

Jasper Hill Eligo-Brick (Special Order*)

Eligo, named for a lake near the farm, is a semi-soft brick shape, the cheese is made from a blend of goat and cow milk in Jasper Hill's Hardwick creamery. A thin, pale orange rind is formed during ripening in the Cellars where Eligo is hand-washed with a salt brine.

Eligo's flavors bring out the best in both milk types: cow's milk brings richness and body while the goat milk provides notes of white pepper and buckwheat honey. A densely textured paste lies beneath the palatable washed rind where flavors are pronounced.

Product Details

Item	031873
Brand	Cellars At Jasper Hill
Sold By	CS
Pack Qty	4
Pack Size	2 LB (RW)
Case GTIN/EAN/UPC	90814836021596
Unit UPC	90814836020094
Country of Origin	USA
Shelf Life from Production	80 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	8 LB (RW)
Ingredients	Pasteurized cow and goat milk, salt, rennet, cultures.
Availability	*Special Order - Please contact your sales representative for more information.



