

A PASSION FOR GREAT TASTE



FOREVER CHEESE | MITICA

Forever Cheese is the leading importer of fine artisan cheese and accompaniments from the Mediterranean. For over 25 years, they have sourced the most exceptional, authentic, and creative specialty foods from Italy, Spain, Portugal, and Croatia. Every product they offer is thoughtfully hand-selected from their trusted producers in Europe.



Blue di Bufala - 9 LB

A semi-firm, cube-shaped cheese, Blu di Bufala is unique and beautiful. Its flavor is a balance of sweetness and spice with a slight tang in the lingering finish. The rich, sweet flavor of the buffalo's milk cuts the astringency of the mold, making for a balanced, fudgy blue that is mildly gamey.



Cacio de Roma - 4 LB

This creamy, semisoft sheep's milk cheese is manufactured in the countryside of Rome with locally collected milk and aged about one month. It is a classic table cheese with a semi-soft texture and mild sweet flavor. It can be enjoyed as a snack, melted on pizza, or used on a cheese plate.



Drunken Goat - 6 LB

This semisoft goat cheese is soaked in the traditional style wine of the region, Doble Pasta, which is made from the Monastrell grape. Drunken Goat® is mild and smooth, not goaty, with a touch of fruitiness in the finish. Aged for 60 days.



Malghese - 3 LB

Malghese is a soft cow and sheep's milk cheese from Lombardia, Italy. The addition of sheep's milk and cream to the traditional Taleggio recipe adds richness and depth. The ridged orange rind protects the creamy ivory paste. A pungent aroma belies a sweet, fruity and slightly meaty paste.



Moliterno al Tartufo - 11 LB

The full flavor of Moliterno comes to the fore in the distinctive flavor notes of truffle. The white paste is shot through with veins of truffle, the rind features the distinctive marks left by its traditional cane basket mold. All wheels are stamped with the "Central" logo as a guarantee of quality.



Naked Goat - 5 LB

This fabulous 6-month-aged goat cheese from Spain is produced with Murciana goat's milk. It is mild with a sweet finish, making it an ideal introduction to goat cheese. It is also perfect for melting. For cheese plates, pair with almonds in honey, mostarda, and a crisp white wine.



Piave Vecchio - 13 LB

Piave is a cow's milk cheese produced with milk from the Bruna Alpina breed, which feeds on fresh foliage from surrounding mountain pastures. Aged 10-12 months. Serve with crisp, fruity white wine. Also superb with Plum, Crab Apple or Pear Mostarda.



Truffle Kid - 4.4 LB

A truffle-forward cheese made with the rich milk from the Murciana goat. Wheels of Naked Goat® are pierced during aging and black truffle paste is introduced into the cheese, giving it a stunning marbled appearance.

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Ubrico al Prosecco - 15 LB
This cow's milk cheese from Veneto is bathed in Prosecco and aged for a minimum of 6 months. The creamy yet crystalline paste develops delicate floral aromas and hints of pear and golden apple.



Mitica Fig Jam - 12 x 7.76 oz
Mitica Fig Jam - 1.9 KG
A succulent all-natural jam bursting with the flavor of fresh, juicy Spanish figs together with lemon honey. Pair with a variety of cheeses and meats, yogurt, ice cream, or simply on toast.



Toketti di Pane Carasau - 10 x 7 oz - Classic & Rosemary
Toketti di Pane Carasau are satisfying, bite-sized snacks made from the traditional Sardinian flatbread called Pane Carasau. Dating back to ancient times, it is a thin and crispy bread made with semolina. Due to its long shelf life, it was common among shepherds who traversed the island with their flocks for seasons at a time. Toketti combine the authentic flavor of Sardinia with an irresistible crunch. When fried, the bread crisps up into a snack reminiscent of pita chips. They are an ideal accompaniment to dips, charcuterie, and cheese.



Mitica Marcona Almonds
12 x 4 oz
Known as the "Queen of Almonds," Spanish Marconas are sweet, plump, and flavorful with no bitterness. They expertly select these prized almonds for the highest possible quality. They are prepared in the classic Spanish way: peeled, fried in small batches, and salted.



Mitica Truffle Marcona Almonds - 12 x 4 oz
Equally prized for their incredible flavor, buttery Marcona almonds and truffle come together in this luxurious snack. They have the perfect crunch and just the right amount of oil and salt. The almonds are expertly selected for the highest quality.



Mitica Qicos - 3 KG
Fried to perfection, these giant corn kernels are a popular snack in Spain. Not surprisingly, they have become a big hit in the U.S., too. Delightfully crunchy and nearly impossible to put down, they are a best seller and the pinnacle of snacking.



Mitica PicaQuicos - 3 KG
Spicy, smoky, and extra crunchy, these fried giant corn kernels are smokin' hot. The popular Spanish Quicos® get a fiery American twist with a coating of cayenne pepper and smoked paprika. If you like spice with your crunch, you won't want to share these!

