

THE *Murray's*

CHEESE HANDBOOK



CONSIDER BARDWELL FARM METTOWEE

USA | PASTEURIZED | FRESH | VEGETARIAN

People tend to think of goat cheese as white and spreadable, a bit tangy, something akin to cream cheese. But good goat cheese is so much more. It's zesty but not abrasive, with a pristine softness and flavor of lemon. That's Mettowee, from West Pawlet, Vermont. There's no rind or ash. It's "just" impeccably fresh goat cheese, without a trace of the grit you're sometimes unlucky enough to find in this type. Find it in the Northeast, from April to January, and when you do, go New Zealand Sauvignon Blanc for some lush tropical fruit flavors with your goat.