



## Campo de Montalban

Packed 2 / 6lb

Porky order code FV5573

Campo de Montalban® is a cheese born out of commodity, yet transformed into a high quality product. At the time of its creation, mixed milk cheeses were a dime a dozen, created in order to not throw away excess milk. The Corcuera family took this necessity and turned it into an art, making their cheese the highest possible quality by dedicating a minimum of 40% sheep and goat's milk to its production. It is made from cow, goat and sheep's milk cheese and aged 100 days. Before the creation of the DOP for Manchego, which restricted Manchego to being produced from 100% sheep's milk, this cheese also was called Manchego. Campo de Montalban® is unique in that you can taste the different flavors of the milk and the terroir; it's truly a world class cheese.



## Drunken Goat Wheel

Packed 2 / 5lb

Porky order code FV5596

This semi soft goat cheese is soaked in the traditional style wine of the region, Doble Pasta, which is made from the Monastrell grape. The cheese is aged for 60 days, so that you can still enjoy some of the wine's flavors and the rind takes on an attractive violet hue. Drunken Goat® is mild and smooth, not goaty, with a touch of fruitiness in the finish. Forever Cheese was the first importer of the D.O.P Queso de Murcia al Vino and since then has been instrumental in helping to protect the D.O.P in the U.S. We have partnered with producer Central Quesera Montesinos, who specializes in Murciana goat's milk cheeses, for many years.



## Naked Goat Wheel

Packed 2 / 5lb

Porky order code FV5598

This fabulous 6-month-aged goat cheese from Spain is produced with Murciana goat's milk. Producer Central Quesera Montesinos is an expert in goat's milk cheese, and we have partnered with them for many years on such cheeses as Drunken Goat®, Caña de Cabra, and Pimentino. Naked Goat® 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, Mantovane Mostarda, or a crisp white wine.



## Smokin Goat Wheel

Packed 2 / 2lb

Porky order code FV5594

This smoked goat's milk cheese is from the island of Fuerteventura, part of the Canary Islands. It is made by a family-run dairy that aims to protect the strong cheesemaking tradition of the region. They work primarily with Majorero goat's milk from local farmers. The Smokin' Goat is made with this milk, which is naturally high in fat and protein, giving the cheese a creamy, elastic texture. It is naturally smoked over beech wood a week after production. It is a mild, crowd-pleasing wheel with light smoke that doesn't overpower the flavor of the cheese. A great introduction to the flavor of the Canary Islands.

**NEW Specialty Items at PORKY PRODUCTS!**





### Manchego Reserva

Packed 2 / 6lb

Porky order code FV5574

A complex, full-flavored, buttery Manchego aged a minimum of 14 months. The cheese comes in an elegant wooden crate. It is made by the Corcuera family, and like all of their Manchegos, from young to reserva, the standout characteristic of the cheese is the wonderful butteriness and well-rounded flavor of the sheep's milk. We have worked with Quesos Corcuera for over 20 years, and their company spans three generations of the Corcuera family.



### Fig Almond Cake

Packed 2 / 6lb

Porky order code FV5570

An artisanal Spanish cake made with just whole Pajarero Figs and Marcona almonds. It takes about 500-600 figs to form one 11 pound cake and workers de-stem them by hand. The figs are soft and juicy and the almonds are crunchy and delicately sweet. Each cake is formed by pressing layers of fruit and nuts together, with no additives or preservatives. Excellent paired with cheese, eaten as dessert, or as an energy-boosting snack. Bulk and retail options available.



### Truffle Kid Murciana

Packed 2 / 4.5lb

Porky order code FV5599

A truffle-forward cheese made with the rich milk from the Murciana goat. Wheels of [Naked Goat®](#) (Queso de Murcia DOP) are pierced during aging and black truffle paste is introduced into the cheese, giving it a stunning marbled appearance. The rind is also spread with black truffle paste, contributing to a strong but balanced truffle flavor and aroma. The cheese starts off lactic and mild with a sweet and tangy finish. The marbled truffle paste adds a lovely truffle flavor and aroma that plays well with the existing flavors of the cheese rather than overpowering them.



