



Find us on Facebook: search 'Cheese-Teller'  
 Call Mary on 07967720718 to discuss your order  
 Email orders to [mary@eatdrinkideas.com](mailto:mary@eatdrinkideas.com)  
 Free, safe, Local Delivery to the doorstep

Italian Cheese	Notes	Description	Price/100g
Gorgonzola Dolce DOP	Pasteurised Cow's	The artisan version of 'dolcelatte'; blue but mild, extremely soft and creamy, Melt with drop of milk for pasta sauce; a delicious but fast and satisfying meal	£1.80
Gorgonzola Piccante	Pasteurised Cow's	Strong, creamy and buttery blue	£2.20
Crucolo	Pasteurised Cow's	From a small refuge in the Dolomites. Nutty and fruity, our best selling cheese!	£2.30
Asiago	Pasteurised Cow's	Mild and 'yoghurty', fantastic melted on toast. A favourite with young children	£1.80
Parmesan Reggiano, Aged for 24 months	Unpasteurised Cow's	Produced at 800 metres above sea-level from superior quality milk which translates into the final product. Simply an outstanding parmesan very different to that found in supermarkets	£3.40
Fresh Buffalo Mozzarella	Pasteurised Buffalo milk	Exceptional quality; you certainly won't find this in the supermarket! Milky heaven; serve with tomatoes basil good oil and bread.	£5.00 / 250g ball
Taleggio DOP	Unpasteurised Cow's	Delicious soft and creamy rind-washed cheese with a pungent aromatic taste. When you have this in the fridge you really know about it! Fabulous on crackers or melted on vegetables; in particular leeks	£2.30
Truffled Goat Taleggio	unpasteurised goat	A stunning creamy goat cheese with intense luxurious black truffle	£4.50
Robiola 3 milk	Pasteurised Cow's, Ewe's and Goat's	A creamy blend of cow's ewe's and goat's milk. Not too goaty and deliciously addictive! Attractive individual cheese looks great on the cheese board.	£2.50
3 milk Italian Camembert	Pasteurised Cow's, Ewe's and Goat's	Our most popular and addictive soft creamy cheese. Warning: disappears very quickly! Do not put this near an oven; it's just too good. Individually wrapped approx. 300g	£2.60
Robiola di Roccaverano DOC	Unpasteurised Goat	Considered Italy's finest goat cheese. A wonderfully creamy dense rindless curd with delightful mild flavour. Hard to stop eating this! Individually wrapped approx 300g	£2.80
Robiol-1	Unpasteurised Sheep	Soft and creamy with a bloomy rind. Delicious delicate flavour. Individually wrapped approx. 250g	£3.95 each
Eretico	Unpasteurised Goat	Creamy dense goat cheese made in the same way as Stinking Bishop in this case rind-washed with beer. You know it's there each time you open the fridge!	£3.40

<b>OI Scur</b>	Unpasteurised Goat	Our only goat blue, creamy but strong. A strikingly cheese matured under rose petals and wild berries. Won Gold in 2019 World Cheese award	£4.50
<b>Salva cremasco</b>	Pasteurised cow's milk	Hard to believe this is a low fat cheese (27%) from lombardia full of taste. Reminiscent of caerphilly	£2.20
<b>Crosta di pane di capra</b>	Unpasteurised goat's milk	A historic cheese. A small dairy found its recipe in the first treaty on cheese, which dates back to the Middle Ages. As then, its paste is cut in irregular shapes, then salted and matured in caves. Its paste is elastic, covered with small eyes and mild. Its rind is smooth and thin.	£2.60
<b>Basajo</b>	Unpasteurised Ewe's	One of our 'wow' cheeses. Unforgettable. Soft, velvety blue ewe's cheese from Venice matured with passito desert wine. Sharpness of the blue balances beautifully with salt and sweet all at once	£4.50
<b>Black Truffle Pecorino (Moliterno)</b>	Pasteurised ewe's milk	Powerful black truffle. Unbelievably good shaved onto mushroom risotto!!	£4.50
<b>Tuma Persa</b>	Pasteurised Cow's	One of our 'wow' cheeses. Beautifully powerful, our strongest cheese with an intense complexity; a meditation cheese if ever there was	£3.40
<b>Sicilian Pecorino</b>	Pasteurised sheep	Matured hard sheep cheese delicious grated on pasta	£2.30
<b>Sicilian Pecorino with Black pepper</b>	Pasteurised sheep	Matured hard sheep cheese with the kick of whole black peppercorns delicious grated on pasta	£2.30
<b>Pecorino Fiore Sardo</b>	Pasteurised sheep	Very mature crumbly pecorino, strong and smoked. Fabulous grated on pasta when using strong flavours such as anchovies and garlic	£3.20
<b>Testun al Barollo</b>	Unpasteurised sheep	Matured under the pressings from Barolo grapes produced as by-product of wine-making. Well-rounded, fruity sheep cheese. Excellent like the wine!	£2.80
<b>Toma Blu</b>	Unpasteurised cow	A wonderfully different mountain blue, aromatic mellow and yet pungent at the same time. Same producer as the Vento D'estate below matured in the same way under mountain hay in oak barrels	£3.10
<b>Vento D'Estate</b>	Unpasteurised cow	Matured for 6 months in oak barrels wrapped in Mountain hay imparting aromatic flavours of lush pastures and wild herbs. A 'strong' cheese	£3.20
<b>Provolone Piccante Auricchio</b>	Pasteurised cow	Sharp strong flavour with great length; a result of the long ageing process of this exceptional traditionally made provolone	£2.30
<b>Tomino da Padella (individual 'fondue')</b>	Pasteurised Cow's	A round individual cheese that we lovingly wrap in pancetta and coppa di parma so that when placed onto the hot heavy-bottomed pan (the 'padella'), the cured meats become crisp enveloping the molten cheese which oozes out when cut. Serve with good bread and a rocket salad. Serves 2 as a starter, 1 as main.	£3.50/each
<b>British Cheese</b>	<b>Notes</b>	<b>Description</b>	<b>Price/100g</b>

