

Deer Creek The Indigo Bunting-Wedges

The Indigo Bunting is a rare, ultra-creamy blue cheese. The milk is soft, silken, and rich in flavor. On its own, the sheep's milk is extremely creamy. But in order to create this extra special blue they added a liberal amount of cow's milk cream to create The Indigo Bunting's extraordinary velvety texture. This extreme decadence combined with a distinctive, yet delicate blue strain is a beauty to behold.

Product Details

Item	478730
Brand	Deer Creek
Sold By	CS
Pack Qty	12
Pack Size	5.3 oz
Case GTIN/EAN/UPC	00812019028360
Unit UPC	898226002676
Country of Origin	USA
Shelf Life from Production	150 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	4.58 LB
Ingredients	Pasteurized cultured sheep milk, cow cream, salt, enzymes, penicillium roqueforti.

