



Bleu d'Auvergne - 1.4 kg

Stock Code: BLEUDAUVE



Named after its place of origin in the Auvergne region of South-Central France, Bleu d'Auvergne is one of a French blue cheese granted the A.O.C.

Bleu d'Auvergne is creamy ivory colour, dotted with blue-green mould due to the *Penicillium roqueforti* which gives the cheese its typical bluish-green veins. The paste is soft with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste.

The strong aroma and full flavoured characteristics of the cheese are at its optimum when served with sweet dessert wines or strong, robust red wines. The cheese is often used in salad dressings, pastas and also is a good cheese for snacking.

Technical Information

Origin	Auvergne, France
Type	Soft blue-veined
Milk	Pasteurized cow's milk
Texture	Smooth, creamy
Flavour	Buttery, racy, salty, pungent
Aroma	Strong

