



Famous washed rind cow's milk cheese from Burgundy, Le Petit has a fabulous pungent aroma, distinctive orange rind and a rich, velvety texture.

Key Facts

Origin: Burgundy region, France

Milk: Cow

Rennet Type: Animal rennet

Style: Washed rind

Classification: Artisan

Shelf Life: 7 - 10 days

Goes well with: Red Burgundy, Pinot Noir or Chardonnay, off-dry Riesling, Champagne or sparkling wine, Marc de Bourgogne

Baguette or crusty bread, nuts, pear

Similar cheeses: Époisses, Munster, Stone & Crow Nightwalker, Ami du Chambertin

Details

Le Petit (puh-TEE) is famous for its pungent aroma and sticky terracotta-coloured rind. The underlying paste has a smooth, velvety texture with a meaty flavour that melts in the mouth. During maturation, Le Petit is washed in Marc de Bourgogne (a local Grappa style), mixed with salty water, several times per week. It tastes milder than the aroma suggests, and has a decidedly sweet finish.

This cheese was created from the same recipe than Epoisses, the difference is the format as Le Petit weight 60g.

Dietary

Ingredients: Pasteurised cow's milk, Marc de Bourgogne, salt, cultures, animal rennet.

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