



# Sheep Ricotta



**Farm/Company:** Bellwether Farms

**Cheesemaker:** Liam Callahan

**Proprietor:** Cindy & Liam Callahan

**City, State:** Valley Ford, CA

**Region:** West

**Country:** USA

**Milk:** Pasteurized Sheep

**Rennet:** Vegetarian

**Rind:** None

**Texture:** Fresh

**Size:** 3.5 pound container

Close enough to catch the 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.

Determined not to let any part of the cheesemaking process go to waste, Bellwether Farms uses the sheep milk whey left over from San Andreas and Pepato to make this snowy ricotta. As light and fluffy as homemade marshmallows, Bellwether's basket-drained sheep ricotta has a delicate and milky flavor with a sweet, soft finish.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

