

# calendar

distributors of the finest foods

## FROMAGER D'AFFINOIS

### Brebicet 1kg

Origin: Auvergne-Rhône-Alpes  
Classification: Artisan  
Milk: Sheep's Milk  
Type: White mould  
Form: 1kg wheel  
Item Code: 700843



The name d'Affinois is a play on 'affinage' - the French word for the ripening process of cheese. Using an innovative method called ultrafiltration, Jean Claude Guilloteau pioneered a new method of cheese making in the 1980's that created a luscious and velvety cheese naturally richer in proteins and minerals.

Brebicet is made with sheep's milk using the same techniques providing the distinctive silky texture. Ripened for three weeks under a thin white mould rind, it gradually develops a rich, smooth, creamy texture with a mild sheep's milk flavour that is savoury and complex.

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