

NEW PRODUCTS

Flavoured cheese



Le béret

Matured goat cheese made with raw-milk and Espelette pepper. It has the shape of a beret.

Chêne vert, stand E099



Fromage de brebis basque à la truffe

Traditional Basque sheep cheese with truffle breaks in the cheese dough. A beautiful visual, a nose smell and a slightly powerful taste.

Agour, stand C032



Farmers cheese truffle

Dutch gouda from a farm in Berkenwoude made from thermised cow's milk and black truffles. Its 5 months of ripening gives it a unique, truly delicate taste.

Treur kaas, stand B050



Petit camembert au lait cru aux truffes

It combines two treasures of French gastronomy, a Camembert with Norman raw milk and a cream of truffles.

Gillet, stand C044



Queso de oveja con trufa

Cheese made from ewe's milk and marbled with a sauce made exclusively from black truffle.

Quesos rocinante, stand C057



Plaisir au chablis BIO

Cheese made with milk from cows fed natural foods from organic farming, and refined with white wine from Chablis Bio.

Fromagerie Lincet, stand C024



Délice au caviar

A preparation of 5% dried caviar from the house of Neuvic, combined with a mixture of fresh cheese and mascarpone. The great originality is that the dried caviar soaks up the humidity of the mixture and gives us small, almost crunchy balls of caviar.

Fromi, stand E108



Fromage au lait cru de chèvre fourré

Fresh cheese with raw goats milk, hand molded, cut in half to be stuffed in its centre with a preparation. of pepper or pesto.

Chevenet, stand C106



Raclette signature 4 mois

In Switzerland, Fromi worked with the Moleson cheese dairy to find a superior quality raclette, matured for 4 months.

Fromi, stand E108