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distributors of the finest foods

SELECTED BY WILL STUDD

Brillat Savarin 200g

Origin: Bourgogne-Franche-Comté, France
Classification: Artisan
Milk: Cow's Milk
Type: White Mould
Form: 200g wheel
Item Code: 702962

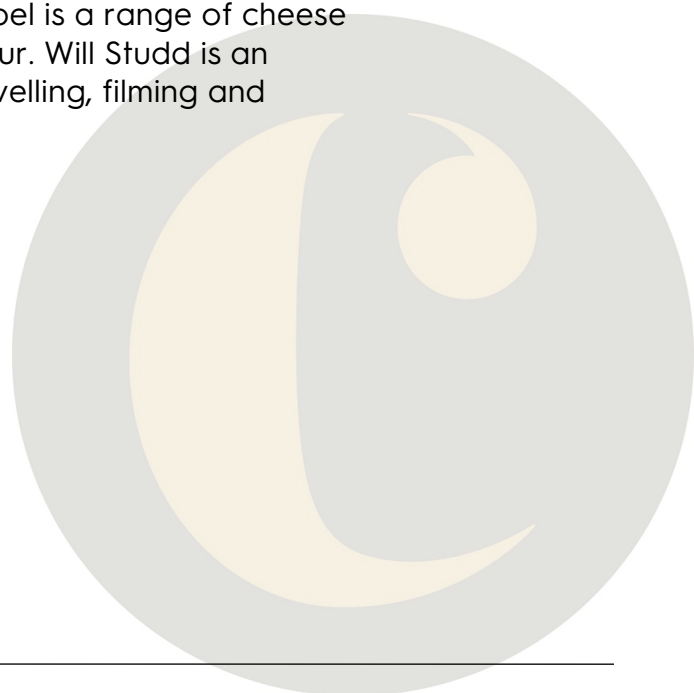


Brillat Savarin takes its name from the famous 18th century French food writer Brillat Savarin and was originally created in the 1950s by Parisian affineur, Pierre Androuet.

This example from Bourgogne stands out from the crowd with its unique coat of wrinkled yellow Geotrychum mould naturally found in unpasteurized cow's milk. The wooden box creates the ideal moist micro-climate for it to thrive.

The dense curd has a slightly chalky centre when young, with the texture gradually breaking down until it can be scooped from the box with a spoon close to its best before date.

The philosophy behind the 'Selected by Will Studd' label is a range of cheese with the finest provenance, texture, aroma, and flavour. Will Studd is an international cheese expert who has spent his life travelling, filming and writing extensively about cheese around the world.



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