



STELLA'S
P A N T R Y

Onetik Bluette

Origin: Basque Country, France

Milk Source: Pasteurised Goat's milk

Rennet Type: Animal

Style: Blue

Size: 3.5kg wheel

Approximate Age: 2-3 months



The Basque region is in the south west of France and encompasses the Pyrénées Mountains bordering Spain. The people of Basque Country insist their brebis cheeses have remained true to the traditional style for over 4000 years. This goat's milk blue was originally made as an off season product, but due to popularity is now produced year round. Enclosed with a natural rind this firm blue is similar to Blue des Basque but higher and smaller in shape.

Tasting Notes: Smooth in texture this blue has a saltiness that is balanced by the incredibly savoury goat characters. It displays the clean acidic finish of goat's cheese with savoury flavours reminiscent dried herbs such as thyme.

Uses: Cheese platter, salad

Wine Match: Sangiovese, Sparkling Shiraz, Dessert wines

Try with: Dried cherries rehydrated in verjuice