



Antonella

Hand Crafted Artisan Cheese Collection



BLASER'S

Blaser's Select Artisan Cheese Collection

ANTONELLA™

Hand Crafted Cheese

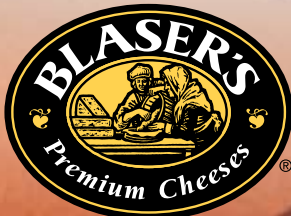
The Blaser's Premium Cheese Company introduces our Select Artisan Cheese Collection...Antonella hand-crafted cheeses from Wisconsin. The Antonella line is a selection of pressed curd, semi-soft cheeses made with cow's milk. Blaser's uses natural ingredients to create innovative flavor profiles. Each cheese is infused with a natural ingredient, aged and then hand-rolled in a spice, lending both a sophisticated taste and beautiful appearance. These small batch cheeses have a creamy texture and, depending on age, range from a mild to slightly sharp profile. Antonella is packaged in an appealing foil label providing an attractive addition to any deli bunker.

A sampling of flavors includes:

- Roasted Garlic with Tomato Basil
- Pepperoni with Marinara
- Garden Vegetable with Sweet Basil
- Salsa with Cilantro
- Garlic Chive with Spring Dill
- Sun-Dried Tomato with Pesto
- Scallions with Crushed Rosemary
- Capers with Black Peppercorn
- Olive & Pimento with Lemon Pepper
- Jalapeño Peppers
- Fig with Plum Sauce

Available in:

- 10 oz. half-moon – exact weight and randoms
- 1.25 lb. exact weight half-wheels
- 2.5 lb. random weight rounds



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