



Brebis Truffe- semi-hard sheep milk basque style cheese with black truffle from Aquitaine, France.

## Key Facts

**Origin:** Aquitaine, France

**Milk:** Ewe

**Rennet Type:** Animal rennet

**Style:** Semi-hard

**Classification:** Artisan

**Shelf Life:** 7-10 days, this product is cut to order

**Goes well with:** Pinot Gris

Cured meats, serve on fresh bread and shaved over pasta, risotto or scrambled eggs

**Similar cheeses:** Ossau-Iraty, tomme de chevre brebis, tomme de chevre, Pecorino

## Details

Brebis truffe is a semi hard cheese made of sheep's milk from the region of Lot-et-Garonne, not far from Bordeaux.

It is made of 100% sheep's milk from the Lot region. Burgundy truffles are added during the cheese, production.

## A little history about Fromagerie Baechler

The Baechler Fromagerie history starts with cheesemonger Charles BAECHLER in the canton of Vaud, Switzerland.

The oldest documents date the activity of the creamery, but we can assume the first cheeses were made earlier.

In 1928 Charles BAECHLER decides to settle in France with his wife, his five children and his herd of Brune des Alpes. He bought the Domaine de Broc and set up his cheese dairy there.

After 1955, Alfred BAECHLER's turn to take the reins of the cheese dairy, after having started working there in 1938.

Nowaday, Xavier BAECHLER, cheesemaker and Maître Artisan Fromager et Affineur, took over in 1994 and invested in a new production unit which has been operational since March 2021.

## Dietary

**Ingredients:** Pasteurised sheep milk, truffle, salt, cultures, animal rennet.

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