

# 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

<b>DESCRIPTION</b>	Raw cow's milk
<b>APPEARANCE</b>	The rind is thin and pinkish in colour, the paste is pale yellow, without eyes
<b>TASTE</b>	Sweet, intense with distinct notes of toasted, cooked butter and washed rind
<b>MATURING</b>	At least 3 months
<b>PRODUCER</b>	Fromagerie Joseph Paccard - Manigod Haute-Savoie - France
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	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