### Asiago Fresh Quarters

Packed 2 / 8lb

Porky order code FV6304

Asiago is a DOP cow's milk cheese produced in the provinces of Vicenza, Trento, Padova and Treviso. The younger version, known as pressato, is aged 30-40 days. The cheese is white or straw yellow in color with small to medium sized holes. It is a milder cheese that melts well and can stand in for mozzarella and young cheddars in any number of recipes, with a delicate and slightly sweet taste.

**NEW Specialty Items at PORKY PRODUCTS!**





## Woolly Woolly Sheeps Milk Cheese

Packed 10 / 5oz

Porky order code FV5595

Woolly Woolly® is a soft and spreadable fresh sheep's milk cheese log from Jumilla, Spain. Prominently sweet with just a hint of tang, this pillowy soft cheese with a luscious, creamy texture really stands out. Its rich, sweet, and mildly sheepy flavor is wonderful on its own, but also works well in any number of cooking applications. Crumble it over salads, stuff into pasta, mix into eggs, or simply enjoy on toast or a bagel to appreciate its unique flavor. Varieties available include Plain, 5 Pepper Blend, and Everything Seasoning.



## Grated Parmigiano Reggiano

**24 Months** Packed 5 / 35oz

Porky order code FV5724

Made from 100% raw cow's milk in the regions of Reggio-Emilia, Modena and Parma, Parmigiano Reggiano is quite possibly Italy's most famous cheese. Forever Cheese sources wheels of Parmigiano Reggiano from a premium family of carefully selected farms.

With our 20 years of expertise, we select farms based on quality, artistry, location, and flavor profile. All wheels are aged a minimum of 24 months, and we pay to have all cheese marked Export by the Consorzio to further ensure the quality. Parmigiano Reggiano is an iconic cheese best in class.



## Genuine Fulvi Pecorino Romano

*Imported from Italy*

Packed 4 / 17lb quarters

Porky order code FV6226Q

This ancient cheese is made from 100% sheep's milk collected in the countryside of Rome and produced in Nepi, 15 miles north of the city. Aged 10 months to 1 year and coated in black wax per tradition, Fulvi® is in a class by itself. What separates Fulvi® from other Pecorino Romanos is the higher butterfat content of the whole (not skimmed) sheep's milk from Lazio, making it less dry and hard than those made in Sardinia. The cheese is also less salty, allowing you to enjoy its rich flavor grated or eaten as is. Even a small amount will create a hearty flavor to enhance your favorite dish.



## Piedras de Luna

Packed 1 / 4.4lb

Porky order code FV5572

Each of these “moon rocks” is a **toasted cashew** sprinkled in salt, enrobed in rich chocolate, and finished with a dusting of cocoa powder. It’s everything you ever wanted in a snack: sweet, salty, and with a crunch that’s out of this world. Totally tempting and sublime.



## Piedras de Chocolate

Packed 1 / 4.4lb

Porky order code FV5571

These *piedras* (“rocks” in Spanish) are made from the finest raw materials: toasted Largueta almonds, rich chocolate, and a dusting of cocoa powder. They are velvety, crunchy, and just sweet enough, allowing the flavor and texture of the almond to shine. Indulge in the fine art of snacking.



## Hazelnut Cookies

Packed 8 / 150gr

Porky order code FV5723

These remarkably delicious cookies taste like they just came out of the oven – they are light, crunchy, and capture the true essence of hazelnut. An artisan bakery in the Langhe area of Piemonte makes them with the highly prized hazelnuts from the region. These hazelnuts are protected and sought out for their delightful aroma and sweet flavor. They are the star of these cookies, with just a few additional ingredients rounding out the flavor and adding buttery crunch.



## Torta Ricotta Limone

Packed 1 / 3lb

Porky order code FV5576

This soft and fluffy ricotta treat is like the best cheesecake you’ve ever had. With outstanding fresh lemon flavor, it’s so good, you’ll be tempted to polish off the whole thing in one sitting. Preorder only.





