



Way back in 2001, Zingerman's Creamery started making our signature Real Cream Cheese®, an enduring Michigan favorite which Cook's Illustrated has hailed for its "full flavor and well-rounded balance between saltiness, tanginess, and creaminess." The cream cheese is modeled after a recipe from the 1930s, and exemplifies a guiding principle that

informs the way we craft all of our products: *It's*

our mission to make cheese and gelato using traditional techniques, allowing as much time as necessary to produce robust flavors that both honor and build upon a legacy of really great dairy creations.

Choices like hand-ladling our curd, working with individual dairy farms, using kid rennet in our goat cheeses, and drawing out our cheeses' set and drain times as long as possible result in a flavor difference that's apparent from the first bite!

Ordering our cheese

Place your order by noon on Monday for Friday delivery by reaching out to Piazza Produce @ 317.872.0101

If you have any technical questions about our cheeses, please feel free to contact:

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our cheeses



The City Goat (PRE-ORDER ITEM)

83455 – 6 / 6oz (Shelf Life 4 Weeks)

We make these soft, creamy, fresh goat cheese rounds with the best milk we can source from small Michigan goat farmers. Using low temperature pasteurization allows us to preserve as much flavor as possible in the milk, a flavor which we intensify by letting this freshly pasteurized milk set overnight, maximizing its intensity. Hand ladling gives this cheese an amazing, evolving texture, from light and airy when very fresh to firm and perfect for crumbling when more aged.

Pasteurized Goat Milk | Animal Rennet



Napoleon (PRE-ORDER ITEM)

83439 – 6 / 3oz (Shelf Life 6 Weeks)

The little cheese with a big complex. The Little Napoleon is made by very gently hand-ladling the goat's milk curd into molds to allow for proper drainage and the fullest flavor development. This small, mold-ripened goat cheese has a butter colored mold rind, which develops blue mottling with age. When very young (two weeks) this cheese has a soft creamy texture and a gently acidic flavor.

Pasteurized Goat Milk | Animal Rennet



Sharon Hollow (PRE-ORDER ITEM)

83488 – 6 / 6oz (Shelf Life 4 Weeks)

This fresh, delicately flaky cheese is made by gently hand-ladling cow's milk curd into perforated molds, which allows the whey to drain slowly, imparting a wonderful flavor to the finished round. Alternating layers of cow's milk curd and a mixture of garlic and freshly chopped chives give this cheese an awesome, milky fresh yet crisp flavor.

Pasteurized Cow Milk | Vegetable Rennet



Pere Marquette (PRE-ORDER ITEM)

83437 – 4 / 4oz (Shelf Life 8 Weeks)

The Pere Marquette is an homage to the classic French St. Marcellin. We start with the best Jersey cow's milk we can source, since the high fat and protein of that particular milk will create a superior finished cheese. Conditioning this cheese inside a terracotta crock develops a luscious texture that continues to develop over time, eventually becoming almost completely liquid and ridiculously rich.

Pasteurized Cow Milk | Animal Rennet

Bridgewater (PRE-ORDER ITEM)

83468 – 6 / 8oz (Shelf Life 4 Weeks)

The Bridgewater is one of the Creamery's most flavorful cheeses. Made from fresh cow's milk, this super-rich double-cream, soft-ripened orb is spiked with cracked and whole black Tellicherry peppercorns for a full-flavored peppery zing that perfectly complements the slight citrus and gentle mushroom notes of the paste. It sports a fluffy white penicillium mold rind, and its round shape and black Tellicherry peppercorn garnish makes it look like a snowball.

Pasteurized Cow Milk | Animal Rennet



Bridgewater Log (PRE-ORDER ITEM)

83479 – 1 / 1.5lb (Shelf Life 5 Weeks)

Made from the same base curd mixture as the 8-ounce Bridgewater, the impetus for our Bridgewater log was a need expressed by restaurants and caterers. While that cute little snowball of a cheese looks great in a case, if you're only using a bit of it at a time, it tends to get a little difficult to work with. It's much easier to handle in its log form, and we also noticed a bit of a denser texture in the log version which we like quite a bit.

Pasteurized Cow Milk | Animal Rennet



Pimento Cheese (PRE-ORDER ITEM)

83386 – 1 / 5lb (Shelf Life 3 Weeks)

We make our Pimento Cheese spread with sharp, coarsely ground 1-year cheddar. To this we add some mayo, roasted piquillo peppers, cayenne, and a little salt and pepper to taste. The result is a chunky, slightly spicy, and thoroughly delicious cheese spread that has quickly become an Ann Arbor favorite.

Pasteurized Cow Milk | Animal Rennet



Manchester (PRE-ORDER ITEM)

83465 – 6 / 8oz (Shelf Life 7 Weeks)

By way of gentle pasteurization and an extraordinarily slow culturing process, the Manchester fully embodies the intricate and sumptuous flavors of the super-rich, locally sourced cow's milk we use to make it. Featuring a thin, wrinkly geotrichum candidum rind and a luscious, tasty creamline just underneath that rind encompassing a dense, slightly earthy paste, the Manchester varies from very dense and fudgelike when young to a progressively creamier, runnier cheese as it ages out.

Pasteurized Cow Milk | Animal Rennet



Detroit Street Brick (PRE-ORDER ITEM)

83469 – 1 / 1.25lb (Shelf Life 7 Weeks)

2006, 2007, 2012 AMERICAN CHEESE SOCIETY WINNER. The Detroit Street Brick draws its name from the famed brick street in front of Zingerman's Delicatessen. This goat cheese is aged from two to five weeks and is generously studded with fresh cracked green peppercorns and a soft velvet coating of penicillium mold. Beginning as a dense, slightly crumbly cheese with a bright lemony tang, the Detroit Street Brick develops a savory and spicy quality over time that gives the cheese an amazing earthiness and a dark ivory color with flecks of pepper throughout.

Pasteurized Goat Milk | Animal Rennet



Chelsea (PRE-ORDER ITEM)

83487 – 6 / 5oz (Shelf Life 7 Weeks)

Inspired by the much beloved cheeses from the Loire River Valley in France, the Aged Chelsea is a mold ripened goat log coated in edible vegetable ash. The ash helps draw moisture to the cheese's surface, developing a well-balanced flavor while providing an appealing grey exterior.

Pasteurized Goat Milk | Animal Rennet



Lincoln Log (PRE-ORDER ITEM)

83435 – 1 / 1.5lb (Shelf Life 7 Weeks)

O This dense, soft-ripened goat cheese is the Creamery's take on the classic bucheron. When young, the Log is creamy with a mild flavor that finishes clean with hints of citrus and just a slight bit of mushroom at the end. As it ages, the paste becomes firmer with a more fudge-like texture and deeper flavor. Covered in a thin bloomy white rind and about 4 inches in diameter, the Lincoln Log is one of our most popular offerings.

Pasteurized Goat Milk | Animal Rennet

