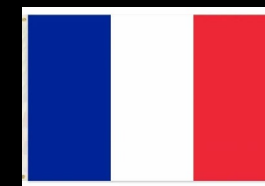










French Cheese Presenter



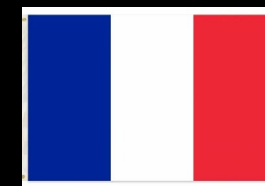
EUROPEAN FOODS

	<p>D'ARGENTAL CREMEUX CODE: 800296 SIZE: 2KG CS=2</p> <p>Tasting Notes: This soft, creamy cheese is produced near the Lyon region of France with milk that has been specially filtered to yield a silkier texture. It has a smooth, consistent texture and well rounded, creamy flavour.</p>	<p>\$80.00 EACH \$132.79 RRP</p>
	<p>D'ARGENTAL LINGOT CODE: 800285 SIZE: 1KG CS=2</p> <p>Tasting Notes: This soft, creamy cheese is produced near the Lyon region of France with milk that has been specially filtered to yield a silkier texture. It has a smooth, consistent texture and well rounded, creamy flavour.</p>	<p>\$39.50 EACH \$59.10 RRP</p>
	<p>D'ARGENTAL VACHEROUSSE CODE: 800297 SIZE: 2KG CS=2</p> <p>Tasting Notes: Vacherousse d'Argental is a pure cow's milk brie-style cheese made in the Lyon region of France. Its bloomy white rind is edged in orange and when perfectly ripe will sink slightly around the perimeter. The flavour is milk with hints of meadow and the rind is not at all bitter. The texture is creamy and velvety at its peak ripeness like mist brie-style cheese.</p>	<p>\$80.00 EACH \$143.15 RRP</p>
	<p>FOURCHE RACLETTE FRENCH CODE: 800269 & 800270 SIZE: CUT 1KG OR 6KG RW</p> <p>Tasting Notes: An ancient mountain cheese common to the Savoie region in France and Canton of Valais in Switzerland. When heated under a hot grill this cheese develops a nutty, full sweet flavour. Traditionally this large cheese would be cut in half facing an open fire. The outer layer of the interior would start to crinkle and change colour, to be immediately served with steamed hot potatoes.</p>	<p>\$39.73 #N/A \$56.75 RRP</p>
	<p>BEAUFORT CHEESE 6M CODE: 102497 SIZE: 1KG RW CUT</p> <p>Tasting Notes: A French cheese made with cow's milk that is a pale yellow to golden yellow color with a hard texture and is produced in large wheel shapes. The natural, rough textured rind is a dull, burnt orange color. The flavor is very smooth and the cheese is actually a type of gruyere and it is sometimes called Gruyere de Beaufort. It is suitable for snacks and appetizers, grating, and melting.</p>	<p>\$59.80 KG \$85.43 RRP</p>
	<p>FROMI OSSAU IRATY 6 MONTH CODE: 800266 & 800267 SIZE: 2KG OR 4.5KG</p> <p>Tasting Notes: his pasturised ewe's milk cheese from the Pyrenees is made with the milk of Manech and Basco-Bearnaise ewes and has been aged for a minimum of 90 days. The thick ivory coloured rind gives way to a sweet, buttery slightly toasted hazelnut flavour.</p>	<p>\$62.49 KG \$89.27 RRP</p>

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French Cheese Presenter



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	<p>TRADITION ROQUEFORT TRAD.EMO CODE: 100980 SIZE: 1.35KG RW WEDGE CS=4</p>	<p>\$54.00 <small>KILO</small> \$80.60 <small>RRP</small></p>
	<p>FOURME D'AMBERT CODE: 100327 & 100354 SIZE: 2.3KG RW & 1KG</p>	<p>\$30.00 <small>KILO</small> \$47.14 <small>RRP</small></p>
	<p>BLEU D'AUVERGNE CODE: 100353 SIZE: 1.4KG</p>	<p>\$30.00 <small>#N/A</small> \$47.14 <small>RRP</small></p>
	<p>TRADITION LE BLEU DE BREBIS CODE: 102825 SIZE: 1.5KG</p>	<p>\$42.00 <small>#N/A</small> \$60.00 <small>RRP</small></p>
<p>Tasting Notes: Roquefort (arguably the world's greatest blue) has had its name and methods protected since 1411. Its heavenly flavour is reminiscent of the cavern air where the cheese ripens and the mould grows naturally. Perhaps the most famous and intensely flavoured cheese in the world. This rare artisan produced wheel unfolds with spicy, salty, complex flavours that can only be Roquefort.</p>		
<p>Tasting Notes: This blue-vein cheese is made in the mountains surrounding the small town of Ambert in the region of Auvergne in France, this cows' milk cheese has a grey traditional rind that is uneven with wrinkles. The pate is dense like Stilton, but more supple and nutty in flavour with a lovely savoury tang to finish.</p>		
<p>Tasting Notes: Bleu d'Auvergne is a French blue cheese, named for its place of origin in the Auvergne region of south-central France. It is made from cow's milk, and is one of the cheeses granted the Appellation d'origine contrôlée from the French government.</p>		
<p>Tasting Notes: Strong blue cheese with a greyish rind and plenty of blue veins in its yellow-beige interior. It features sharp mushroom and cream aromas and reveals a pungent, slightly salty and bitter taste.</p>		



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