

Fourme d'Ambert-Wheel

This cheese takes its name from the mold traditionally used to shape cheeses around the village of Ambert. The rind is rough gray to reddish. The paste is pale yellow with patches of dark blue mold. The texture is rich and buttery with a subtle flavor of roasted hazelnut. This cheese is more supple and dense than most blues with perfume of fruit and wood and a savory nutty flavor. Very mild, it is often referred as the “connoisseur’s blue cheese” because its flavor works well with all other cheeses.



Product Details

Item	012532
Brand	Paul Dischamp
Sold By	CS
Pack Qty	2
Pack Size	5 LB (RW)
Case GTIN/EAN/UPC	93271560205765
Unit UPC	N/A
Country of Origin	France
Storage	Refrigerated
Kosher	No
Gross Case Weight	10 LB (RW)
Ingredients	Unpasteurized cow's milk, salt, animal rennet, lactic starters, P. Roqueforti.