

CALENDAR

CHEESE COMPANY

SECRET DES LYS

704319 LE SECRET DES LYS (IN CERAMIC)
FROMAGERIE JEAN PERRIN

ORIGIN	Franche-Comte, France
CLASSIFICATION	Artisan
MILK SOURCE	Cow
FAT CONTENT	31%
TYPE	White mould
FORM	80g
APPROXIMATE AGE	3-6 weeks

CHARACTERISTICS

Made near the village of Cleron high in the mountains of the Franche-Comte region by the Perrin family, Le Secret des Lys is a fragile cheese that is matured in a small ceramic dish which enables the cheese to hold its form as it slowly ripens.

The evoking fresh earthy and mushroom aromas of the rind give way to buttery and creamy flavours on the palate, finishing with a very slight citrus tang that is void of any bitterness. Its dense cake-like texture dissipates quickly to an almost melt-in-the-mouth like quality which can be quite moreish once you get started!

The little terracotta pot which Le Secret des Lys comes in can be heated. For a decadent finish to any meal remove from packaging and heat gently in the oven prior to serving with crusty bread and a sparkling white.

