



STELLA'S  
P A N T R Y

## Brillat Savarin

**Pronunciation:** bree-YAH sah-vah-RAHN

**Origin:** Ile-de-France (Seine-et-Marne), France

**Milk Source:** Pasteurised Cow's Milk

**Rennet Type:** Animal

**Style:** White Mould

**Size:** 500g wheel

**Approximate Age:** 6-8 weeks



One of the original cream-enriched cheeses from France, this small disc is ripened under a thick skin of fluffy white mould.

The cheese is made from whole milk with added cream, this extravagant, luxury cheese is based on the principal that increasing fat content alters texture and flavour.

**Tasting Notes:** When young the cheese has a moist chalky texture similar to ice cream. When left to ripen further, the pâté breaks down to a sticky golden cream like texture and tastes rich and decadent.

**Uses:** Cheese platter

**Wine Match:** Champagne, crisp Sauvignon Blanc, Pinot Grigio

**Try with:** Muscatels, quince paste, crusty bread