100% SHEEP'S MILK CHEESES

Award winning sheep's milk cheeses from Green Dirt Farm.

DIRT LOVER

Styled after French farmhouse cheeses, this soft-ripened bloomy rind cheese is dusted with vegetable ash. The texture is creamy and silky with nutty, citrusy, and vegetal flavors. The ash layer creates beautiful visual variety on a cheese board and adds a subtle earthiness to the flavor.

PRAIRIE TOMME

Prairie Tomme is a rustic, mountain-style hard cheese. It is aged at least 4 months, during which time the rind is washed periodically with brine. This creates a beautiful mottled natural rind with an earthy flavor. The paste flavors are nutty and caramely with hints of brown butter.

Seasonal Cheese

BOSSA

Bossa is our signature washed rind cheese. Each cheese is washed with brine two to three times per week during its six week aging process. The flavors are meaty, with buttery, nutty and floral notes. Bossa has a soft, silky texture with a custardy center, perfect for scooping with a spoon or firm cracker.

Located in the rolling hills of the Missouri River Valley northwest of Kansas City, Green Dirt Farm is a grass-based sheep dairy and creamery. We have been producing award-winning artisan cheeses on our Animal Welfare Approved farm since 2008.

PO Box 74 | Weston, Missouri 64098 | 816.386.2156 | greendirtfarm.com

To place your first order, please call or email info@greendirtfarm.com

100% SHEEP'S MILK CHEESES

Dirt Lover

WEIGHT: 5.8 – 6.8 oz
3 – 4 oz (mini size)

CASE SIZE: 8 per case

SHRINK: 70 days

SRP: $40/lb

Ingredients: pasteurized sheep's milk, vegetable ash, salt, rennet, cultures.

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Bossa

WEIGHT: 7.5 – 8.5 oz

CASE SIZE: 6 per case

SHRINK: 60 days

SRP: $46/lb

Ingredients: pasteurized sheep's milk, vegetable ash, salt, rennet, cultures.

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Prairie Tomme

WEIGHT: 65 – 80 oz

CASE SIZE: 1 wheel

SHRINK: continue aging

SRP: $45/lb

Ingredients: pasteurized sheep's milk, vegetable ash, salt, rennet, cultures.

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