

CESAR LOSFELD Mimolette Vielle 2.8kg

Hauts-de-France, France Origin: Classification: Artisan Cow's Milk Milk: Hard Type: 2.8kg wheel Form: 703072 Item Code:



A hard spherical cheese traditionally served as an aperitif in France.

Originally from Flanders, the distinct orange paste is coloured with annatto to distinguish it from similar shaped Dutch cheeses. Now made in Lille by the Isigny St Mere Co-Operative, the cheese is cooked and pressed before maturation for up to two years.

Mites are actively encouraged to burrow into the surface and develop the pock marked rind. Over age, the texture hardens to become guite brittle and the flavour mellows to a fruity nutty tang with hints of butterscotch and caramel.

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