

# Maker *to* Monger



## Chiriboga Blue

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**FORMAT** 5.5lb Wheel

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**TYPE** Semi-Soft Blue

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**MILK** Raw Cow

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**RENNET** Traditional Calf Stomach

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**PRODUCER** Arturo Chiriboga & Hofkäserei Kraus

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**REGION** Bavaria, Germany

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**AGE** 60 Days

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**PROFILE** Thick, creamy mouthfeel with bright, tangy flavors.

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### STORY

Cheese maker Arturo Chiriboga originally created his namesake cheese, Chiriboga Blue, at Hofkäserei Obere Muhle. Thanks to an expansion in 2018, Arturo is now making his blue cheese at Albert Kraus' Hofkäserei Kraus. While the cheese remains the same, we're now able to source a larger volume more consistently. Aged for just over a month, Chiriboga blue is rich and decadent in texture. Thanks to a unique production step, the blue veins remain minimal, keeping the flavor sweet with a subtle tang, and just a light piquant note from the mold. An excellent addition to your cheese case when looking for a gateway blue.



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