

Zimbro, Portugal

Made from sheep's milk thickened with cardoon thistle, **zimbro** has the texture of pudding and a grassy flavor. Find it at restaurants throughout Portugal, where chefs warm the rounds, then slice off the top to reveal a fondue-like center perfect for dipping.

[This cheese tastes even better after you've hiked the Vermont farm on which it's made.](#)

c2, Tasmania

Bruny Island Cheese and Beer Co., located on Bruny Island, a hiking destination just off the coast of Tasmania, makes four raw milk cheeses, including the c2, a sweet, peppery cheese that's similar to a Gruyère. [brunyislandcheese.com.au](#)

Gruyère d'Alpage, Switzerland

An aged cheese that's more floral than a typical Gruyère, alpage is made from the milk of cows that graze on summer grasses in the mountains near Lausanne. Meet the makers on a tour with the **Gruyère Association**. [gruyere.com](#)

Beijing Blue, China

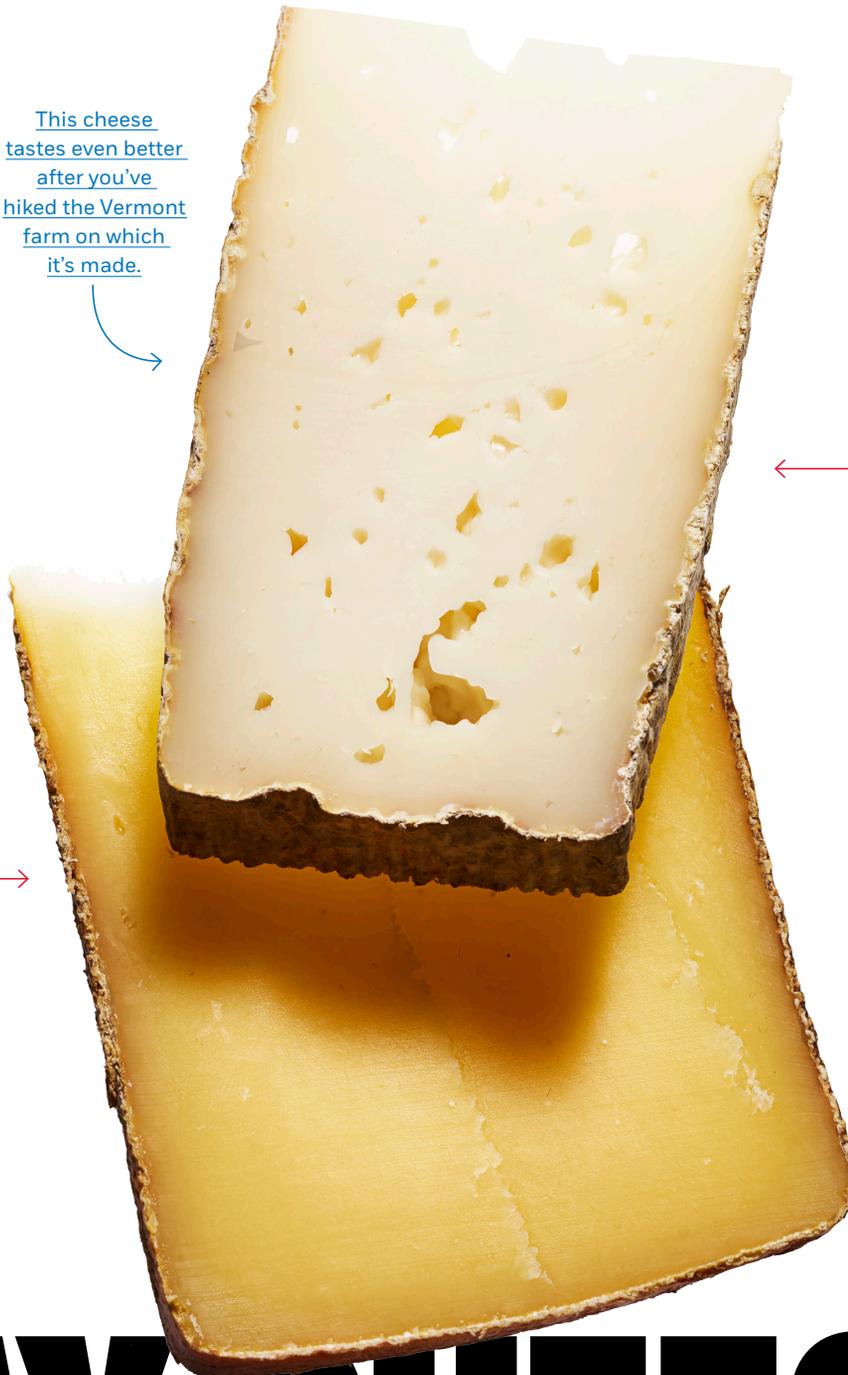
Liu Yang studied cheese-making in France, then returned to Beijing to open **Le Fromager de Pekin** in the Sanyuanli Market. Cheese isn't a regular part of the Chinese diet, but his mild Beijing Blue is winning over local palates. [lefromagerdepekin.com](#)

Manchester, Vermont

To get the full measure of **Consider Bardwell Farm**, grab a map and hike the 300-acre farmstead dotted with goats and trails, then picnic on bread and the Manchester, a goat cheese, at the on-site store. [considerbardwellfarm.com](#)

Geitost, Norway

The Norwegian village of Undredal has a population of 60 people—and 300 goats. The town dairy, **Undredal Støl Ysteri**, uses the milk to make Brown Undredal, a grainy brown cheese with a distinct butterscotch flavor. [undredalsost.no](#)



SAY CHEESE!

AND OST! AND QUEIJO! AND KÄSE! AND 起司!

Six cheeses that require a flight (and maybe even a hike or a ferry ride) to find. —BY ASHLEY GOLDSMITH