Peterson

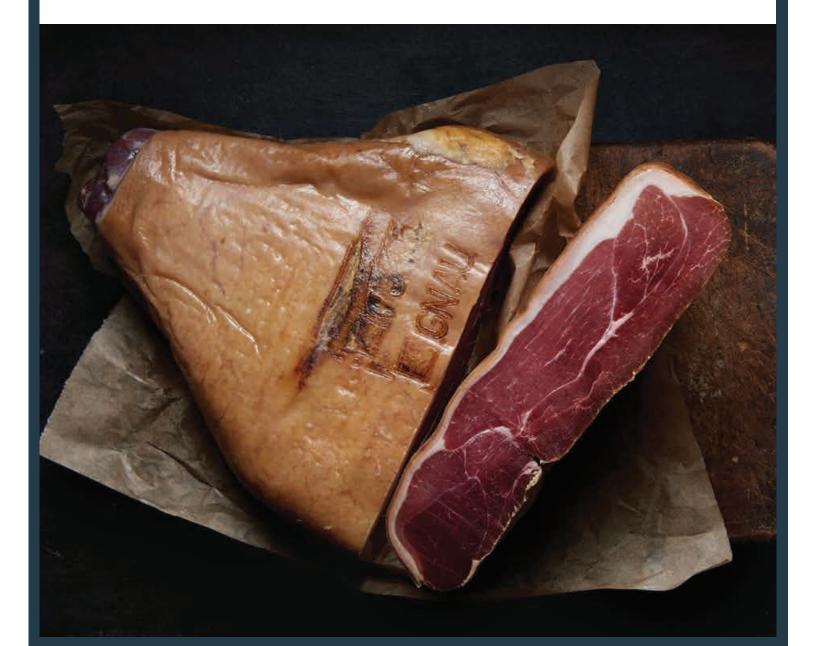






JAMBON DE BAYONNE

This is the classic Bayonne ham, made by a small producer working with whole hogs and curing meat in the Basque tradition. Tender and sweet, it has nuanced nutty flavors and a melt-in-your-mouth texture.



12 Month Bayonne Ham Boneless

1/12.1LB 27787 \$15.31/LB

Create a simple French inspired sandwhich program using Jambon de Bayonne (pre-slice or slice it yourself!), Le Pommier Brie (#09653) and a pre-sliced baguette (#25133)!

SAVINGS AVAILABLE ON LISTED AGOUR PRODUCT THROUGH MARCH 31ST, 2024

MISE, EN PLACE

Truth be told, over the last month or two my gelato intake has significantly increased. This 'once in a blue moon' treat has taken over most of my evenings as a well-deserved, end of the day indulgence. But what really makes this incredible cold concoction so smooth and delicious compared to its rival brother ice cream?

First off, gelato is *slow churned*. This means that less air (up to 25% less) is being incorporated into the gelato, yielding a denser and richer product compared to ice cream, which can contain as much as 50% air. As a result, scoop for scoop, you get more gelato in your belly! Even though gelato technically means 'ice-cream' in Italian, they are also very different when it comes to the fat ratio. Gelato has a lower fat ratio that occurs from using *more milk* rather than cream in the base. Having this lower butterfat content allows you to taste the flavor of the gelato more intensely, rather than your mouth getting coated in fat like traditional cream base ice creams. This is also true as it pertains to temperature. Gelato is built to be ideally served at 10-15 degrees Fahrenheit, compared to ice cream at zero degrees Fahrenheit. Having gelato served at this higher temperature allows your taste buds to enjoy the flavor and texture of your Sicilian Pistachio Gelato (my favorite!).

Choose Sea Salt Caramel, Belgian Dark Chocolate, or Banana Dulce de Leche! With **over 25 stocked flavors** of gelato and gelato ingredients, you are sure to find your sweet winner at Peterson.

