



Crescenza

Farm/Company: Bellwether Farms

Cheesemaker: Liam Callahan

Proprietor: Cindy & Liam Callahan

City, State: Valley Ford, CA

Region: West

Country: USA

Milk: Pasteurized Jersey Cow

Rennet: Vegetarian

Rind: None

Texture: Soft-ripened

Aging: 2 - 3 weeks

Size: 2 - 3 pound pack



Close enough to catch the moist and cooling fog of the Pacific Ocean, Bellwether Farms in Sonoma County, California, can state with pride that their cheeses grace the tables of some of the finest restaurants across the country.

Rich and buttery with stiff notes of tart yeast to balance it, Crescenza is modeled after the centuries-old Italian cheese, Stracchino di Crescenza. Bellwether's Crescenza is a soft-ripened cow's milk cheese without a rind to hold back the luscious ooze. Spread it over crackers, bread, fruit – anything you want imbued with creamy intensity.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

