

CHEESEMAKER

Monforte Dairy

ORIGIN

Stratford, Ontario

MILK TYPE

Sheep, Pasteurized

RIND

Natural

FIRMNESS

Firm

MONFORTE TOSCANO

ABOUT

Monforte Toscano is a local, Ontario-made cheese with a wonderful flavour and a big personality. Monforte Toscano is made at the Monforte Dairy in Stratford, ON by a resourceful cheesemaker named Ruth Klahsen. Ms. Klahsen works endlessly to put out unique cheeses that help to give Ontario cheese a good name. Her Toscano is a great sheep's-milk cheese with cooked, pressed curd and a natural, brushed rind. It is based largely on Italian Pecorinos.

TASTE NOTES

The Monforte Toscano is a lovely, bold cheese, certain to be admired by any cheese lover. It is aged for 6 months to achieve its coarsely textured rind and warm coloured interior. It has a full, rich texture which meets between smooth and crumbly and tastes earthy, sweet and like fresh straw - as though you could taste the terroir of the cheese. Enjoy this cheese on its own to fully explore its flavours, grate it, or try it out on a grilled cheese with a grainy, homestyle bread for a down-to-earth experience.

PAIRINGS

Pair your Toscano with reds such as Chianti or other full-bodied reds.