MOO & BLUE

With the deep buttery richness of a classic blue cheese, our all cow’s milk blue isn’t bitter like many blue cheeses can be. There’s a lingering sweetness there and a notably clean flavor. Aged for at least 4 months, it may be unique, but it’s still true blue. Never bitter. Never boring.

We’d heard it said that chocolate milk tastes the best when it’s made from cows who were fed cacao as part of their diet. We tried everything blue we could get our hands on but the cows would have none of it. All they needed was a diet of good, nutrient-dense grass, plenty of fresh air and sunlight – and nature would do the rest.

How to Enjoy

• Serve sliced on a cheeseboard with dried fruits and drizzle with honey or jam.
• Try pairing with a Cabernet or a Pinot Noir to complement the piquant flavor of Moo & Blue.
• Shave into a salad with roasted butternut squash or crumble onto burgers and steaks.
• Pairs beautifully with lamb and other gamey meats and charcuterie.