

new & noteworthy

NEW ON THE MARKET

1

America's most adventurous turophiles have been eagerly awaiting the FDA approval of this Australian ant-coated cheese. To create **Anthill**, makers at **Woodside Cheese Wrights** coat a tangy fresh chèvre in ground lemon myrtle leaves and then sprinkle it with arthropods. The result? A surprisingly approachable burst of citrusy flavor that juxtaposes soft creaminess with a slight crunch.



2

Laconian Legacy Olive Oil,

from Greece's southern Peloponnese coasts, fits into a coveted category of EVOOs that are high in polyphenols, compounds with antioxidant and anti-inflammatory properties. All the more reason to be drizzling the spicy, buttery blend—just introduced to the US market—over ricotta toast.



3

With these resealable **Fresh Goat Cheese Cups**, prolific California chèvre producer **Cypress Grove** is broadening its fromage blanc repertoire. The soft goat cheese's savory flavor blends (such as red bell pepper with black garlic and jalapeño with herbs) make a perfect dip for fresh veggies, while its sweet vanilla bean and brown sugar variation is begging to be dolloped atop roasted peaches or whipped into frosting.



4

Roth Cheese wades into soft-ripened territory for the first time with this fudgy and luscious stunner. Named for the company's hometown in Wisconsin, **Monroe** is hand-smearred with a culture-rich brine and turned daily during over a month of aging, rendering it pink-orange and tacky with an oozing paste.



5

When we're craving a sweet snack or dessert that won't weigh us down, **Coach Farm's** new **Vanilla Yo-Goat** hits the spot. The drinkable goat's milk is like a mini milkshake; creamy with visible vanilla beans, it yields just a hint of refreshing goaty tang.



6

Last May, **Sheep Rustler** from **White Lake Cheese** snagged the Supreme Champion title at the British Cheese Awards; now, it's poised to go international. This semi-firm, caramel-y ewe's milk wheel is one of several goat's and sheep's milk cheeses just introduced to the US market from the innovative maker based in Somerset, England.

