



CREMEUX DE BOURGOGNE A LA TRUFFE

This delicate, fluffy white mould is one of France's classic triple crème cheeses. Made from cows milk and added crème fraîche and Truffle, 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

Goes well with: [Champagne](#), sparkling wine, Pilsner or blonde beer

Dense fruit bread or [Fruit Toast](#), strawberries

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

Details

Mini Cremeux aux Truffes is made from whole milk with a layer of truffle and added crème fraîche in Burgundy. Mini Cremeux aux truffes 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 Cremeux aux Truffes smeared on dense fruit bread, served with strawberries and Champagne.

"Tell me what you eat and I shall tell you what you are"

Dietary

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

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