

Dubliner Quick Facts

Milk Type: Cow

Country of Origin: Ireland

Age: 12 months

Wine Pairing: Merlot, Cabernet, Chardonnay

Beer Pairing: Guinness

(Stout)



Map of Ireland

KeHE Distributors carries the following Dubliner Please check with your Account Manager for availibility in your area.

Kerrygold Dubliner Loaf Pack/Size: 1/10lb

Cheese of the Month: Kerrygold Dubliner

Dubliner is an original, award-winning Irish cheese that is named after the city of Dublin, though produced in County Cork. Developed by Irishman Jhon Lucey, the cheese is made from pasteurized cow's milk and is available in a number of varieties and flavors.

Over the past thousand years or so, Dublin had been home to Celts, Romans, Vikings, and Englishmen. In hopes of sharing this diversity with he world, Kerrygold created a cheese that celebrates the many flavors of Dublin's forefathers.

Dubliner is typically aged over 12 months during which time it is checked by experienced cheese graders to ensure that it has a consistently high flavor profile. It may contain naturally occurring calcium lactate crystals which appear as small white particles in the cheese. These crystals are not only a rich source of calcium, but they add a pleasant crunch to this wonderful cheese. While

UPC: 77420197917

Kerrygold Dubliner Wedges

Pack/Size: 24/7oz UPC: 767707001180

Kerrygold Dubliner Cracker

Cut

Pack/Size: 12/6oz UPC: 767707002002

For questions about
Specialty Cheese
Contact
Heather Opolony:
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Visit our KeHE Fresh Website its uniqueness is difficult to describe, Dubliner cheese has a hard texture, not unlike cheddar, but with the sweet, nutty taste of Swiss cheese and the piquant flavor of Parmesan.

The cheese goes well with a full-bodied wine like Cabernet or a pint of Guinness as well as with a fruity wine, Irish wine, or Oaky Chardonnay wine. It tastes delicious if melted between crusty brown bread slices. The cheese is also used to prepare sandwiches, pastas, or served with fruits like apples or pears.



Artichoke Dip with Dubliner Cheese

An Irish twist on traditional artichoke dip. The white Cheddar-like tang of Kerrygold Dubliner Cheese is perfectly suited to creating a soft, creamy appetizer that still carries a bit of a bite. Ingredients:

12 oz. artichoke hearts, chopped

1 cup mayonnaise

1 small clove garlic, minced

2 tablespoons oregano

2 tablespoons grated onion

2 cups Kerrygold Dubliner Cheese, grated Directions:

Combine all ingredients and spoon the mixture into an 8 inch baking dish. Bake for 30 minutes at 300° F. Serve with crackers, pita chips or flat bread.

Recipe from kerrygoldusa.com



