



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

**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

Delice des Cabottes (Deliss-day-Cabot) is made from whole milk with added crème fraîche in Burgundy. It 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 Delice des Cabottes smeared on dense fruit bread, served with strawberries and Champagne.

## Dietary

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

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