

## 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

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