

## 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

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