



ARTISAN CREAMERY

Sonoma County, California



RICOTTA

BELLWETHER FARMS, CALIFORNIA

We are making this fantastic Italian style cheese from the whey of our aged cheeses (both cow and sheep). We love steaming up the glass windows in our creamery to produce a delicate ricotta used by the best restaurants in the country. Never mushy or grainy, we make sure to treat this cheese with care by hand ladling the curd into every basket to drain naturally. From savory to sweet, start to finish, ricotta has a home in every kitchen and tummy!

Ingredients:

Jersey Cows Whey, Distilled Vinegar and Salt

Texture: Soft

Aged: NA