

CHEESEMAKER

Upper Canada Cheese Co.

ORIGIN

Ontario

MILK TYPE

Cow, Pasteurized

RIND

White, Bloomy

FIRMNESS

Soft

COMFORT CREAM

ABOUT

Comfort Cream is a small round of cheese produced by Upper Canada Cheese Company, located in the Niagara Escarpment region of Ontario. This small cheese company keeps a rare herd of Guernsey cows to create their fabulous cheeses! The unique terrior of the Niagara escarpment give this rich cheese exceptional flavor. Comfort Cream is hand salted, hand turned and hand wrapped in a beautiful package.

TASTE NOTES

Comfort Cream is a rich, creamy camembert-style cheese with a delicate aroma and decadent, golden paste. The aroma smells lightly of mushrooms, truffles, and butter, which translates into the rich flavours of the cheese. Try your comfort cream on a fresh piece of crusty, plain bread to truly taste the full, even meaty flavour of this cheese.

PAIRINGS

: A more mellow red, such as Pinot Noir, works with this cheese. Dry sparkling wines, also work great as they both have a cleansing quality that complements this cheese's lush texture.