



# WFC Deli Cheese Cheat Sheet

## Try these New Holiday Cheeses!



### Red Dragon Cheddar with Mustard Seed & Ale

A Welsh Cheddar with wholegrain mustard seeds and Welsh ale, coated in a bright red wax. This gourmet cheese combines the subtle sharpness and depth of natural mustard with the mild, piquant taste notes of the Welsh ale and traditional Cheddar.



### Belton Red Fox Aged Red Leicester

Red Fox Cheese is an aged Red Leicester with a cunningly unexpected crunch. It has a russet colour and a wonderful rugged mouth-feel with a hint of 'crunch' which the cheese has developed through watchful maturation then leaves the palate with a lingering flavour and desire for more.



### Saxon Creamery Snowfields Butterkäse

Rich butter, hay and sweet almond flavors underscored by a bright lemony flavor. Snowfields is made using Autumn and Winter milk from pasture grazed cows.



### Deer Creek's The Carawaybou

Speckled with caraway seeds for an eye-catching look and irresistible Old World flavor. The aromatic bouquet of the caraway tantalizes the senses and gives way to a distinctive gentle perfumed anise flavor that penetrates the buttery Colby without overpowering it. The slight crunch of the caraway seeds adds a pleasant contrast to the firm, yet openly curdy body of the cheese.



### F.lli Pinna Brigante with Truffles

A unique, outstanding cheese, coming from the perfect blend of truffles and fresh Sardinian sheep's milk. Thanks to its short ageing, this cheese develops a creamy consistency and an extraordinarily rich flavor, which is able to satisfy even the most demanding palates. Its persistent, deliciously sophisticated aroma, needs an elegant wine pairing.



### St. Helga's European Style Swiss

Crafted in a European style to achieve a complex, full-bodied flavor with pronounced nutty tones that differentiate it from traditional Swiss. Made in Wisconsin, it then matures in the sandstone caves in Faribault, resulting in a fine mix of Norwegian heritage, Wisconsin pride, and Minnesotan affluence.



### Carr Valley Glacier Wildfire Blue Cheese

A delectable symphony of mild blue notes and Peperoncino peppers that bodes a smoothness that can only be described after trying it for yourself. As featured on many local menus, it adds a silky fire atop burgers, pizza and steaks.