



STELLA'S
P A N T R Y

Trou du Cru (mini epoisses)

Origin: Burgundy, France

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: Washed Rind

Size: 60g wheel

Approximate Age: 6-8 weeks



Developed by cheese maker, Robert Berthaut, in the early 1980s, Trou du Cru is a miniature version of Epoisses. Famous for its strong smell and sticky golden rind which is washed with Marc de Bourgogne, a strong local alcohol, it is packed in a waxed paper cup to help it hold together as it ripens.

Tasting Notes: When mature it has a characteristic stinky smell, smooth melting texture and rich flavour that matches well with Burgundy. The ivory-yellow interior has a straw-like, smoky flavour with an edible orange rind.

Uses: Cheese platter

Wine Match: Pinot Noir, Sparkling Shiraz, Dessert wines

Try with: Muscatels, quince or fig paste, crusty bread