

FARMSTEAD MASCARPONE

THE BASICS

MAKE:	Soft
SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
TYPICAL AGE PROFILE:	Fresh
APPROXIMATE WEIGHT(S):	226g or 453g / 8 oz. tub; 16 oz. tub
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL	N/A
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	Chocolate



THE STORY

A fresh, Italian-style sweet cream cheese perhaps best known for its key role in tiramisu, this multi-award-winning cheese is an undiscovered culinary force. Decadent, smooth, and flavourful, it's been noted by judges far and wide since its debut in 2002.

Made fresh daily using cream piped from the milking parlour across the driveway to the vat, Crave Brothers' heats and acidifies the cream directly in the vat and then strains it to remove excess whey. The result is a luscious cheese ready for sweet and savoury tasks alike.

Established in 1980, Crave Brothers Farmstead Cheese is a trailblazer of modern farmstead cheesemaking in Wisconsin. Brothers Charles, George, Tom, and Mark Crave joined forces to create an award-winning, environmentally, and economically sustainable farm operation. Using the fresh, sweet, and abundant milk from their farm to make their mozzarella and mascarpone was an easy choice. It also helped that Debbie, wife of cheesemaker George Crave, had close family ties to Italy and a passion for good food. Over 25 years and more than 40 national and international awards later, they keep making great cheese.

THE CHARACTER

Soft, spoonable, and light, this mascarpone is a milky, mild, and sweet dream in white.

PERFECT PARTNERS:

On a cheese board, set this mascarpone next to lemon cookies, salmon roe, dried mango, roasted hazelnuts or green olive tapenade. Ideal beverage pairings include an espresso martini, Sauvignon blanc, or a grapefruit kombucha.