



*Fine  
Domestic  
Goat Cheese*



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# mystique CHEESE

Goat cheese is a centuries old tradition. In many parts of the world, most notably in France many excellent cheeses are made by the smallholder on his own farm. Following the same tradition, we here at Mystique Cheese have been producing fine domestic goat cheese since 1979. Our purebred herd of Nubian dairy goats produces a rich milk of excellent flavor. All our cheeses are hand produced in small batches on the farm. Maintaining a relatively small-scale operation is an important factor in insuring the quality and individuality of these award-winning cheeses. Along with traditional French and Greek-style goat cheeses, we have developed our own special varieties..

## PETITE CHEVRE

Soft fresh mild in flavor, these cheeses come in ovals, pyramids and cylinders; marinated in oil or coated with ash, pepper and fragrant herbs.

Use as a stuffing for pasta or grape leaves. Serve a petite chèvre with rosemary on fresh sliced tomatoes. Slice a plain petite chèvre, warm in the oven, arrange in a pool of chocolate sauce on a dessert plate, and sprinkle with chopped nuts.

*Enjoy*



## CHEVRE in OLIVE OIL

A soft delicious chèvre, shaped into balls and preserved in olive oil. These cheeses come in your choice of herb and garlic or pepper.



Place a cheese ball in the center of an individual green salad. Spread your favorite cheese on garlic bread, drizzle with olive oil. Broil until the edges of the bread turn brown.

*Gourmet!*

## FETA

Feta a heavily salted cheese which has its origins in Greece is traditionally made from goat or sheep milk. Our Feta, soft and creamy, is packed in brine or olive oil and comes in several delicious varieties.

Add feta with sun-dried tomatoes to an antipasto, or use as a topping on a fresh-baked foccacia. Crumble feta with rosemary and Greek olives on a salad, or use as a filling in spanakopita. Great served on spinach fettuccine.

*International!*





## FROMAGE BLANC

Mystique Fromage Blanc is a French type of cheese, creamy and spreadable; with a flavor and delicacy characteristic of goat cheese. We have developed some of our own special varieties, which may be used as follows:

### Fines Herbs & Garlic

A soft cheese blended with fresh herbs and garlic. Mix into hot pasta; add a small amount of cream. Serve with a fresh salad. Combine cheese with bread crumbs, and stuff mushroom caps. Bake until crumbs are brown.

*Simple!*

### Fromage Blanc et Orange

A delicate orange flavored breakfast or desert cheese. Bagels will never be the same.

Try an orange cheesecake. Frost a carrot cake

*Delightful!*

### Roasted Garlic et Rosemary

Soft fresh goat cheese, layered with garlic which has been roasted in virgin olive oil and rosemary. This is one of our most popular cheeses. Mix with pine nut/rice stuffing for grape leaves. Bake boneless chicken breasts and roasted garlic chèvre in a puff pastry.

*Avant Guard*

## SERVING IDEAS

### Fusilli & Feta

- u fresh veggies
- u 1 package pasta
- u feta cheese

Start cooking noodles. Saute garlic in olive oil. Add sliced veggies like summer squash, zucchini or red pepper and broccoli, or asparagus and onion, or snap peas and carrots. Saute to desired tenderness. Toss with drained noodles. Add at least a cup of crumbled feta and any finely chopped fresh herb.

### Bruschetta

- u one French baguette sliced into 1/2 inch slabs
- u one container of fromage blanc
- u mozzarella, scamorza or robiole cheese
- u pesto
- u olive oil, garlic and fresh herbs

Place the bread pieces on a baking pan and bake for 5 minutes in a 400 degree oven. Remove from the oven and rub a clove of garlic on each toast. Brush lightly with olive oil, if desired. Top each toast with pesto, and any combination of cheese, and place back in the oven until cheese is hot.

