
HARPER & BLOHM

CHEESE SHOP

BRILLAT-SAVARIN IGP

(bree-YAY sah-vah-RAN)

ORIGIN	Burgundy region, France
MILK	Cow
RENNET TYPE	Animal rennet
STYLE	White Mould - Triple crème
SIZE & SHAPE	200g or 500g wheels
CLASSIFICATION	Artisan
APPROXIMATE AGE	5-6 weeks

CHARACTERISTICS

Made from whole milk with added crème fraîche, Brillat-Savarin can be served at many different ages. When young the texture is dense, the rind is mild and the flavour is like thick crème fraîche. As it ages the rind blooms and becomes spicy, the texture is like a rich buttery mousse.

A little history

Originally from Normandy, this benchmark triple crème is made in Il-de-France & Burgundy. The son of renowned French Maître Fromager Pierre Androuët, Henri Androuët named the cheese after renowned 18th century lawyer, politician, author & gastronome Jean Anthelme Brillat-Savarin. Having fled France during Napoleon I's reign time he wrote "The Physiology of Taste" the book is still sold today.

"Tell me what you eat and I will tell you what you are" Brillat-Savarin

Indication Géographique Protégée (French **IGP**) - To receive the PGI status, the entire product must be traditionally and at least partially manufactured (prepared, processed or produced) within the specific region and thus acquire unique properties.

Goes well with – Champagne, Sparking Wine or blonde beer -
The perfect indulgence is a breakfast of Brillat-Savarin,
dense fruit bread, strawberries & Champagne.

Similar cheeses – Le Delice de Bourgogne



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