



# Round Mountain Creamery

## Soft Goat Cheese

### A Soft Cheese Named Goat

Chèvre is the French word for goat and for the cheese made from goat's milk. Chèvre cheese or Goat cheese is usually a soft goat cheese. In keeping with our made in American product line, we simply call it Soft Goat Cheese.

Round Mountain Creamery's Soft Goat Cheeses:

**Mild & Creamy - Jazzed Goat**  
**Italian Green Zest - Delicious Dill - From the Garden - Smackin' Garlic**  
**Goat with a Kick - Campfire Jalapeno - Jalapeno Firebomb**  
**Provincial Olive - Cran-nut Zest - Nutty Blueberry**

Our Farmstead Grade "A" Vat-pasteurized Goat Milk is the only milk we use for making all twelve of our Soft Goat Cheeses. Our Cheeses, with a full rounded flavor, are consistent in quality and taste. No preservatives or fungicides are added to any of our cheeses to increase shelf life. We use organic and natural herbs, spices, vegetables, fruits and nuts in all our soft cheeses. The jalapeño pickles we use in our jalapeño cheeses are not organic or natural (see ingredients on label) because we have not found an organic or natural jalapeño pickle as good as or better than the one we are using.

### Fresh Frozen Soft Goat Cheese

Without compromising quality, we freeze our cheeses fresh, assuring the freshest taste possible. Many creameries that are producing soft and young aged Chèvre/Goat cheese freeze a percentage of the early season cheese curd and mix that cheese with the later produced curd to help with the natural slowdown in milk production in the fall. This is a practice well known within the industry and not openly shared with the consumer.

Round Mountain Creamery has taken this knowledge and given the benefits of fresh frozen soft goat cheese to our customers. Freezing our cheeses fresh and displaying our cheeses frozen, brings many benefits to the retailer and to the consumer by 1) assuring the freshest taste possible, 2) extending shelf life; our soft cheeses freeze well (-5F) for eight months to a year, 3) eliminating waste in the store and at home, and 4) bringing soft goat cheese economically and creatively into a healthy American diet.

### Soft Goat Cheese Preparation

All of our soft goat cheeses leave the farm fresh frozen. Soft goat cheese should be refrigerated or put in the freezer as soon as you get it home. Our frozen cheese can be grated over salads and other dishes and returned to the freezer. If not returned to the freezer, the USE-BY dates are determined at 14-30 days from defrosting date. The "Mild and Creamy" and "Jazzed Goat" will keep its integrity for about 3 to 4 weeks if kept around 38°F. The Herbed & Spice and Fruit & Nuts have a shorter shelf life, about 12 to 15 days. As long as the cheese is in good condition, its flavor, texture, and moisture content will remain unchanged if refrozen. For best flavor, use refrozen cheese within 4 to 6 months.

While it is best to thaw goat cheese slowly in the refrigerator overnight, it can be left out at room temperature to thaw (45 minutes to an hour). If you find a layer of moisture on the top, take a clean paper towel and blot it dry. Generally speaking; to maximize the flavor, let the cheese soften at room temperature before serving. Discard any cheese that develops an off-odor, a bitter taste, or more than a touch of mold.

### Ways to Enjoy Soft Goat Cheese



*Grating takes Fresh Frozen Soft Goat Cheese ... Beyond Crackers!*

This handy tip, **Grating Frozen Soft Goat Cheese**, makes it easy and economical to have your favorite flavors of Round Mountain Creamery Fresh Frozen Soft Goat cheeses on hand for a quick addition to "eats" for you and your guests. The variety and infinite uses of our soft goat cheese places them among your all important food staples, always ready in your freezer for the slightest spark of inspiration.

Our "Mild and Creamery" goat cheese has a fresh, creamy, mildly acetic and salty flavor. Soft goat cheese is complimented by the addition of herbs and spices. Combining it with almonds (especially toasted almonds), walnuts, and hazelnuts adds flavor and crunch. Also soft goat cheese combines well with olive oils and balsamic vinegars, sun-dried tomatoes, avocado, olives, figs and other fruits. Soft goat cheese is used in salads, omelets, pizza toppings and soufflés.



# Round Mountain Creamery Soft Goat Cheeses

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Italian Green Zest - Delicious Dill - From the Garden  
Smackin' Garlic - Goat with a Kick  
Campfire Jalapeno - Jalapeno Firebomb  
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## Recipe Ideas to Spark Your Imagination!