NEW! FROM VILLA DOLCE

26126	UBE PURPLE YAM GELATO	1/5LT
31966	VEGAN CHOCOLATE GELATO	1/5LT
31967	COOKIE BUTTER GELATO	1/5LT
31968	COOKIE MONSTER'S GELATO	1/ 5 LT

GELATO INGREDIENTS FROM GELATECH

28612	GELPAN COLD 100 GELATO BASE	5 / 2.2 LB
29775	GELMIX COLD 50 SORBETTO BASE	5 / 2.2 LB



FOR MORE INFORMATION PLEASE CONTACT OUR CHOCOLATE & PASTRY SPECIALIST, SUZANNE: SUZANNED@PETERSONCHEESE.COM

Alexian.

PÂTÉ FOR EASTER!

We take great pride and care in making pâtés and mousses of distinction. The result of our lavish attention to preparation and fresh ingredients, are pâtés and mousses of refined taste and texture. We're sure that you'll be delighted to serve them to family and friends, and of course to enjoy them yourself.



DESCRIPTION

DESCRIPTION	ASE/PACK	ITEM #	PROMO
Duck Liver & Pork Mousse w/ Cognac	6 / 5 OZ	33032	\$20.27/CS
Truffle Mousse	6 / 5 OZ	33034	\$23.23/CS
Pâté de Campagne	6 / 5 OZ	33033	\$19.90/CS
Pheasant & Rosemary Pâté	6 / 5 OZ	33029	\$26.93/CS
Duck Rillette	6 / 6.5 OZ	33019	\$45.36/CS

SAVINGS AVAILABLE ON LISTED ALEXIAN PRODUCTS THROUGH MARCH 31ST, 2024

ITEM #

STELLA

	DESCRIPTION	CASE/PACK	ITEM #	
	Aged Asiago Wedge C&W	16 / 8 OZ	16285	
STELLA	Parmesan Shredded Cups	12 / 5 OZ	16492	
	Three Cheese Italian Blend Shred	12 / 5 OZ	16494	
	Parmesan Grated Cups	12 / 5 OZ	16521	
	Parmesan Wedge EW	16 / 8 OZ	16881	
	DECODIDITION			
	DESCRIPTION	CASE/PACK	ITEM #	ATTICICATION
-	Crumbled Smokehaus Blue Cups	12 / 4 OZ	18391	Arethonic Simologie
Andre	Crumbled Blue Cheese Cups	12 / 4 OZ	18922	Intelectore
	Crumbled Gorgonzola Cups	12 / 4 OZ	18925	
SALEMVILLE [®]	Gorgonzola EW Wedge	12 / 4 OZ	18929	And articles
	Blue Cheese Wedge	12 / 4 OZ	20178	Blue Chitty
	Blue Cheese Wheel	1/6LB	31046	
PORT SALUT	DESCRIPTION	CASE/PACK	ITEM #	
Depute 1816	Port Salut	1/4.5 LB	23660	

CASE/DACK

A TASTE OF PLACE Vermont Creamery

Chèvre can come in a variety of different shapes, flavors, and ages. It can be milky and easily spreadable, coating your palate with a lactic subtlety that carries a light tang at the end. On the other side it can be crumbly with an oozing cream line and covered with a wrinkly rind. That oozey cream line and wrinkly rind is reminsiscent of the careful thought that went into the aging process. From the fresh, soft goat logs we all know and love to their beautiful array of aged goat cheese, Vermont Creamery offers the best of both worlds with their product offerings. Pair these goat beauties with seasonal spring preserves or a floral honey to really make them shine!

05349	COUPOLE	6 / 6.5 OZ
05350	BIJOU	6 x 2 / 2 OZ
14208	BONNE BOUCHE	6 / 4 OZ
27354	ST ALBANS	9 / 2.82 OZ
24109	PLAIN GOAT LOG	12 / 4 OZ

FOR MORE INFORMATION PLEASE CONTACT OUR CHEESE SPECIALIST, MARY: MMARTIN@PETERSONCHEESE.COM



SPECIALTY FOODSERVICE INGREDIENTS

Every dish prepared with our finished specialty ingredients will significantly save on time and labor. These Mediterranean specialities will deliver on consistency while saving precious prep time.



