



STELLA'S
P A N T R Y

Fromager d'Affinois Blue

Pronunciation: fro-maj DAF-fin-wah bloo

Origin: Rhône-Alpes, France

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: Blue

Size: 2kg wheel

Approximate Age: 2 months



Fromagerie Guilloteau are industry leaders in a modern process known as 'ultra filtration'. It is a technique co-created by Jean-Claude Guilloteau that occurs before the cheese making process. The pasteurised milk is forced through a series of membranes to extract some of the protein and water, while concentrating all the other desirable components. The result is the production of consistent, nutritionally rich cheeses that have a silkier mouth feel and creamy subtle flavour.

Tasting Notes: Blue D'Affinois is essentially a rich blue brie, very similar to the famous cheese Cambozola. The pâté has a soft creamy texture that melts on the tongue; the flavour is mildly blue with the elegance of a satiny texture to linger with a sweet-blue buttery aftertaste.

Uses: Cheese platter

Wine Match: Sauvignon blanc, Chardonnay, Viognier

Try with: Jam lady jam - fig & earl grey, Cannibal creek bakehouse fruit loaf