



STELLA'S  
P A N T R Y

## Rouzaire Jean Grogne

**Pronunciation:** zhon gro-NA-yah

**Origin:** Ile de France, France

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

**Rennet Type:** Animal

**Style:** White Mould

**Size:** 1kg wheel

**Approximate Age:** 6 weeks



When Robert Rouzaire would sell his cheese at the market, a friend of his- Jean would often grumble that the cheeses weren't big enough. When this triple cream was created it was named Jean Grogne in memory of Jean as Grogne means to grumble in French. It was created in the Il de France region just outside of Paris. Milk from the region is mixed with crème fraiche and the handmade technique requires a very gentle ladling method to retain the soft rich buttery texture. The cheese is matured in humid curing rooms by affineurs Rouzaire to develop the rich luscious flavour.

**Tasting Notes:** This luscious triple cream cheese is very decadent and indulgent and not as salty as other triple cream cheeses. It has a smooth buttery mouth feel.

**Uses:** Cheese platter

**Wine Match:** Sparkling whites and crisp Riesling

**Try with:** Cannibal creek bakehouse White hearth loaf