



STELLA'S
P A N T R Y

Saint Agur

Pronunciation: san-AGG-yer

Origin: Velay, France

Milk Source: Pasteurised Cow

Rennet Type: Vegetarian

Style: Blue

Size: 2.5kg hexagon wheel

Approximate Age: 90 days



This blue cheese is relatively new, being created in the late 80's by the huge French cheese company Bongrain. It is a cow's milk cheese made in the roquefort style, ie the blue mould first being introduced, then air injected to allow the mould to develop with added cream.

Tasting Notes: This cheese has a firm creamy pate with a silky texture. The drip tray on which the cheese is presented allows the excess whey to be expelled, leaving a sweet blue with a clean, fresh flavour and a hint of spice. It is far milder and not as salty as most other French blues with an extremely creamy texture.

Uses: Cheese platter, atop steak, sandwiches (great for spreading)

Wine Match: Chardonnay, Syrah, Port

Try with: Muscatels, quince paste, crusty bread