MERRY GOAT ROUND

Merry Goat Round is our best-selling retail cheese for good reason. Actually, quite a few reasons. The super creamy texture. The oh-so-clean flavor. And that rind? It’s soft and bloomy and is edible at any stage of ripening. (Little secret: the fullest flavor is concentrated in the rind. You’re welcome.) Chefs and caterers agree, this one deserves a giant ‘round’ of applause. Climb on. Enjoy the ride.

All baby goats love to play. They kick their heels up in the sheer joy of being alive. They butt heads over nothing. They race up and down the grassy meadow or climb up trees. They’re like little balls of pure energy. And all that movement inspired us to create a cheese that was round, playful, and energetic. And oh so merry!

HOW TO ENJOY

• Top with a favorite jam, wrap in puff pastry, and bake at 350° until warm and gooey.
• Pair with sparkling rosé, a traditional farmhouse cider, or Sauvignon Blanc.
• Serve on a cheeseboard with orange marmalade, marcona almonds, or truffle honey.

MILK TYPE: Goat, Pasteurized
SHELF LIFE: 60 Days
RENNET: Microbial (Vegetarian)
INGREDIENTS: pasteurized goat milk, bacterial starter cultures, vegetarian rennet, salt.