

TULIP TREE

CREAMERY

Tulip Tree Creamery is located on the northwest side of Indianapolis where they use milk from Indiana Dairy Farmers who pledge not to use growth hormones. Cheese maker Fons Smits is from the Netherlands, but has lived in Zionsville, Indiana for over 10 years. Tulip Tree Creamery produces cheese and butter for Piazza Produce customers.



Foxglove - #84402 - 6X8 oz case

This double cream, washed rind cheese has a soft consistency and earthy, more pungent flavors created by cultures and applied on the distinctive reddish-colored rind. If you have trouble choosing between Taleggio and an Epoisses, this cheese may hit the spot! The foxglove ages from 4-8 weeks.



Fromage Frais - #84424 - 8X8 oz case

A soft, creamy, fresh cheese made out of whole cows milk, cream and savory spices (dill, basil, garlic, onion, salt, pepper, chervil). Use as a savory appetizer, a spread or to enhance sauces.



Nettle - #84414 - 6X6 oz case

A fresh cheese, similar in texture to chevre, made with cows milk. Very mild and velvety, covered with mint, sage & nettle leaves on the outside for a super fresh finish.



Trillium - #84410 - 6X8 oz case

A triple cream, mold ripened cheese inspired by the French classics - Camembert and Brie. It has a soft creamy texture, with rich smooth flavors and gentle lactic tones. It ages three to eight weeks, ripening gracefully from the outside to the center.

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Milkweed - #84462 - 5 lb avg

One of our newest offerings, this cheese is inspired by the Alpine-style cheese, Gruyere. This washed rind cheese is a semi-soft cheese with sweet and nutty flavors that become more complex as it matures.

Aged 3-6 months.



Snap Dragon - #84430 - 6X8 oz case **Seasonal Special Order Item*

A creamy mold-ripened whole milk cheese filled with habanero peppers - for the hot pepper cheese lover! Snap Dragon is vegetarian friendly and pairs well with a Sauvignon Blanc (to help cool your mouth) or a Pinot Noir (to intensify the heat).



Hops Beer Cheese - #84432 - 4 lb avg

This cheese is a semi-soft creamy cheese with a hint of sharpness and a nice beer finish. It pairs nicely with a Sauvignon blanc and, of course, your favorite beer!



Queen Anne's Lace - #84463 - 6X6 oz case

A triple cream Geotrichum (Geo) Rind cheese that has a rich and yeasty flavor with a very velvety texture. It can be used as a decadent dessert cheese or with crusty bread. It pairs well with honey, pears, apples, your favorite chutney/jam and chocolate.

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Dutch Tulip - #84456 - 4 lb avg
Our young Gouda style cheese. Aged 4-6 weeks - it's nice and has a traditional sweet Gouda taste with a natural rind.



Nightshade - #84460 - 4 lb avg
Our long aged hard cheese - tastes similar to aged Gouda and aged Cheddar. It's grate-able and has a natural rind. Aged 10-12 months.