

Richmond Hill cafe & larder

CHEESE NOTES

BellaVitano

(Pron: Bell-a Vit-a-no)

Wisconsin, United States of America

Inspired by traditional, Italian farmstead cheese, this rich, creamy cheese with a nutty, fruity flavour and caramel and pineapple overtones begins in the mouth like a premium Parmesan and finishes with hints of melted butter. The texture combines the creaminess of a young Cheddar with the crystalline crunch of an aged cheese. Made by rubbing roasted espresso into wheels of creamy BellaVitano cheese, it packs two distinct but complementary flavor profiles: the nutty, cheddar-meets-parmesan flavor of the cheese, and the roasty depth of the coffee. The blackened exterior of the cheese, where the coffee was applied, is particularly espresso-esque and delightful. Pairing with stout or coffee beers is a breeze, as is pairing with chocolate or coffee itself.