

calendar

distributors of the finest foods

SAINT ANGEL Triple Cream 780g

Origin: Auvergne-Rhône-Alpes
Classification: Artisan
Milk: Cow's Milk
Type: White mould
Form: 780g wheel
Item Code: 700840



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 Montbeliarden and Holstein cows that graze on dense pastures nearby.

Added cream gives Saint Angel triple crème a soft, lush, velvety texture with a rich buttery flavour upfront.

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