

FOREVER CHEESE debuted in 1998 with a simple mission - to share the finest artisanal Mediterranean products with specialty shops, chefs, and consumers. We have dedicated our lives to finding the exquisite; you can trust that with our 20 years of expertise, every product we carry is best in class, and tastes just like you were eating it in its native country.

Wickedly Woolly

CHEESE TYPE: Fresh sheep's milk ORIGIN: Murcia, Spain

AGING: 10 days

SHELF LIFE: 9 months from pack date Pasteurized INGREDIENTS: sheep's milk, salt, chervil, calcium

chloride, (microbial) rennet, cheese cultures

PACK SIZE: 10/5 oz (142 grams)

APPEARANCE: Creamy, soft spreadable fresh cheese with chervil

FLAVOR: Fresh chervil with dense sheep's milk flavor

KEY POINTS: Versatile. Spread on bread or bagels, crumble on salad, toss

in hot pasta, dip your carrots, load up your celery, stuff your

ravioli

HISTORY: Wickedly Woolly is a spreadable sheep's milk cheese. Fresh

chervil is added for a seasonal boost of Spring flavor.

HANDLING: Keep cool.

SERVING RECS: Top seasonal vegetables, make a quick crudités plate, boost

your bagel game. Pair with a light lager or pinot grigio.