



BRILLAT SAVARIN

This delicate, fluffy white mould is one of France's classic triple crème cheeses. Made from cows milk and added crème fraîche, it is luscious, creamy and buttery with a lightly sour note.

Key Facts

Origin: Burgundy region, France

Milk: Cow

Rennet Type: Animal rennet

Style: White Mould – Triple crème

Classification: Artisan

Shelf Life: 7-10 days

Similar cheeses: Le Delice de Bourgogne, L'artisan Extravagant

Details

Brillat Savarin (bree-YAY sah-vah-RAN) is made from whole milk with added crème fraîche in Burgundy. Brillat-Savarin can be served at many different ages, when young the texture is dense, the rind is mild and the flavour has a pleasant crème fraîche tang. As it matures, the rind blooms and becomes spicy, and the texture is like a rich, buttery mousse. For an indulgent breakfast, try Brillat-Savarin smeared on dense fruit bread, served with strawberries and Champagne.

A little history about Brillat Savarin

Triple cream cheeses were first made in the early 20th Century, by adding extra cream to the whole milk used to make cheese. This benchmark triple cream cheese was created by French cheesemaker Henri Androuët – son of the renowned French Maître Fromager, Pierre Androuët – in the 1950s. It is named for the renowned 18th Century lawyer, politician, author and gastronome, Jean Anthelme Brillat-Savarin. His famous book, The Physiology of Taste, is still sold today and contains many well-known sayings such as:

“Tell me what you eat and I shall tell you what you are”

Dietary

Ingredients: Pasteurised cow's milk, cream, salt, cultures, animal rennet.

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