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CHAOURCE AOP

CODE	44215
COUNTRY OF ORIGIN	France
TYPE OF MILK	Cow's milk
WEIGHT	250 g

Soft French cheese with a bloomy rind

DESCRIPTION	Chaource AOP is a bloomy rind cheese made from cow's milk
APPAERANCE	Small cylindrical cheese with a wrinkled white and flowery rind; the paste is soft and particularly creamy under the rind
TASTE	Oily on the palate, with hints of mushroom and toasted dried fruit
MATURING	Almeno 14 giorni
CURIOSITY	The name of this cheese derives from the homonymous village located in the Champagne region; currently its production area covers the area between the departments of Aube and Yonne
SUGGESTIONS	La tradizione vuole che si consumi semplicemente con il pain du campagne, ossia un pane a lievito naturale. Ottimo anche per preparare tramezzini o guarnire piatti caldi come quiche e pasta gratinata

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