

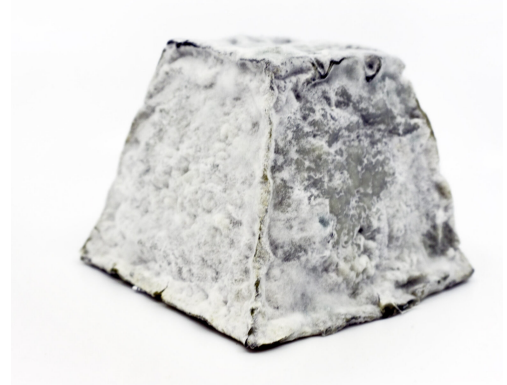
# calendar

distributors of the finest foods

## **P.JACQUIN et FILS**

### **Pyramide de Chabris 220g**

Origin: Centre-Val de Loire, France  
Classification: Artisan  
Milk: Goat's Milk  
Type: White Mould  
Form: 220g pyramid  
Item Code: 701102



The distinguishing truncated pyramid shape of the cheese is said to have originated when Napoleon, angered by the resemblance to Egyptian pyramids, cut off the top of a perfect pyramid shaped cheese with his sword after returning from a disastrous campaign in Egypt.

This family run dairy makes traditional goat's milk cheeses on the borders of Touraine, Berry and Sologne, in the Centre region of France. Matured under a wrinkled geotrychum rind, each cheese is covered with salted, ground charcoal and cellared for 4 weeks.

When mature, the cheese looks quite rustic with flecks of blue mould on the rind. The ivory white paste is sweet, salty with a slightly acidic flavour and the fine texture changes as the cheese ages from soft to firm.

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