



Flora



The newest flower in the Capriole Garden!

At Capriole, our cheeses have always been personal reflections of who we are, where we come from, and what we love. Flora is named for our founder's grandmother, a country cook and gardener who made cheeses from the milk of a neighbor's dairy cows, but the name also reflects the unique culture cocktail that defines this cheese.

A delicate, bloomy-rinded round, it is grassy and light as a marshmallow when young. As it ages its flavors intensify, and the texture becomes more dense and creamy, its cream line and ashed rind more pronounced. A perfect 6oz. retail size, it is ripened for 7-10 days and still lovely 3-4 weeks from the code date.





Flora

A surface-ripened goat's milk cheese with a lightly wrinkled Geotrichum candidum rind. Traditional flavorless vegetable ash underneath the rind, modifies the pH, aiding rind and cream-line development. Ripened 7-10 days.

SERVING TIPS AND PAIRINGS

The 6oz. Flora is a perfect retail round of chevre that ripens from light and grassy to dense and creamy

- ◇ stuff small slice (1 tsp) of Flora in a pitted date and warm in the oven
- ◇ watermelon salad with Flora and garnished with mint
- ◇ green tea, marmalade and toast, with warm wedges of Flora
- ◇ serve a very ripe to runny Flora with honeycomb and berries
- ◇ dip wedge of cold Flora halfway in melted, dark chocolate

Pair a young to medium ripe Flora with: Albariño, Pouilly Fuisse, Vouvray, Rosé, Sancerre, Prosecco, light gin cocktails, Virtue Cider Lapinette, floral Seasons, and Wheat Ales. Plum and berry jams

Pair an older, very ripe Flora with: Extremes on the savory or sweet ends of the spectrum. Olives, charcuterie or sweet fruits and compotes, chocolate, honeycomb and Sauternes and moscato. Pouilly Fuisse, Sancerre, Rosé, Albariño, Goose Island Matilda, Virtue Cider Michigan Brut, gin and tonic

PRODUCT SPECIFICATIONS

- ◇ Shelf Life: 4-5 weeks
- ◇ Weight: Approximately 6oz.
- ◇ Item Dimensions: 3 x 2" wheel
- ◇ Packaging: wrapped in cheese paper
- ◇ Pack: 6 (6oz.) rounds per crate
- ◇ Crate Dimensions: 10.75"x 7.5"x 1.75"
- ◇ Crate Material: Wood
- ◇ Net Weight: Approximately 2.25 lbs.
- ◇ Gross Weight: Approximately 3.25 lbs.

OPTIMIZING QUALITY

Store at <41° Wrap in waxed or parchment paper overwrapped with plastic wrap, or crystal wrap so that the cheese can continue to breathe and ripen. Can also be stored in a plastic container with a few holes in the lid. This cheese needs humidity but also needs to breathe to maintain its rind. Allow to come to room temperature (about an hour) before serving.

FLORA

Ingredients: Pasteurized goat milk, culture, animal rennet, salt, ash, Geotrichum candidum. Contains: Milk

Nutrition Facts

6 servings per container

Serving size 1 oz (28g / 1/6 pkg)

Amount Per Serving

Calories 70

% Daily Values*

Total Fat 6g 8%

Saturated Fat 3.5g 18%

Trans Fat 0g

Cholesterol 20mg 7%

Sodium 150mg 7%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0mcg 0%

Calcium 22mg 2%

Iron 0mg 0%

Potassium 35mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Manufactured by CAPRIOLE, INC.
10329 Newcut, Greenville, IN 47124
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