



STELLA'S
P A N T R Y

Brezain (Smoked Raclette)

Origin: Haute-Savoie, France

Milk Source: Pasteurised Cow's Milk

Rennet Type: Animal

Style: Semi Hard

Size: 6kg wheel

Approximate Age: 2 months



Le Brézain is a semi-hard smoked raclette-style French cheese. This cheese is exposed to the natural, hot smoke of a wood fire in a humid atmosphere. This simple and timeless process accounts for the shape, colour, and distinctive taste. A semi hard cheese with an off white, ivory coloured pate with a rich brown rind. Presented in six colourful wedges looking like a large round of brioche, it is ideal for raclette.

Tasting Notes: This cheese has slightly caramel nutty tones balanced by a natural smoke flavour.

Uses: cheese platter, grilling & melting, fondue, sauces

Wine Match: Smokey whiskey, Craft beer or cider, Crisp pinot grigio

Try with: cornichons, Spanish style salami, Dutch smoked beef