DESCRIPTION

NEW! Cerignola Verde - *In stock March 13th* White Gigandes Beans with Vinaigrette Chickpeas Mediterranean Marinade Wild Mushroom Mix

6/4.4 LB 21863	SE/PACK	ITEM #
4/3.3LB 26140	4 / 2.2 LB 6 / 4.4 LB 6 / 4.4 LB	21863 25671
	4 / 3.3 LB	26140

C

EM # DESCRIPTION

Mushrooms Marinated w/ Garlic & He Curried Chickpea Salad Vegan Basil Pesto w/ Almonds

C	ASE/PACK	IIEM #
erbs	2 / 6.25 LB	60578
	6 / 4.4 LB	31031
	4 / 4.2 LB	24311

AMBROSI

ICONIC ITALIAN PRODUCER & EXPORTER OF ARTISANAL CHEESES SINCE 1942

In a world where tradition is often suppressed by scalability, efficiency and 'progress', Ambrosi strives to challenge the status quo and to safeguard, and actually elevate, the smaller artisans, and thus the cultural and culinary Italian tradition, through cheese.



DESCRIPTION	CASE/PACK	ITEM #	DESCRIPTION CASE/PAC	K ITEM #
Parmigiano Reggiano EW Wedge	12 / 7 OZ		White Gold Parmigiano Reggiano Wedge 12 / 7 C	Z 27636
Provolone Dolce	6 / 6 OZ		Parmigiano Reggiano Shaved Cups 6 / 6 C	Z 27632

GUSTO E TRADIZIONE Brooklyn Cured

Fermented foods are having a moment in the spotlight, and now is the time to celebrate one of the most traditional of these delights: salumi! Like so many great foods, the fermentation of meat began out of the necessity to preserve and nourish through harsh winters or long journeys. With ingredients as simple as meat, salt, and time, salami is born—and with the addition of the right herbs and spices, magic happens! Brooklyn Cured celebrates this art with a beautiful range of flavored salami.

From chubs to slices to large formats, there is an option for every need!

5 OZ Chubs: 25016 MANHATTAN SALAMI CHUB 12/5OZ 25017 **BEER GARDEN SALAMI CHUB** 12/5OZ 25018 **OLD FASHIONED SALAMI CHUB** 12/5OZ 25019 MEZCAL LIME SALAMI CHUB 12/5OZ 25020 LAMB ZA'ATAR SALAMI CHUB 12/5OZ **3 OZ Pre-Sliced:** SPICY BEEF SALAMI SLICED 27575 12/3OZ 30272 SALAMI BEEF SMOKED SLICED 12/3OZ 30274 SALAMI FINOCCHIONA SLICED 12/3OZ 30913 12/3OZ **TUSCAN RED WINE BEEF SALAMI SLICED** 12/3OZ 31438 **CHORIZO PRE-SLICED** 12/3OZ 27577 SOPPRESSATA SWEET PRESLICED 27582 SOPPRESSATA HOT SLICED 12/3OZ 2 OZ Pre-Sliced: 30912 SPICY BRESAOLA SLICED 12/2OZ 12/2OZ 31951 **SMOKED BEEF SALAMI AND GOUDA** 12/2OZ 29094 **BRESAOLA SLICED** 31949 TUSCAN BEEF SALAMI ROSEMARY GOUDA SNACK TRAY 12 / 2 OZ 31950 **BRESAOLA TRUFFLE GOUDA SNACK TRAY** 12/2OZ **5 OZ Trio Packs: BEEF SALAMI TRIO** 12/5OZ 31561 31562 **ITALIAN SALAMI TRIO** 12/5OZ Large Format: **SMOKED BEEF SALAMI SLICED BULK** 4/2LB 31207 29839 COPPA SMOKED W TASSO SPICE 1/1-4 LB PC 29840 **BRESAOLA W PORCINI & BLK PEPPR** 1/1-4 LB PC



FOR MORE INFORMATION PLEASE CONTACT OUR CHARCUTERIE SPECIALIST, MARY: MMARTIN@PETERSONCHEESE.COM



BORN ORIGINAL

Since 1911, our most renowned chocolates have graced the shelves of chocolatiers worldwide. They are celebrated for their distinct flavor, exceptional outcomes, and unwavering commitment to sustainability. We are dedicated to help you craft at your best.



