

Quality

Consistency

Balance

Precision

ANABASQUE

Landmark Creamery Albany, Wisconsin

"Landmark Creamery's premier aged sheep milk cheese is nutty, salty and has a pleasantly sheep-y finish. Inspired by Ossau Iraty and cheese from the Basque region of France and Spain, Anabasque is cave-aged for a minimum of three months. Use it to anchor a cheeseboard, shave it onto pasta or melt into a butternut squash risotto. It's great with fruity red wines, hard cider or Marcona Almonds."



-Raw Sheep's Milk -Ossau-Iraty Style -4-6 Months Aged -10 Pound Wheel

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