<b>Stilton; Cropwell Bishop</b>	Pasteurised Cow's	Our favourite of all the Stiltons. Exceptionally creamy, rich and tangy	£2.20
<b>Montgomery's Cheddar</b>	Unpasteurised Cow's	The benchmark Somerset cheddar. Rich, savoury, nutty	£2.50
<b>Isle of Mull Cheddar</b>	Unpasteurised Cow's	Full flavoured scottish cheddar; rich and boozy.	£2.50
<b>Double Barrel Lincolnshire Poacher</b>	Unpasteurised Cow's	We taste select each batch of our Double Barrel visiting Tim's farm looking for fruity depth of flavour. Current batch made June 2017 is starting to develop that satisfying crystalline texture we all love	£2.50
<b>Caerphilly Gorwydd</b>	Unpasteurised Cow's	Unique, award-winning organic hard cheese. Crumbly on the inside creamy at the edge with a velvety nutty rind.	£3.00
<b>French / Swiss Cheese</b>	<b>Notes</b>	<b>Description</b>	<b>Price/100g</b>
<b>Raclette</b>	Unpasteurised Cow's milk	So good melted, just dip in with good bread	£18.00
<b>Comte</b>	Unpasteurised Cow's milk	From the Jura valley one of France's favourite cheeses. Nutty and buttery	£2.60
<b>Vintage Greyere AOP</b>	Unpasteurised Cow's milk	Perfect for fondue or a sick on crusty bread. Popular Swiss cheese has a wonderful depth of flavour. Nutty and buttery	£2.80
<b>Brie De Meaux</b>	Unpasteurised Cow's milk	Apparently Napoleon's favourite cheese! Perfectly ripe, creamy and full flavoured (unlike supermarket brie!!!)	£2.20
<b>Spanish Cheese</b>	<b>Notes</b>	<b>Description</b>	<b>Price/100g</b>
<b>Manchego Curado</b>	Unpasteurised Ewe's	A wonderful artisan tapas cheese matured for 12 months. Hard savoury and great with a good beer!	£3.00
<b>Manchego Semi curado</b>	Unpasteurised Ewe's	Slightly softer than the 'curado' matured for just 6 months. More delicate. Delicious!	£2.90
<b>Manchego under Rosemary</b>	Unpasteurised Ewe's	Matured for 8 months under a layer of rosemary to impart a beautiful aromatic flavour	£3.00
<b>Italian / Spanish Charcuterie</b>			
<b>Italian roasted ham with herbs</b>	3 slices vac-packed, approx 100g	Italian ham roasted with herbs; the leg is de-boned and stuffed with rosemary and oregano. and then roasted. Deliciously aromatic	£3.00
<b>Parma Ham</b>	4 slices vac-packed, approx 100g	From a small producer, each ham is specially selected to be extra-matured to 3 yrs. The best Parma Ham we have ever tasted!	£4.50
<b>Speck Trentino (smoked)</b>	6 slices vac-packed, approx 100g	From a filiera agroalimentare (means they have full control from rearing the animal to the final product). Cured using juniper & other herbs and then smoked	£3.50

