

ORGANIC CACOW BELLE®

A seasonal blend of one of our favorite combinations: cheese and chocolate. Cacow Belle is smooth and creamy with just the right amount of chocolate and spice. This cheese combines Dagoba Xocolatl with Rogue Creamery's handmade cheddar. It's the perfect cheese to be a part of any cheese plate.

SUGGESTED PAIRINGS:

Cinnamon and chocolate are highlighted in this cheese and perfectly compliment the cheddar. It is useful in the kitchen for recipes such as rustic apple mini galette or shortbread with honey.

Seek out of the norm beverages or pair with a pot of freshly brewed coffee to create sublime cheese pairings. Adventurers will make an event out of this experience and pair it with vintage tawny port, Barolo Amarone or Reisling.

TEAM MEMBER NOTES:

Tastes like chocolate cinnamon toast when allowed to reach room temperature. It is decadently creamy and sweet and approachable in spice. I love serving appetizers of Cacow Belle partnered with golden raisins and savory mustard or spicy fig jam at our monthly book club.

— Chelsea Faris, Wholesale Manager



KEY POINTS:

- USDA Organic
- Hand cut and hand milled
- Milk is rBST Free
- Aged over 30 days

SHELF LIFE: 9 months

SUGGESTED STORAGE:

Keep Refrigerated – 38°– 40° F

INGREDIENTS: USDA Certified Organic Pasteurized Cow Milk, Dagoba organic dark chocolate (cane sugar*, cocoa*, chocolate*, cinnamon*, cayenne pepper*, milk*) Salt, Enzymes, Cheese Cultures.

**Ingredients are organically produced*

MILK TYPE: USDA Certified Organic Pasteurized Cow's Milk

RENNET: Organic approved, Vegetarian, GMO Free Microbial Enzyme

CASE SPECIFICS:

426202	40#RW	Block
426282	4/10#RW	Block
426224	12 x 6/8 oz.	Bar*

*Exact weight

NOTES:



**ROGUE
CREAMERY**

FOR MORE INFORMATION OR TO PLACE AN ORDER:

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