



Fourme d'Ambert des Neiges

Stock Code: FOURMEDAMBERT



Fourme d'Ambert dates back to the Roman period, making it one of the oldest of the French cheeses.

While it has a full blue flavour, it's more subtle than many blues and the flavour builds slowly rather than hitting the palate immediately. This traditional handmade cheese has both a creamy and a crumbly texture with a rich and balanced blue flavour.

Technical Information

Origin	Auvergne, France
Type	Blue-veined
Milk	Pasteurised Cow's Milk
Rind	Creamy, Crumbly
Texture	Balanced, Slightly
Flavour	Sweet
Aroma	Salty Blue

