



A nod to our heritage and named for our co-founder, Allison Hooper, our newest soft-ripened, mixed milk cheese is a well-rounded addition to our legacy lineup of award-winning aged cheeses. Our signature wrinkled Geotrichum rind is washed with a French gray sea salt. Hooper delivers a unique flavor experience and a truly differentiated appearance that stands out in the cheese case, available year-round.

Inspired by the traditional donut shape often found in the Loire Valley, we've jumped through Hoops to create the donut of Allison's dreams, just in time for our 40th Anniversary.



ABOUT HOOPER

A blend of cow and goats' milk with a touch of cream, this donut-shaped Geotrichum cheese is soft and sliceable, boasting a creamy, luxe mouthfeel and a flavor so bright, it glows.

PERFECT FOR



Serving on a cheeseboard
Alongside other fresh
And aged cheeses



Spread it
On crackers or rustic bread



Slice it
And drizzle with honey

PRODUCT DETAILS

Made from: **fresh, local milk with no added hormones, in small batches.**

Flavor Notes: **Fruity, Funky, Savory, Yeasty, Creamy, Buttery, Salty.**

Shelf-life Target: **80 days**

Ingredients: **Pasteurized cultured goats and cows' milk (cultures contain milk), salt, enzymes. CONTAINS: Milk**

Milk Type: **Mix of Cows' Milk, Cows' Cream. & Goats' Milk**

Butterfat: **28%**

Weight: **5 OZ**

BRP item #: **RE470**

VERMONT CREAMERY®

