>	WHEEL
<b>SHELF LIFE</b>	80 DAYS
<b>CASE PACK</b>	8 x 8 OZ WHEELS
<b>CASE ITEM #</b>	WBB208
<b>CASE GTIN</b>	10814836020043
<b>UNIT GTIN</b>	00814836020046

