

## **CHEESEMAKER**

Cypress Grove

## **ORIGIN**

California

## **MILK TYPE**

Goat, Pasteurized

## **RIND**

No Rind

## **FIRMNESS**

Soft

# HERBS DE HUMBOLDT

## **ABOUT**

Herbs de Humboldt is a small disc of fresh chevre flavoured with Herbs de Provence, created by Cypress Grove Cheese in California. Herbs de Humboldt has been a consistent winner in various cheese competitions. Herbs de Humboldt was given its name, poking fun at the fact that marijuana is the main economic driver in Humboldt County. The cheese

## **TASTE NOTES**

Herbs de Humboldt is an addictive fresh chevre that can be utilized in many ways. The texture is dense and velvety, and it slowly spreads over the tongue and then melts. The herbs de provence give the chevre a fresh, bright flavour that has a bit of a zing to it! The bold flavours make this spreadable chevre a perfect addition to many recipes, but also allows for it to stand on its own on a cheese board. First try the Chevre on its own, on a fresh baguette. Secondly, make use of it in pastas, pizzas, or in a salad.

## **PAIRINGS**

Pair your Herbs de Humboldt with wines such as Chenin Blanc, Pinot Grigio, light Rieslings, Sauvignon Blanc and White Bordeaux. You might even taste the herbal flavours in these crisp, fruity, grassy and light wines.