



STELLA'S  
P A N T R Y

## Le Dauphin

**Pronunciation:** leh door-fan

**Origin:** Rhône-Alpes, France

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

**Rennet Type:** Animal

**Style:** White Mould

**Size:** 1kg hexagon

**Approximate Age:** 2-3 weeks



This double cream cheese takes its name from an ancient royal title linked to the Rhône-Alpes region where it is made – ‘Le Dauphin’ (‘the dolphin’), or ‘The Dauphin of France’ was a title conveyed on the heir to the throne throughout French history (so named because the coat of arms featured a dolphin). A modern, industrial process known as ultra-filtration creates an incredibly smooth, silky, even texture that seductively coats the entire palate.

The wooden box then protects the cheese, creating a unique micro environment to ripen this guaranteed crowd pleaser until exceptionally soft and deliciously creamy.

**Tasting Notes:** The flavour is mild in strength: creamy with a mushroomy note from the bloomy white mould rind (which includes some *Geotrichum* mould). A good choice for anyone wanting a super-creamy, mild soft cheese.

**Uses:** Cheese platter

**Wine Match:** Chardonnay, Sparkling wines and Champagne

**Try with:** Muscatels, quince paste