

# Truffle Tremor



**TRUFFLE TREMOR™** The classic flavor of truffle meets the velvety perfection of ripened goat milk cheese. Earthy, elegant, and sophisticated, it's sure to make even the most distinguished taste buds shake! Truffle Tremor: It all starts underground ...

**Ingredients:** Pasteurized cultured goat milk, salt, truffle (*Tuber aestivum* Vittadini), enzymes

**Approx. Size:** 3 lb

**Packaging:** 1 per case

**Optimal Shelf Life:** 6 weeks uncut

**Type:** Ripened Goat's Milk Cheese

**General Handling Procedures:**

To maintain original condition: keep cheese cold (33°–35°F) and wrapped in waxed paper. Never use plastic wrap—ripened cheeses need to breathe.

To speed ripening: place in a warmer part of refrigerator and increase humidity.

To serve: Remove from the refrigerator only the portion you plan to serve, and bring to room temperature. Rewrap in waxed paper.

**Awards:**

Gold, Outstanding Cheese or Dairy, NASFT, 2009  
 Gold, California State Fair Cheese Competition, 2009  
 First Place, American Cheese Society, 2009

**Serving Suggestions:**

- 1) For a luxurious appetizer, enjoy a slice of Truffle Tremor with nothing but a dry white wine. May we recommend Pinot Grigio or Albariño?
- 2) A twist on an old classic: add an ounce per serving to your favorite polenta or risotto recipe. Pair with a glass of Dolcetto and imagine yourself in the hills of Northern Italy.
- 3) Looking for a deliciously earthy dish? Place a thin layer of Truffle Tremor over mashed potatoes and parsnips. Enjoy!

**UPC:** 0 3949600240 0

**Nutrition Facts:**

Serving Size: 1 oz  
 Calories: 100  
 Calories from Fat: 60

\* Percent Daily Values (DV) are based on a 2,000 calorie diet.

**Amounts Per Serving % (DV)\***

**Total Fat** 7g.....11%  
 Saturated Fat 4g.....20%  
 Trans Fat 0g.....0%  
**Cholesterol** 20mg.....7%  
**Sodium** 200mg.....8%  
**Total Carbohydrates** 3g.....1%  
 Dietary Fiber 0g.....0%  
 Sugars 0g.....0%  
**Protein** 6g  
 Vitamin A 9% • Vitamin C 0% • Calcium 4%  
 Iron 0%