



Christmas Cheese Indent 2020

Available from the first week in December

Gouda Tartufo 8kg

\$98.00/kg

Country: Holland

Pasteurised cow's milk

Farmhouse cheese. The farmer makes this cheese according to a secret recipe with black truffles foraged in the Italian forests of Sibillini. The cheeses are ripened on wooden shelves for 8 weeks.



Fromager d'Affinois Truffles 2kg

\$102.00/kg

Country: France / Region Rhone-Alpes

Pasteurised cow's milk

The Fromager d'Affinois is now available for the counter in a truffle variation for the festive season! A unique and delicious recipe with real pieces of black truffles and brumale truffles (1%). Made in a limited production!



Cheddar Truffle 1.2kg

\$136.00/kg

Country: UK / County: Dorset

Pasteurised cow's milk

The cheddar used here is handmade at Ashley Chase Estate in the county of Dorset. The cheddar is ripened for around 6 months for average maturity, a balanced flavour and a smooth, firm texture. Once the cheddar reaches optimal maturity, it is mixed with black summer truffles from Italy. In total, the cheese is ripened for 9 months.



Moliterno al Tartufo 5kg

\$173.00/kg

Country: Italy / Region: Molise

Pasteurised sheep's milk

Central Fromaggi has developed Moliterno with summer truffles (5%). After ripening for 4 months, Moliterno is slowly infused with black truffles, visible in the veins of the cheese. The taste of the truffle slowly spreads throughout the cheese, giving it a rich and delicate flavour so characteristic of this precious fungus.





Mini Delice des Cremiers
Truffle 100g
\$26.90/kg

Country: France / Region: Burgundy
 Pasteurised cow's milk

Soft cheese made from cow's milk and cream from the Burgundy region. This typical vineyard cheese is delivered in a nice wooden box. It ripens in cellars for at least 10 days. It is filled with a mixture of summer truffle (2%) and truffle oil.



Maison de la Truffe
Petit Gres Maison Truffe
150g
\$36.90/kg

Country: France / Region: Alsace
 Pasteurised cow's milk

The Petit Grès Maison de la truffe is a soft cheese with a mixed rind that is very creamy. It is enhanced by the delicate truffle from Maison de la Truffe. The combination of the sweetness and creaminess of the cheese and the power and subtlety of the black truffle (5,5%) comes from a recipe developed in partnership with the producer, Fromi and Maison de la Truffe.



Maison de la Truffe
Camembertine
à la Truffe Noire 180g
\$59.50/kg

Country: France / Region: Ile de France
 Pasteurised cow's milk

The recipe is simple and genuine, bringing out the best of the ingredients: after about 3 weeks of ripening, the Camembert cheeses are cut through the middle then stuffed with a mixture of mascarpone, 3% Perigord black truffle and extra virgin olive oil flavoured with black truffle. The result on the palate is unmistakable, the creamy and melting texture of Camembert pairs beautifully with the woody and full-bodied truffle notes. The flavours are long and delicate.



Tomette Pur Brebis Onetik 550g
\$161.50/kg

Country: France / Region: Basque Country
Unpasteurised ewe's milk

Tommette Pure Ewe is a traditional cheese with fine flavours, developing a powerful fragrance and fruity aromas. 3 months aging, natural rind.



Tomette Pur Chevre Onetik 550g
\$179.50/kg

Country: France / Region: Basque Country
Unpasteurised goat's milk

Tommette Pur Goat is a fine white cheese smooth and clean with a perfectly balanced texture, elegant and refined taste. 3 months aging, natural rind.



St Marcellin 80g

\$10.00/unit

County: France / Region: Dauphiné

Pasteurised cow's milk

Produced in the Rhône-Alpes region of France, St. Marcellin is a delicate little cheese that requires protection from the world—so much so that it arrives at your home in a tiny terra cotta crock, sheltered from the bumps and bruises of commercial life. And for good reason, too. The rind of this cheese is almost non-existent at room temperature, and once warmed, even the gentlest prod of a cracker causes it to burst forth a fountain of sensuously unctuous cream.

Long Clawson Blue Stilton 100g Jar

\$29.90/unit

County: Leicestershire

Pasteurised cow's milk, Salt, Vegetarian Rennet

This Stilton has a rich flavour and a lasting taste expected from a blue veined cheese. Clawson Blue Stilton has been made in the Vale of Belvoir Leicestershire, for over 100 years. Traditionally made, it is protected by a PDO (Protected Designation of Origin). Pasteurised Cows Milk, Salt, Vegetarian Rennet



Ste Maure de Touraine 250g

\$32.50/unit

Country: France / Region: Loire Valley

Unpasteurised goat's milk

Sainte Maure is the king of Touraine goat cheese. It is a classic goat cheese originating from the Loire region of France and has been made there in the same way for over one thousand years. Sainte Maure is easily recognized because it has a long straw that traverses the middle. Protected since 1990 by the AOC (Protected Designation of Origin), Sainte Maure de Touraine has a slightly salty taste and depending on the period of maturation the savour can be nutty.

Mont d'Or AOP Badoz 436g

\$63.00/unit

Country of Origin: France / Region: Jura

Unpasteurised cow's milk

The king of seasonal cheeses! Exclusively made from the raw whole milk of Montbeliarde cows, Mont d'Or has a full bodied aroma with a hint of fermentation which soon gives way to a host of associations such as spring potatoes or mushrooms. Only produced for six months in the Jura region. Conveniently, it is at its best around Christmas. It's taste is creamy, with a rich earthy flavour evoking the Jura forests where it is produced.





Baked Camembert Graindorge 120g

\$18.00/unit

Country: France / Region: Normandy

Pasteurised cow's milk

The Baked Camembert E. Graindorge is made from cow's milk collected in the Pays d'Auge, Normandy. Under its fine and flowery crust, you will find a smooth, creamy and delicious texture. Ready in 1 minute in the microwave or 10 minutes in the oven, it will be the perfect easy dish to share!

Petit Camembert BIO Graindorge 145g

\$19.90/unit

Country: France / Region: Normandy

Thermised cow's milk

The Camembert Bio E. Graindorge is made in the pure tradition of Normandy cheeses. Responding to strict specifications, the milk is collected from selected farms and certified by the organic label. The Camembert Bio E. Graindorge is the only one made with thermized milk (temperature lower than pasteurization) which allows to retain a large part of the typical character of the cheese aromas and thus to approach the taste of raw milk cheeses.



Epoisses Germain 150g

\$19.50/unit

Country: France / Region: Burgundy

Pasteurised cow's milk

Epoisses Germain PDO (Protected Designation of Origin) is an authentic product of the Burgundy region, produced with the utmost respect of the original recipes. This cow's milk cheese has a beautiful orange rind washed with Marc de Bourgogne (a local grape spirit) and a traditional creamy centre with intense flavour. Its taste is balanced, typical and fruity.

Epoisses Germain 250g

\$34.00/unit



You can't buy happiness.
but you can buy cheese.
and it's the same!