## Pink Grapefruit Mostarda

Packed 6 / 4.9oz

Porky order code FV5720

Hand-cut pieces of candied grapefruit come alive with a hint of potent mustard extract.

Mostarda is a traditional condiment that balances sweetness and heat. Suggested Pairings include [Genuine Fulvi® Pecorino Romano](#), charcuterie, [El Trigal® Manchego](#).



## Pear Mostarda

Packed 6 / 4.9oz

Porky order code FV5721

Hand-cut pieces of candied pears come alive with a hint of potent mustard extract.

Mostarda is a traditional condiment that balances sweetness and heat. Suggested pairings include [Genuine Fulvi® Pecorino Romano](#), [Parmigiano Reggiano](#), or [Prosciutto San Daniele](#).



## Membrillo Handmade Paste

Packed 12 / 10oz

Porky order code FV5667

This popular Spanish cheese accompaniment is made with local quince, according to the Vallés family recipe that has been handed down for generations. That recipe calls for just three ingredients: quince, sugar, and lemon, cooked down into a reddish paste. It is fruity and balanced yet not overly sweet. The firm, gelled texture is perfect for slicing. No additives or preservatives. Pair with a wide array of cheeses, use as a glaze, or eat as dessert.



## Toketti Italian Flatbread

Packed 10/7oz

Porky order code FV5593

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. We have three varieties: Classic, Rosmarino (Rosemary), and Peperoncino (Chili Pepper). Our Toketti® combine the authentic flavor of Sardinia with an irresistible crunch. When fried, the bread crisps up into a snack reminiscent of tortilla or pita chips. They are an ideal accompaniment to dips, charcuterie, and cheese.



## Toketti Peperoncino

Packed 10 / 7oz

Porky order code FV5523

Bite-sized crackers flavored with chili pepper made from the traditional Sardinian flatbread Pane Carasau. Delicious with dips, cheese, and charcuterie.



## Pane Di Musica

Rosmarino

Packed 10 / 3.52oz

Porky order code FV5722

Feather-light rosemary semolina flatbread crackers from Sardegna that are alluringly crispy and finished with a drizzle of olive oil and sprinkled with salt.



## Sbrisolona Artisanal Cookie

Packed 10 / 8.5oz

Porky order code FV5591

Sbrisolona is a traditional baked almond cookie from Mantova, Italy. It is satisfyingly crunchy, crumbly, and nutty, thanks to cornmeal and almonds. This one comes from Mantova's oldest bakery, run by the Freddi family since 1923. We have never seen it in the U.S., so we'd like to let you in on our little sbrisolona secret. Break off a piece and enjoy with espresso.

**NEW Specialty Items at PORKY PRODUCTS!**





## Carmelized Walnuts

Packed 1 / 3.8kg large tub  
Porky order code 5577

These walnuts are fresh, not too sweet, and have an incredibly tempting crunch. They are slowly caramelized using the finest ingredients, resulting in a toasted caramel flavor and a texture that almost melts in your mouth.  
Downright divine.



## Marcona Almonds

Packed 2 / 5.1lb  
Porky order code 5575

Known as the “Queen of Almonds,” Spanish Marconas are sweet, plump, and flavorful with no bitterness. We 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. The perfect snack.



## Carmelized Pecans

Packed 1 / 4.25kg large tub  
Porky order code FV5578

Discover our spin on classic candied pecans. They are incredibly crunchy and buttery with a rich molasses flavor. It took years for the Amor family to perfect their recipe; they slowly caramelize the pecans using the finest ingredients. The result is a crunchy nut that is not overly sweet. A sensible indulgence.



## Spanish Cocktail Mix

Packed 1 / 10kg large tub  
Porky order code FV5592

This unexpected mix of nuts, beans, and corn is supremely crunchy and satisfying. It is popular throughout Spain, where big bags of it are sold at outdoor kiosks and bars serve it alongside cold beer. No wonder it's the ultimate party mix!

**NEW Specialty Items at PORKY PRODUCTS!**

It took a lot of searching, but we found the best Taralli in Puglia. Mitica® Taralli are made with extra virgin olive oil and white wine, adding layers of flavor and contributing to a pleasantly crumbly texture that is not too dry like so many others. Their richness and full flavor make them far more special than any ordinary cracker.



