



Petite Breakfast

In 1865 as the Gold Rush was declining, many miners flocked to the city by the Bay, which caused a shortage of eggs. Busy dockworkers desperately needed a breakfast alternative. Jefferson A. Thompson, a dairy farmer from Marin County, responded by creating a unique fresh cheese.

To meet the burgeoning demand, the cheese was brought to nearby Petaluma, then shipped to San Francisco by schooner: Breakfast Cheese was born. 150 years later, 4 oz Petite Breakfast is still being made with time honored techniques. All natural milk is delivered fresh from neighboring dairies, then special cultures, rennet and cream are added. It follows the same cheese making process as our other cheeses but skips the aging room. Sold fresh and young, Petite Breakfast has a tangy flavor and a slightly spongy texture, reminiscent of creamy cheese curds.

Pairing Suggestions

Petite Breakfast is the ultimate everyday cheese. It can be used in place of cream cheese or crumbled onto a salad. It is also the perfect melting cheese to fold into an omelet or to add to any soup. It pairs beautifully with wheat beer, hard cider, crisp California Sauvignon blanc or even Saké.

Recent Awards: California Expo State Fair 2017: Silver, 2016: Silver; American Cheese Society (ACS) Des Moines IA 2016, 3rd Place; Good Food Awards 2015, Winner



MARIN FRENCH CHEESE

7500 Red Hill Road

Petaluma, CA 94952

Tel: 707-762-6001

Fax: 707-762-0430

www.MarinFrenchCheese.com

Ingredients: Pasteurized Cultured Cow's Milk, Cream, Salt and Enzymes. Marin French cheeses are made with fresh local milk that is guaranteed rBST free. All of our milk is pasteurized, and we use only vegetarian approved rennet (no animal rennet).

Shelf Life: 68 days DOM | Keep Refrigerated

Packaging: 4 oz wheels individually wrapped

Storage: 34 - 45F

Item #: 15834

| Unit Size: 4 oz

| Case Size: 6 units



We are committed to engaging in sustainable cheesemaking practices that respect nature and our local environment. Our all natural milk is sourced from local dairies within 20 miles from the creamery, and our cheeses are handcrafted without preservatives or additives. Our ingredients are rooted in authenticity, simplicity and honesty.



Handcrafting award-winning California cheese since 1865.

Rev 5/17