DESCRIPTION	CASE/PACK	ITEM #
70-30 Semi Sweet Dark Callets 60-40 Semi Sweet Dark Callets L-60-40 Semi Sweet Dark Callet 811 Semi Sweet Dark Callets 53. C811 Semi Sweet Dark Callets 55 823 Milk Callets 33% C823 Milk Callets 31.7% W2 White Callets 28%	60% 2 / 10 KG s 60.5% 2 / 10 KG 8% 2 / 10 KG	31933 31934 04931 31935 04942 31936 04962 31937

PROUD TO BE CHEFS' PREFERRED BELGIAN CHOCOLATE BRAND

During taste tests and research in different countries, Callebaut came out as the preferred Belgian chocolate brand chefs work with. The tests revealed that the taste of our chocolates is loved by chefs globally.

WORKABILITY THAT NEVER FAILS

Our chocolates are here for you to achieve great end results every time.

- Easy dosing, melting and consistent tempering.
- A snap, shine and contraction that are always perfect.
- A chocolate taste that allows a wide range of pairing options.
- Different fluidities for even the most specific application: from fine enrobing to panning.

SUSTAINABLE COCOA AT THE HEART OF OUR CHOCOLATES

Through the Cocoa Horizons program, we partner directly with cocoa farmer cooperatives to only source 100% sustainable and traceable cocoa beans for the Callebaut cocoa liquor: the heart and soul of our chocolate.

DESCRIPTION	CASE/PACK	ITEM #
CW2 White Chocolate Callets 25.9%	2 / 10 KG	04963
Gold Callets 30.4%	4 / 2.5 KG	30758
RB1 Ruby Callets 33%	4 / 2.5 KG	24313
70-30 Semi Sweet Blocks 70%	5 / 5 KG	31932
811 Semi Sweet Blocks 53.8%	5 / 5 KG	00861
815 Semi Sweet Blocks 58.4%	5 / 5 KG	25878
C823 Milk Blocks 32.6%	5 / 5 KG	04950
CW2 White Blocks 25.9%	5 / 5 KG	04960



THE PERFECT BALANCE BETWEEN MILD AND AROMATIC

Every single Appenzeller[®] cheese is made with pure, raw cow's milk from cows fed solely on the rich grass and herb mix found in the idyllic Alpine region known as the Alpstein. The Appenzeller[®] Silver Label is regularly washed with the secret herbal brine during its maturing process of at least three months. The brine brings forth the characteristic taste that cheese lovers around the world have appreciated for over 700 years.





DESCRIPTION	CASE/PACK	ITEM #	PROMO	
Appenzeller EW Blumenkase EW Gruyere AOP Shredded Bag		31089	\$42.94/CS \$35.23/CS \$41.41/CS	SAVINGS AVAILABLE ON LISTED MIFROMA PRODUCTS THROUGH MARCH 31ST, 2024



INVITE HORMEL PARTY TRAYS TO MARCH MADNESS

From family game night to movie night to a backyard BBQ, HORMEL GATHERINGS® Snack and Party Trays are your entertaining go-to. Each tray includes a variety of crowd-favorite meats, crackers and/or cheeses. All ready for you to grab 'n go!







