



Onetik Bleu des Basques

Stock Code: ONETIKBLEU



The fine veins of mould running through this soft and crumbly ewe's-milk blue give it a briny aroma and a long finish. To soften the saltiness of the cheese and pave the way for dessert.

Serve accompanied by a good slice of rye bread and a glass of wine such as sweet red wines Banyuls or Sauternes.

Bleu des Basques is another unique cheese from the Onetik dairy- sheep milk blue with a natural beige-coloured rind and cream-coloured paste with thin, blue-veins spread throughout. With a semi-firm texture, creamy on the tongue, the Bleu des Basques has a full, nutty, buttery and faintly sweet flavour. It also has a wonderful combination of earthy spiciness and hints of apricot. An excellent gentler alternative to Roquefort - the most world-famous sheep milk blue.

Technical Information

Origin	Basque Country, France
Type	Semi-Soft Blue-Vein, Artisan
Milk	Pasteurised Cow's Milk
Rind	Natural, Beige, Brushed Rind
Texture	Dry, Crumbly
Flavour	Rich, Spicy Blue-Vein
Aroma	Lactic, Creamy

