

calendar

distributors of the finest foods

THONES

Beaufort d'Ete 45kg

Origin: Auvergne-Rhône-Alpes, France
Classification: Artisan
Milk: Cow
Type: Hard
Form: 45kg wheel
Item Code: 700498



Famous since Roman times, this huge 40kg cheese is often referred to as the Prince of Gruyere.

Only cheeses made from late spring or summer milk are selected, called Beaufort d'Ete, as this is when the best milk comes from cows that have ascended into the rich mountain pastures.

A cooked curd cheese made from raw milk, the close, concentrated creamy texture and nutty, slightly sweet lingering flavours are typical of this rare cheese which also has excellent melting qualities.



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