### **Classico Taralli**

Packed 12 / 8.8oz bags

UPC 8-25325-56000-4

Porky order code FV5690



### **Fennel Taralli**

Packed 12 / 8.8oz bags

UPC 8-25325-56002-8

Porky order code FV5691



### **Cacio E Pepe Taralli**

Packed 12 / 8.8oz bags

UPC 8-25325-56016-5

Porky order code FV5692



### **Multigrain Taralli**

Packed 12 / 8.8oz bags

UPC 8-25325-56010-3

Porky order code FV5693

#### **Product History - Imported from Italy**

Originating in southern Italy, these traditional crackers can be found everywhere, from gas stations to elegant wine bars. While so many versions are often dry or bland, our Taralli stand out for their rich, savory flavor. Made in Puglia, often called the bread basket of Italy, they are made with extra virgin olive oil and white wine, contributing to their fantastic flavor and flaky, crunchy texture that make them stand out amongst the competition.





## Chocolate Covered Dates

Packed 10 / 4.9oz

UPC 8-25325-00172-9

Porky order code FV5562

The newest addition to our line of chocolate-dipped fruits is ChocoDates! When these two simple ingredients come together, the result is a revelation. The sweet, pillowy Deglet Noor dates bathed in silky dark chocolate taste like a decadent candy bar with notes of marshmallow and caramel.

# Mitica®

Imported from Valencia, Spain



## Chocolate Covered Cherries

Packed 10 / 4.9oz

UPC 8-25325-00100-1

Porky order code FV5561

Light colored, dye free cherries are candied in a mix of sugar and local liqueur and then dipped in luxurious dark chocolate. Two groups of brothers, each longtime producers, collaborated on the creation of ChocoCherries. They are experts in chocolate and dried fruit, respectively, and their families have been culinary innovators for three generations. Their magical combination of intense cherry, a light kick of liqueur, and velvety chocolate elevates the art of confectionary. Wickedly delicious.



## Chocolate Covered Oranges

Packed 10 / 4.9oz

UPC 8-25325-00134-7

Porky order code FV5560

Orange Delights feature two flavors reminiscent of Spain: Valencia orange and luxurious dark chocolate. Juicy Spanish orange slices are painstakingly candied, then hand dipped in velvety chocolate. Two groups of brothers, each longtime producers, collaborated on the creation of Orange Delights. They are experts in chocolate and dried fruit, respectively, and their families have been culinary innovators for three generations. You will be enchanted by this flawless flavor combination.



## Chocolate Covered Figs

Packed 10 / 4.9oz

UPC 8-25325-00096-8

Porky order code FV5563

ChocoHigos® are soft and luscious Pajarero figs hand dipped in dark chocolate. These figs, native to Spain, are juicy, delicate, and richly flavored. They are the perfect soft centers for these sophisticated chocolate treats. Two groups of brothers, each longtime producers, collaborated on the creation of ChocoHigos®. They are experts in chocolate and dried fruit, respectively, and their families have been culinary innovators for three generations. We asked them to work together since each one had the best raw materials to make the very best chocolate figs. Their inspired creation has become a classic.



**Boneless Jamon Serrano**  
*DUROC breed Imported from Spain*  
Packed 1 / 12lb  
**Porky order code FV5631**

Jamón Serrano means mountain cured ham and is an integral part of the food culture of Spain. It differs from Italian prosciutto in that it is dry-aged at a higher temperature without lard, resulting in a lower water content and slightly drier texture that concentrates its flavors. We select the best hams made by our producer, a 3rd generation family owned and operated company. Fresh hams are buried for 10 days in Mediterranean sea salt before being moved to aging rooms for 17 months. No shortcuts are used to accelerate the process, resulting in a superior Serrano that is unctuous and full-flavored.



