



Bruléed Buffalo Brie with Tomato Ginger Jam



Buffalo Mozzarella Salad with Pomegranate



Baked and Breaded Bocconcini di Bufala

Promote Natural Pastures Water Buffalo Cheeses with these Pairings & Recipes

Buffalo Brie

All of the same tasty pairings as a traditional brie.

- Pairs nicely with chutneys, jams, jellies and crackers – delicious with a red pepper jelly!
- Serve with fresh fruit like pears and dried fruit such as cranberries.
- Enjoy with clean, fresh tea like Japanese sencha or an astringent Darjeeling.
- Try this great recipe from our website: Bruléed Buffalo Brie with Tomato Ginger Jam.

Mozzarella di Bufala

- Use in traditional Italian pizzas and pastas.
- Makes a great addition to most salads.
- Try these great recipes on our website:
 - Lasagne di Bufala
 - The Hippy Gourmet's Mozzarella di Bufala pizza (video)
 - Buffalo Mozzarella Salad with Pomegranate and Walnut
 - Four Tomato Caprese Panini with Buffalo Mozzarella (Raise the bar with this panini recipe)

Bocconcini di Bufala

- Adds a burst of freshness to any salad, crostini or non-cooked skewer.
- Try this great recipe on our website:
 - Warm up during our damp, coastal winter with hot, tomato soup topped with Baked and Breaded Bocconcini di Bufala

Buffeta

Treat it as you would any feta.

- Add it to tortillas and wraps.
- Adds creamy saltiness to bruschetta or beet salad.
- Marinate in vinegars and balsamic wines.

Find more information on our website.

You can also log in to access more photos and marketing materials under Wholesale > Resources using the password: RetailSupport.

naturalpastures.com



NATURAL PASTURES
cheese company

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Elevate Your Gift Baskets & Platters

Our water buffalo cheeses make indulgent additions to gift baskets and meat and cheese platters that will have your clients raving.

Suggested themes: Pacific Northwest, All Things Buffalo, Gluten-Free Indulgence.

WATER BUFFALO ARTISAN CHEESE



NATURAL PASTURES
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Traditional and Inspired

The freshness of the Island's lush pastures and clear streams in every bite of our handcrafted Natural Pastures water buffalo cheeses.



Surprise your palate with the simple, profound flavour of porcelain white, water buffalo cheese.

Fresh from Vancouver Island | naturalpastures.com

Traditional

As third generation farmers and award-winning cheesemakers on Vancouver Island, we understand how fresh, local milk can be creatively transformed with traditional cheesemaking processes. Our Swiss-trained Head Cheesemaker, Paul Sutter, aided by Italian Cheesemaker Adriano Nunziata Napoli, blend rich, creamy Island water buffalo milk to create traditional Mozzarella di Bufala and Bocconcini di Bufala.

Inspired

We've never shied away from trying new things, new ways. This bold combination of traditional and inspired results in unique, tasty cheeses, like our crowd favourite Buffalo Brie and our exciting, new Buffeta.



Mozzarella di Bufala

Authentic Italian mozzarella made with 100 percent water buffalo milk. Porcelain white, firm on the outside and moist creaminess on the inside. A simple yet profound taste that unfolds in layers of flavour and texture.



Bocconcini di Bufala

Experience the first authentic Bocconcini di Bufala made in Canada! A burst of freshness on your palate. Made with 100 percent free range water buffalo milk.



Buffalo Brie

An exotic twist on our world champion Comox Brie. Send your taste buds along new pathways with 100 percent rich, water buffalo milk from the Island that adds creaminess to a classic texture.



Buffeta

Our most recent milk transformation blends 70 percent water buffalo milk with 30 percent cow milk for a slightly firmer, rich feta that's a bit less salty than traditional recipes.



Water buffalo milk is a good source of protein, calcium, magnesium, potassium, phosphorus and conjugated linoleic acid (CLA).

Water buffalo milk also contains higher levels of total solids, making it ideal for dairy products.

Benefits of Water Buffalo Milk over Cow's Milk:



A Passion for Water Buffalo

At Natural Pastures, we consider ourselves lucky to be working with people from Vancouver Island who are passionate, not only about water buffalo, but about ethical, sustainable farming. Thanks to the love and remarkable dedication these farmers show their water buffalo and their land, our customers can regale in healthy, fresh, rich, water buffalo cheeses.

Coleman Meadows Farm in the Alberni Valley

Jennifer, Russell and Edward Dyson love their 170-acre, grass-fed water buffalo dairy surrounded by mountains, lakes and rivers. They rotationally graze their herd throughout the spring and summer for the finest quality milk.

Fairburn Farm in the Cowichan Valley

Pioneers with the first water buffalo farm in Canada! Darryl and Anthea Archer's 130-acre farm has been managed using a natural systems approach for 120 years. The Archers compare morning milking of their gentle water buffalo to "an enjoyable team meeting."

McClintock's Farm in the Comox Valley

Gerry, Val and Sandra McClintock are the fourth and fifth generations to farm this designated century farm in Dove Creek. Their milking parlour was completed one night in early March 2012 and their first buffalo baby was born the very next day.

Benefits of Pasture Raised Water Buffalo:

- Milk with distinctive Island flavour
- Milk with more conjugated linoleic acid (CLA)
- Lower greenhouse gas emissions
- Healthier, stress-free cows
- No herbicides, pesticides, growth hormones or antibiotics
- Enhances environment and biodiversity in the community



Based on comparisons of cow and water buffalo milk from USDA Nutrient Database (accessed July 2016).