

calendar

distributors of the finest foods

P.JACQUIN et FILS Buche de Lucay 800g

Origin: Centre-Val de Loire, France
Classification: Artisan
Milk: Goat's Milk
Type: White Mould
Form: 800g log
Item Code: 706305



This typical, french log-shaped cheese takes its name from nearby Lucay-le-Male. Fresh salted curds are covered with *p.candidum* and ripened in humid rooms to encourage the moulds to form a velvety white coat.

Transported in a special 'cloche' to ensure the mould continues to ripen, this chevre has a dry, crumbly centre surrounded by a ring of soft ripened goat's cheese, all blanketed in a soft velvet-like rind. The flavour is rich and creamy with a traditional goat's milk tang.



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