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distributors of the finest foods

ONETIK

Bleu de Basque 5kg

Origin: Nouvelle-Aquitaine France
Classification: Artisan
Milk: Sheep's Milk
Type: Hard Cheese
Form: 5kg wheel
Item Code: 701787



Natural rinded pure sheep's milk blue cheese made high in the rugged mountains that form a natural border between France and Spain. Nestled at the foot of the Pyrenees Mountains, Onetik Dairy Cooperative produce a range of authentic Basque cheeses using traditional methods and the milk from around 250 farms.

This rare blue cheese is only made during the lambing season from early spring to late summer. Seeded with *Penicillium roqueforti*, the reddish-brown-rinded wheels are spiked after two months and then matured in humid curing rooms for a further 4 months.

Small pockets of blue moulds form in the cheese as it ages, becoming firmer with time and developing a nutty flavour and sweet floral finish reminiscent of the pastures of the high alpage.



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