

July: Savory and Sweet Fresh Chèvre Tortes



Roasted Hazelnut and Frangelico

Basil Pesto / Sun-Dried Tomato Pesto

Olive and Artichoke Tapenade

July's Featured Cheeses: Fresh Chèvre Tortes

We make our chèvre weekly out of fresh pasteurized goat's milk, and layer it with our signature torte blends - savory olive tapenade, tangy sun-dried tomato pesto, organic basil pesto, and roasted hazelnut and Frangelico™ that's spiked with hazelnut liqueur and real vanilla - perfect as a dessert.

We also sell our fresh chèvre plain - experiment with your own delicious creations!

Ingredients:

Every torte contains our fresh chèvre, made with cultured pasteurized goat's milk, salt, and rennet.

- Basil Pesto (*fresh basil, garlic, olive oil*)
- Sun-Dried Tomato Pesto (*sun-dried tomatoes, olive oil, garlic, rice wine vinegar, crushed red chiles*)
- Olive Tapenade (*Spanish olives, artichoke hearts, garlic, olive oil, sweet red peppers*)
- Roasted Hazelnut and Frangelico™ (*brown sugar, roasted hazelnuts, real vanilla, Frangelico™ liqueur*)

Quantities:

We sell our tortes in 5-ounce or 1-pound tubs.

Storage Tips:

When refrigerated, our tortes will keep for six to eight weeks after the culture date (marked on the label). If you do not finish a torte after opening it, we recommend that you add a small amount of olive oil to cover the top of the cheese before putting it back in the refrigerator. For the hazelnut torte, you may want to use a neutral oil, such as grapeseed, if you do not have a fresh nut oil available.