

LA DI DA LAVENDER CHEDDAR®

La Di Da Lavender's brown butter, floral notes and subtle tang offer a wonderful backdrop for the earthy and herbaceous flavors of organic lavender blossoms. The semi-hard paste, though rich in flavor, is balanced to the core and light and refreshing on the palate.

AWARDS

SILVER MEDAL: Flavored Cheddar 2010 World Cheese Awards

SUGGESTED PAIRINGS:

This seductively floral cheese is a sensation on a dessert tray with chocolate or lavender honey and should be paired with a sparkling or dessert wine. La Di Da Lavender is an appealing ingredient in savory shortbreads and scones.

TEAM MEMBER NOTES:

Always a popular choice during our cheese events, though many are surprised to hear of a lavender cheese. Headly but not overly fragrant, La Di Da Lavender is a novel addition to a Panini or a savory tart and is delicious with chocolate.

—Chelsea Faris, Wholesale Sales Manager

KEY POINTS:

- Organic, Oregon-grown lavender blossoms
- Hand cut and hand milled cheddar
- Milk is rBST free

SHELF LIFE: 9 months.

SUGGESTED STORAGE:

Keep Refrigerated – 38° – 40° F

INGREDIENTS: Organic Whole Cow Milk, Lavender, Salt, Enzymes, Cheese Cultures

MILK TYPE: USDA Certified Organic Pasteurized Cow's Milk

CASE SPECIFICS:

422802	40#RW	Block
442882	4 x 1/10#RW	Block
422822	6 x 10/8oz	Bar*

*Exact weight

NOTES:



**ROGUE
CREAMERY**

FOR MORE INFORMATION OR TO PLACE AN ORDER:

CALL: 541-665-1155 #170 | VISIT: ROGUECREAMERY.COM

EMAIL: WHOLESALE@ROGUECREAMERY.COM