

## AZUL DO BOSQUE CHEESE



Azul do Bosque cheese is produced in the Joanópolis region of São Paulo, in the south of western Brazil, bordering the Minas Gerais region, also in southwest of Brazil, and the Azul do Bosque cheese was awarded as the best goat cheese of the Brazil and is made with the recipe of English blue cheese Stilton.

The Azul do Bosque cheese has a bluish rind because of the fungus used in the pasta and is the only cheese of its kind made with goat's milk and has a spicy, soft interior flavor that is ready in 25 days.