



ARTISAN CREAMERY

Sonoma County, California



CARMODY

BELLWETHER FARMS, CALIFORNIA

Our Carmody was also inspired by a trip to Italy. We had an opportunity to watch Gorgonzola being made near Milan. Many Gorgonzola makers are secretive and limit access to their cheese making but our contact was able to get us inside for a short tour. After watching the cheese make we went into a ripening room they had at the facility to see some of the early stages of Gorgonzola aging. In one of the rooms there were some small wheels of cheese on an out of the way shelf. We were able to try a wheel and found it to be a very mild but creamy cheese that still had a great deal of fresh milk flavor. We never saw the cheese made but began to notice similar table cheeses wherever we bought cheese. They were marketed under a variety of names but meant for local consumption. It occurred to us that a cheese of this type might appeal to our customers in the US as an alternative to the young Cheddars or Jack cheeses that dominated the market. Once we returned from the trip I began working on the cheese by using our pecorino recipe as a starting point and making changes in response to the flavors and texture of the cheese. Eventually we found a combination we liked. Carmody is meant to highlight the buttery flavors of Jersey milk. At that point we gave it a name with local meaning—Carmody is the road that runs adjacent to the farm.

Ingredients:

Pasteurized Jersey Cows Milk, Vegetable Rennet, Cultures and Salt

Texture: Semi-Firm
Aged: Minimum of 6 weeks
Rind: Natural