

DICARLO

FOOD SERVICE

Gourmet



Buche Goat Log (Bucheron)

17109 2/1.75 kg.

Goat's milk cheese is aged for two months, developing a hard, edible crust. Sharp and tangy near the rind and gets progressively richer and creamier toward the center.

AMALATTEA

La Prima Caprino Sardegna

17200 5/3 lb. avg.

Made only of whole or partly-skimmed milk of goats. When fresh it is delicate in flavor, when aged it is saltier and has a slightly sharper acidic bite.



Celebrity

Goat Cheese - Tubs

17111 2/4 lb.

Caseificio Reale

La Corte Reale 3 Milks

17260 6/200 gr.