*Soft goat cheeses are heat sensitive and become grainy and separate when overheated.  
When using in recipes, heat until just melted.*

- Spread our “Mild and Creamy” goat cheese on a slice of toasted whole-wheat bread or bagel and top with your favorite jam or preserves. Top a piece of dry stale bread with our “Mild and Creamy” and a more savory combination of chopped tomato, capers and fresh basal and/or other herbs.
- Grate any of our fresh frozen soft cheese over a plane omelet or add pre-cooked or blanched veggies with the herbed cheeses or sautéed fruits would be enhanced by our fruit and nut cheeses. This would be a good combination for crapes or blintzes.
- Our fruit and nut goat cheeses spread over a slice of pound cake and warmed in the oven is a lovely dessert. Using the “Mild and Creamy” in this way you could sprinkle roasted almonds and dark chocolate over the top. Check out our goat cheese ice cream recipe,
- Goat cheese can take the place of cream cheese and/or sour cream in any recipe. Our goat cheese is great in dip recipes. Finely chop or grate cucumber with a little onion and mix with our “Mild and Creamy”.
- Use any of our herbed cheeses in place of sour cream on baked potatoes. Our Grade “A” Goat Milk can smooth out a dressing or cream up mashed potato and adding one of our herb cheeses will have your guest asking for more.
- Top a salad of fresh greens or fresh fruit with any of our goat cheeses that has been grated from a block of frozen soft cheese that is kept in the freezer. Give it a short time to defrost before adding a dressing.
- Pop our “Mild and Creamy” cheese while still frozen from the container onto a shallow dish and thaw in the refrigerator, then sprinkle the thawed cheese with fresh or dried herbs and drizzle with extra-virgin olive oil or vinaigrette. Our “Mild and Creamy” with a sweet balsamic reduction makes an elegant table cheese with savory crackers or toasted bread points.
- Spread any of our cheeses over thick slices of toasted bread and pop into the oven. Float this surprising addition on the top of soups. Cream of tomato or winter squash soup is enriched with a spoon full of our fresh herbed or “Mild and Creamy” cheeses.
- Sauté cooking greens in olive oil and finished with a quick toss of our “Mild and Creamy” or herbed cheese. Serve with a sprinkle of roasted pine nuts and/or toasted breadcrumbs and finished with a Sweet Balsamic Reduction. Roasted vegetables are enhanced by our herbed cheeses. Fresh vegetables tossed with lemon zest and our Mild and Creamy cheese and baked in the oven is a creamy side dish. Add breadcrumbs, walnuts, pecans, almonds, or roasted pine nuts for crunch.
- Use our “Mild and Creamy” or one of our herbed goat cheeses in lasagna and other pasta recipes. Our cheese will melt and combine with the ingredients into a wonderful creamy sauce when you add hot, drained pasta to the bowl. For a simple pasta sauce, mix any of our herbed goat cheese with fresh hot pasta. For a more robust taste, caramelized onions and sauté sun-dried tomatoes, artichokes, asparagus and spinach in a good olive oil and add walnuts with fresh pasta and mix in our “Mild and Creamy” cheese while the mixture is hot. Best when served immediately.
- Put our “Mild and Creamy” goat cheese in a baggie and cut off a corner so that you can squeeze out small amounts and lightly dust these little morsels with flower or breadcrumbs. Fry the cheese in light oil and drain on paper towel. Serve over fresh spinach, walnuts, red onion with a creamy vinaigrette dressing. This little cheese morsel is a surprising alternative to croutons in any salad.
- Holliday and party Cheese Balls can be formed out of our “Mild and Creamy” cheese. Roll each cheese ball in fresh basil, chives, or a combination of herbs. Serve with crispy whole grain wafers. Role any of our cheeses into serving size balls and serve on a mound of shredded salad greens. For a sweeter, more delicate flavor, roll balls of our “Mild and Creamy” cheese laced with a fruit preserve (Too moist! Keep it dryer by using chopped dehydrated fruit) and roll in macadamia nuts.
- Use two teaspoons to form round shapes out of our “Mild and Creamy” (“Jazzed Goat” works well also) soft goat cheese and place into the refrigerator. Covered with a paper towel overnight or even a few days to let a light dry surface form on the cheese. Place these little round shapes of cheese in a pint jar. Add garlic, cloves, parsley, a few peppercorns, a sprig of thyme, and 1/2 of a bay leaf. Cover all with extra-virgin olive oil and let sit for a few days in the refrigerator. Serve with crackers or rustic bread or over fresh salad green with raw or blanched vegetables.
- Our “Mild and Creamy” and “Jazzed Goat” cheeses will continue to ripen favorably in your refrigerator if stored in a way that allows it to breathe, wrapped in waxed paper and placed it in the back of the refrigerator (avoid sealing in air tight plastic or baggies), it can be kept for several months. When “aged”, the cheese will become dry and firm with a slightly sharp and lightly acidic nutty and/or waxy flavor. If saved in air tight container, herd dried cheese, like dried breadcrumbs can add flavor and texture to your meals by grating it over salads, vegetables and pasta.
- For those that like meat, fish, fowl and seafood in their diet, soft goat cheese goes well with all these man dishes. Fixing hamburgers or making a meat loaf; fill the inside with “Italian Green Zest”, “Campfire Jalapeno”, “Smackin' Garlic” or “From the Garden”. Broiling chicken breast; cut a pocket in the meat and fill it with “Provincial Olive” or “Cran-nut Zest”. “Delicious Dill” is surprisingly delicious with broiled fish; grate over the fish in the last minute of grilling. Shrimp stuffed with “Jazzed Goat” is a winner!