**Paleta De Bellota**  
*100% IBERICA Acorn Fed*  
*Dry Cured Pork Shoulder*  
*Imported from Spain*  
Packed 1 / 5lb  
**Porky order code FV5666**

Paleta is the meat from the shoulder (the front leg) of the Ibérico pig. The deep red dry-cured meat is marbled throughout with fat. Smaller than jamón (the back leg), it needs less time for aging, a minimum of 18 months. The meat is intensely flavorful and well balanced with a mix of savory and sweet. The rich, buttery fat melts in your mouth.



**Imported Speck Alto Adige**  
*Dry Cured Smoked Prosciutto*  
*Imported from Italy*  
Packed 1 / 12lb  
**Porky order code FV5662**

Speck Alto Adige IGP is a cured ham that is lightly smoked. Its appearance, fragrance, and flavor make it instantly recognizable as authentic Speck manufactured with a traditional processing method, passed down through generations and protected by the European Union. While only 2 producers are approved for the states, we want to make the product the best it can be. Forever Cheese works with this producer to age the ham 6 months instead of the traditional 90 days.



**Imported Pancetta Piacentina**  
*Imported from Italy*  
Packed 2 / 2kg  
**Porky order code FV5663**

An authentic product from the province of Piacenza, Pancetta Piacentina DOP is a rolled unsmoked pork belly. With a delicate spicy aroma, it has a buttery, sweet, and meaty flavor. The soft fat melts in the mouth. The DOP guarantees a very high standard, where the meat must be from Italy, and our producer goes even further by sourcing from pigs born and bred solely in the regions of Emilia Romagna and Lombardia. They use heavy pigs and process the same day, even though the DOP requires a maximum of 72 hours after arrival. Before aging, the meat is dry salted, seasoned, and chilled. It is then rolled, stuffed into natural casing, and aged for a minimum of four months in natural cellars.





## **Paleta De Bellota**

*100% IBERICA Acorn Fed*

*Dry Cured Pork Shoulder*

*Imported from Spain*

*Packed 10 / 2.5oz*

**Porky order code FV5637**

Paleta is the meat from the shoulder (the front leg) of the Ibérico pig. The deep red dry-cured meat is marbled throughout with fat. Smaller than jamón (the back leg), it needs less time for aging, a minimum of 18 months. The meat is intensely flavorful and well balanced with a mix of savory and sweet. The rich, buttery fat melts in your mouth.



## **Lomo De Bellota**

*100% IBERICA Acorn Fed*

*Imported from Spain*

*Packed 10 / 2.5oz*

**Porky order code FV5636**

Lomo is dry-cured pork loin with paprika on the rind and mixed into the grain of the meat, as is customary in Spain. Tender and lean, it is deep pink with a layer of fat around the perimeter, with a savory and nutty flavor and a hint of smoky spice. Our lomo is the only loin made from 100% Ibérico pig available on the U.S. market. All Dehesa Cordobesa® products are “de Bellota 100% Ibérico,” meaning they come from 100% purebred, acorn-fed Ibérico pigs. This is the highest possible classification of Ibérico meat, and is quite rare.



## **Chorizo De Bellota**

*100% IBERICA Acorn Fed*

*Imported from Spain*

*Packed 10 / 2.5oz*

**Porky order code FV5634**

Meaty and unctuous, this dry-cured sausage with no added nitrates or nitrites is flavored with paprika to give it a bit of a kick. Coarsely chopped Ibérico pork meat is mixed with pork fat to create a sausage superb for tapas or cooking. All Dehesa Cordobesa® products are “de Bellota 100% Ibérico,” meaning they come from 100% purebred, acorn-fed Ibérico pigs. This is the highest possible classification of Ibérico meat, and is quite rare.



## **Salchichon De Bellota**

*100% IBERICA Acorn Fed*

*Imported from Spain*

*Packed 10 / 2.5oz*

**Porky order code FV5635**

Salchichón is a dry-cured sausage similar to Italian salami. Coarsely chopped Ibérico pork meat is mixed with pork fat and spices to create a deeply savory, satisfying treat where the flavor of the pork really shines. All Dehesa Cordobesa® products are “de Bellota 100% Ibérico,” meaning they come from 100% purebred, acorn-fed Ibérico pigs.