

calendar

distributors of the finest foods

FROMAGER D'AFFINOIS Truffes 2kg

Origin: Auvergne-Rhône-Alpes
Classification: Artisan
Milk: Cow's Milk
Type: White mould
Form: 2kg wheel
Item Code: 700840



The name d'Affinois is a play on 'affinage' - the French word for the ripening process of cheese. Using an innovative method called ultrafiltration, Jean Claude Guilloteau pioneered a new method of cheese making in the 1980's that created a luscious and velvety cheese naturally richer in proteins and minerals.

Cheese is made in Belley, a small town nestled at the foot hills of the picturesque French Alps, surrounded by ancient forests and famous for its many waterfalls, and local farmers supply the dairy with luscious milk from their herds of Montbeliardes and Holstein cows that graze on dense pastures nearby.

Small pieces of black Perigord truffles are distributed throughout the paste to ensure a delicate and refined flavour profile. The wheels are ripened for three weeks under a thin, white mould rind allowing this special cheese to gradually develop a mild, sweet milk flavour with a hint of mushroom.

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