

# calendar

distributors of the finest foods

## JEAN PERRIN

### Raclette de Scey 6kg

Origin: Bourgogne-Franche-Comté, France  
Classification: Artisan  
Milk: Cow's Milk  
Type: Hard  
Form: 6kg wheel  
Item Code: 701121



The term raclette means 'to scrape' and describes the traditional dish where the cheese surface is melted in front of an open fire and then scraped over boiled potatoes.

Made by the Perrin family in the Jura region of northeast France, this style of cheese was traditionally made during spring and autumn months, before and after summer grazing on the mountain.

It is famous for its big meaty aroma and distinctive taste when used as a melted cheese. Mild, creamy and slightly sweet as an eating cheese, the characteristic flavours and aroma are enhanced by heat.



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