



QUICK FACTS

Taste: Smokey, Rich and sweet

Texture: Smooth, compact

Drink with: Chablis or dryer style Cider

Eat with: Fresh pears or Spanish Ham

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AGOUR PETIT AHUMADO DE BREBIS

PRODUCER: *Agour*

ORIGIN: *Basque Country*

ANIMAL: *Sheep*

STYLE: *Cooked pressed*

The tradition of smoked cheeses comes to us from the south of the Basque Country.

As a tribute to our southern neighbours, the Ketua range adds a new layer of flavour to our petit Cheeses thanks to a natural beechwood cold smoking process. As usual with Agour, this process highlights our cheese's eating qualities, without overpowering its original flavour.

Definitely a platter cheese best enjoyed sliced thinly and served at room temperature.

The perfect size truckle of cheese to have at the end of the bar to entice punters at the end of a meal.

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