DESCRIPTION

	,		
Turkey and Cheese Snack Tray	6 / 14 OZ	31423	\$31.90/CS
Pepperoni and Cheese Snack Tray	6 / 14 OZ	31424	\$31.90/CS
Ham and Cheese Snack Tray	6 / 14 OZ	31425	\$31.90/CS
Ham, Turkey & Cheese Party Tray	8 / 1.75 LB	31427	\$89.61/CS
Pepperoni, Salami & Cheese Party Tray	8 / 1.75 LB	31428	\$89.47/CS

CASE/PACK ITEM #

PROMO

SAVINGS AVAILABLE ON LISTED HORMEL PRODUCTS THROUGH MARCH 31ST, 2024



SIMPLY ARTISAN GORGONZOLA WINS BEST IN CLASS!

100+ classes of cheese and over 2000 entries were judged by the Wisconsin Cheese Makers Association at the 21st biennial contest honoring the nation's most respected cheese & butter competition. The first competition hosted since the pandemic was a wonderful recognition of Litehouse Simply Artisan since our last award in 2015!



DESCRIPTION	CASE/PACK	ITEM #	DESCRIPTION	CASE/PACK	ITEM #
Blue Cheese Crumbles	12 / 4 OZ	21912	Blue Cheese Center Cut	8 / 5 OZ	21910
Gorgonzola Crumbles	12 / 4 OZ	21911	Gorgonzola Center Cut	8 / 5 OZ	12936



HANDCRAFTED IRISH CHEDDARS

We produce handcrafted flavoured cheeses in Limerick County, using traditional cheddar production methods. All of our award winning cheeses are made using recipes gathered in South West Ireland. Grab a unqiue cheese for your St. Patrick's Day celebrations!



SKILLET IRISH SODA BREAD SERVED WITH CHEDDAR & APPLES

TOTAL TIME: 1 hour 30 min **YIELD:** One 10-inch loaf

Clark, Melissa. 'Skillet Irish Soda Bread Served With Cheddar and Apples.' NYT Cooking, cooking.nytimes.com/recipes/9255

INGREDIENTS

- Butter for greasing pan plus ¼ cup unsalted butter, melted
- 3 cups all-purpose flour
- ²/₃ cup sugar
- 1 tablespoon baking powder
- 1½ teaspoons salt
- 1 teaspoon baking soda
- 1³/₄ cups buttermilk
- 2 eggs, well beaten
- $1\frac{1}{2}$ cups raisins or currants
- 1 tablespoon caraway seeds
- Cheddar cheese, for serving
- Tart apples, cut into slices, for serving

- INSTRUCTIONS
- 1. Preheat oven to 350 degrees. Grease a 10-inch oven-proof skillet and line with parchment or waxed paper.
- 2. In a bowl, whisk together the flour, sugar, baking powder, salt and baking soda. In a separate bowl, combine the buttermilk, eggs and 2 tablespoons melted butter. Add wet ingredients to dry and stir until just combined. Do not overmix. Stir in the raisins or currants and caraway seeds.
- 3. Pour batter into skillet. Brush top with remaining butter. Bake until golden and firm to touch, about 1 hour. Cool 10 minutes before slicing and serving with Cheddar and apples.

	DESCRIPTION	CASE/PACK	ITEM #
	Natural Oak Smoked Cheddar	1/2.4 KG	06502
	Cheddar Traditional with Irish Whiskey	1/2.4 KG	01683
	Cheddar Traditional with Wine	1/2.4 KG	01684
	Cheddar Traditional with Irish Porter	1/2.4 KG	01685
)	Precut Cheddar with Irish Whiskey	12 / 7 OZ	05538
	Precut Cheddar with Wine	12 / 7 OZ	05539
	Precut Cheddar with Irish Porter	12 / 7 OZ	05540

We are **people** who love to connect with other **people** over the shared passion for great food. Please don't be a stranger!

