



Origin: Classification: Milk: Type: Form: Item Code: Auvergne-Rhône-Alpes, France Artisan Cow's Milk Blue 125g wedge 700315



Made from cow's milk in the Auvergne Rhone Alpes region of France, this modern cheese was developed from an old monastery recipe as a creamy cow's milk alternative to Roquefort.

The flavour has been developed using a combination of traditional blue moulds cultured on rye bread and modern cheese making techniques.

After three months maturation, the hexagonal shaped cheese develops a rich creamy texture and distinctive blue flavour.

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