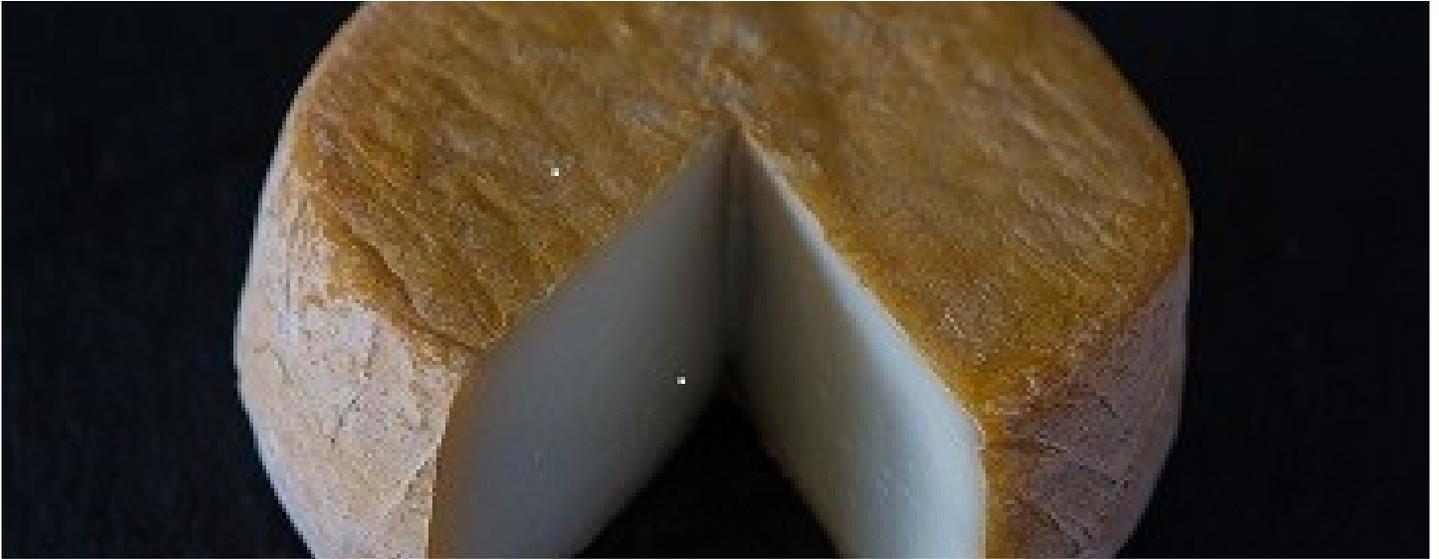




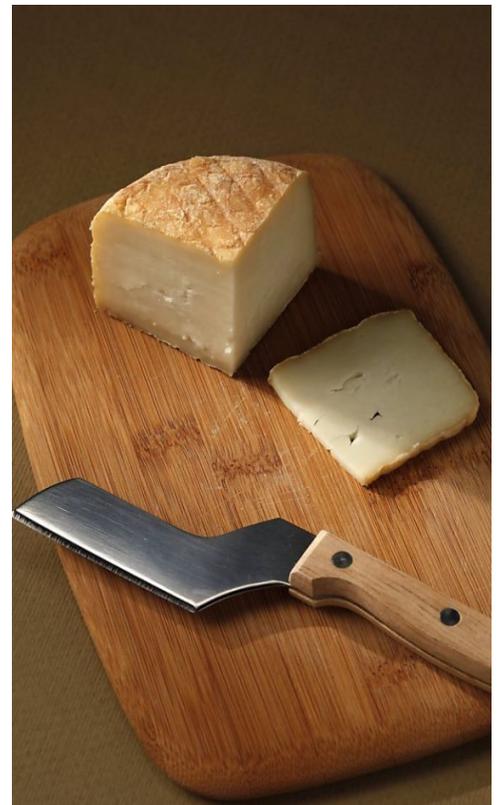
Mont St. Francis



Proof the monastic life wasn't all bad?

Mont St. Francis was named for a nearby Franciscan retreat and was first made in 1994 when there were few American washed-rind cheeses. Cheeses like the rustic, stinky Mont originated in monasteries across Europe and were traditionally washed in brine or beer. We finish ours in Lagunitas Imperial Stout to enrich its funky, pungent flavor with a sweet, smoky finish. We're 'texture-proud' at Capriole and the semi-firm, extra fine texture of this cheese is perfectly matched to its hearty flavor and beefy nose.

"I know " said one cheesemonger, that if monastery cheeses "were anywhere near as good as this musky, barnyardy Mont St. Francis, it might be enough to tempt me toward the monastic life."





Mont St. Francis

A semi-firm goat milk washed-rind bathed in Lagunitas Imperial Stout

SERVING TIPS AND PAIRINGS

Mont St. Francis is a big-hearted cheese and can go to the extremes of either sweet or savory—or both. Try :

- ◇ pumpkin soup with garlic, ginger, and a Mont gratinée
- ◇ roasted cauliflower risotto finished with grated Mont
- ◇ Bruschetta with Mont and Bacon Chutney
- ◇ Charcuterie, Mont, and hot, sweet pickles
- ◇ Fondue with fruity wine like Riesling

Pair with: Red Burgundy, Oregon Pinot Noirs, Moscato d’Asti, German Riesling, Alsatian Pinot ris. Virtue Cider Percheron, Lagunitas Russian Imperial Stout, 3 Floyds Dark Lord, sour ales, Rye Manhattan, **Bourbon**,

Pair with: Fig jam, Pear or Pumpkin Mostarda, Spicy Apple Butter, molasses cookies, caramel

PRODUCT SPECIFICATIONS

- ◇ Shelf Life: 6 months from production date
- ◇ Weight: Approximately 1 lb.
- ◇ Item Dimensions: 4.25" x 1.5" wheel
- ◇ Packaging: wrapped in cheese paper
- ◇ Pack: 2 wheels per case
- ◇ Box Dimensions: 9 x 4 x 3 "
- ◇ Box Material: white kraft
- ◇ Net Weight: Approximately 2 lbs.
- ◇ Gross Weight: Approximately 2.25 lbs.
- ◇ Rennet type: Traditional bovine

OPTIMIZING QUALITY

Cheese Care: Store your washed-rind at <41° on its paper in a plastic container with a few holes in the lid. If you don't have a plastic container, wrap the cheese in waxed paper and loosely wrap in plastic. This cheese needs to breathe. Allow to come to room temperature before serving.

MONT ST. FRANCIS

Ingredients: Pasteurized goat milk, beer, culture, animal rennet, salt, B. linens. Contains: Milk, may contain Wheat

Nutrition Facts	
Varied servings per container	
Serving size	1 oz (28g)
Amount Per Serving	
Calories	100
% Daily Values*	
Total Fat 7g	9%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 250mg	11%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 256mg	20%
Iron 0mg	0%
Potassium 20mg	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
Plant # PB-18-1757

Weight