IN STATE

MARCH'S NEW PRODUCTS

Contact your Peterson sales representative for more in

Contact

	V		V
ATHENOS Whipped Feta Dip & Spread		3 / 2 LB	31953
BEECHER'S Marco Polo Cheese Stick 8-Pk Just Jack Cheese Stick 8-Pk		8 / 8 / .75 OZ 8 / 8 / .75 OZ	31927 31928
BEL GIOIOSO Fresh Baking Mozzarella		8/1LB	31947
BELLA ROSA Swiss Cubes 3-4 Cheddar Cubes 3-4 Colby Jack Cubes 3-4		4 / 3 LB 4 / 3 LB 4 / 3 LB	31957 31958 31959
BONNE MAMAN Chocolate Hazelnut Spread		48 / 0.88 OZ	31943
BROOKLYN CURED Tuscan Beef Salami Rsmry Gouda Snack Ti Bresaola Truffle Gouda Snack Tray Smoked Beef Salami & Gouda	ray	12 / 2 OZ 12 / 2 OZ 12 / 2 OZ	31949 31950 31951
CACAO BARRY Cocoa Butter		4 / 3 KG	31938
CALLEBAUT Semi Sweet Dark 70% Block Semi Sweet Dark 70% Semi Sweet Dark 60% Semi Sweet Dark 54% Milk 33% White 28%		5 / 5 KG 2 / 10 KG	31932 31933 31934 31935 31936 31936 31937
CASTELLO Dip Whipped Garlic & Herb Dip Whipped Cracked Pepper Dip Whipped Paprika & Chili		12 / 5.3 OZ 12 / 5.3 OZ 12 / 5.3 OZ	
CUISINE TECH Thermo Reversible Pectin		6/1LB	31923
DIVINA Castelvetrano Olives Castelvetrano Olives, Pitted Cerignola Verde		4 / 2.2 LB 4 / 2 LB 4 / 2.2 LB	31963 31964 31965

FABRIQUE DELICES Pheasant Pate with Figs & Pistachio Pate Forestier	2 / 3.5 LB 2 / 3.5 LB	31945 31946
JASPER HILL Alpha Tolman Quarter Wheels	4 / 5 LB	31929
LBA - LES BOULANGERS ASSOCIES Baked Croissant Round, Sliced	1/50 CT	31920
MONA LISA Sugar Paste Massa Ticino	2 / 7 KG	31925
RITE STUFF Clean Label Sour Cream Chive Twice Baked Potatoes Clean Label Triple Cheese Twice Baked Potatoes	24 / 8 OZ 24 / 8 OZ	31930 31931
ROTH Moody Blue Cheese Crumbles Ultimate Cheese Blend Grand Cru Original King Cuts Shredded Grand Cru Cheese	2 / 2.5 LB 6 / 2 LB 2 / 7 LB 4 / 5 LB	31952 31954 31955 31955 31956
STATE FAIR Crispitos Buffalo Style Chicken Cheese Tortilla	1 / 12 LB	31961
THE ORIGINAL BREAKFAST LOG Bacon, Egg & Cheese Log	72 / 2.33 OZ	31921
TILLAMOOK Mozz WM Snack Portions X-Sharp White Cheddar Cracker Cut Sharp Yellow Cheddar Cracker Cut	12 / 10 CT 9 / 6.5 OZ 9 / 6.5 OZ	31914 31915 31916
TYSON Hot & Spicy Glazed Chicken Drumstick Fully Cooked	2 / 5 LB	31962
VERMONT CREAMERY Blueberry Lemon Thyme Goat Log	12 / 4 OZ	31948
VILLA DOLCE Ube Purple Yam Gelato Vegan Chocolate Gelato Cookie Butter Gelato Cookie Monster's Gelato	1/5LT 1/5LT 1/5LT 1/5LT 1/5LT	26126 31966 31967 31968
WHITE TOQUE Individual Potato Au Gratin Porcini Powder Dried Porcini Dried Morel Whole	24 / 4.23 OZ 6 / 1 LB 8 / 1 LB 8 / 1 LB 8 / 1 LB	31939 31940 31941 31942
WILCOX Cage-Free Cooked Eggs	24 / 2 CT	31944



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PETERSONCHEESE.COM @petersoncheese