<b>Coppa di Parma</b>	10 slices vac-packed approx 100g	From the neck of Parma's pigs, a wonderfully tasty marbled salami	£3.50
<b>Felino Salami</b>	sold by the inch in chunks	Considered the 'king' Italian salami; delicious pure pork with a little black pepper. From a small artisan producer	£3.00
<b>Nduja</b>	approx 100g pieces, vac-packed	Spicy soft salami from Calabria; melts into sauces to add a delicious spicy kick. Fabulous on pizza or just spread on crackers like a pate	£2.80
<b>Pancetta</b>	approx 100g pieces, vac-packed	This is the real thing; makes a wonderful traditional pasta carbonara	£2.40
<b>Smoked Duck Speck</b>	Half duck breast, vac-packed	From one of the best curing / smoking houses in Italy, whole duck breast cured and smoked to perfection. Ready for slicing with a sharp knife. Eat in the same way as Parma Ham	£4.50
<b>Artisan Chorizo for cooking</b>	pack of 3 chorizo, approx 250g per pack	Makes the best Paella or try on a griddle with a few prawns. Releases a wonderful rich juice perfect for mopping up! From a small producer packed with flavour; spicy but not too much!	£1.70
<b>Artisan Chorizo: ready to eat</b>	classic 'loop' shape pre-packed 250g-350g	Same product as above but more mature and firmer. Just slice and eat as you would salami	£2.10
<b>Artisan Chorizo 'Dolce'</b>	classic 'loop' shape pre-packed 200g-350g	Same as above but without chilli; no spice	£2.10
<b>Flour, pizza dough and Other Essentials</b>			
<b>Fresh sourdough ready to stretch and bake</b>	400g packs to make 2 pizzas or 1 large ciabatta	Make wonderful pizza / ciabatta at home with our fresh sourdough. Keeps 4 days in fridge, 3 months in freezer.	£2.50
<b>Organic Strong white bread flour</b>	1Kg bags	From Marriages Master Millers. Very high quality organic flour for the best breads	£1.80
<b>Italian '00' Flour for baking</b>	1Kg bags	For perfect cakes / scones / sponges. Farina di Grano Duro	£1.80
<b>Italian '00' Flour for pasta and sourdough: 'Marrone'</b>	1Kg bags	Farina di Grano Duro Tipo '00' with a high protein content perfect for making the perfect pizza dough, and ciabatta breads.	£1.90
<b>Italian 'Semola Rimacinate' flour for pasta making</b>	1Kg	Highest quality Farina di Grano Duro for fresh pasta making	£2.50

<b>Carnaroli or Vialone Nano Risotto Rice</b>	1Kg bags	Exceptionally high quality risotto rice from a small producer in the vicinity of Milan. Vialone Nano is traditionally used for fish risotto, has a smaller and more dense grain compared to the Carnaroli which is used for meat / veg	£5.50
<b>San Marzano Tomato DOP</b>	0.5Kg tin	The 'champagne' of tinned tomatoes; wonderfully sweet produced near Naples. Makes delicious sauce for pasta or pizza. Warning: it's hard to go back to normal tinned tomatoes after you've tried these	£1.85
<b>Sea Salt</b>	1kg bags	from Sicily either fine or course. From a Natural reserve run by WWF in Trapani	£2.50
<b>Fleur du Salt</b>	500gr box	Top of the range in the world of salt. Origine as the above	£6.50
<b>Sicilian Extra Virgin Tenuta Ducale Oil 5lt tin</b>	5 litre tin	Flavour and spiciness are beautifully balanced in this single estate oil from central Sicily made with Nocellara del Belice olives	£75.00
<b>Sicilian Extra Virgin Olive Oil Tenuta Ducale</b>	500ml bottle	Flavour and spiciness are beautifully balanced in this single estate oil from central Sicily made with Nocellara del Belice olives, perfect for dipping and matching with a good balsamic vinegar	£13.00
<b>Aged Balsamic Vinegar</b>	250ml bottle	The best barrel-aged balsamic vinegar within this price range that we have ever tasted. Limited production; naturally thick and syrupy made simply from fermentation of grape must within barrels with no added sugars (as in supermarket vinegars). Once tasted it's hard to go back	£22.00