

## RACLETTE DE SAVOIE IGP LAIT CRU



CODE	40719
COUNTRY OF ORIGIN	France
TYPE OF MILK	Raw Cow's milk
WEIGHT	6 kg approx

Cheese for melting, ideal with potatoes

DESCRIPTION	Raw cow's milk
APPEARANCE	The rind is thin and pinkish in colour, the paste is pale yellow, without eyes
TASTE	Sweet, intense with distinct notes of toasted, cooked butter and washed rind
MATURING	At least 3 months
PRODUCER	Fromagerie Joseph Paccard - Manigod Haute-Savoie - France
OUR SELECTION	Raclette in France refers to a generic cheese suitable for being melted. The only certified one is IGP de Savoie, the classic Raclette produced in the protected geographical area between Haute Savoie, Ain and Isère
CURIOSITY	This cheese is historically used to be melted, the term "Raclette" in fact comes from "racler" meaning to scrape, which is what the shepherd used to do with the cheese by the fire
SUGGESTIONS	Excellent melted, in the classic combination with potatoes, perhaps paired with a glass of Pinot Noir; also delicious melted in sandwiches or on baked pasta