Cooking with French cheeses / Tesco.

Contributors

Tesco (Firm)

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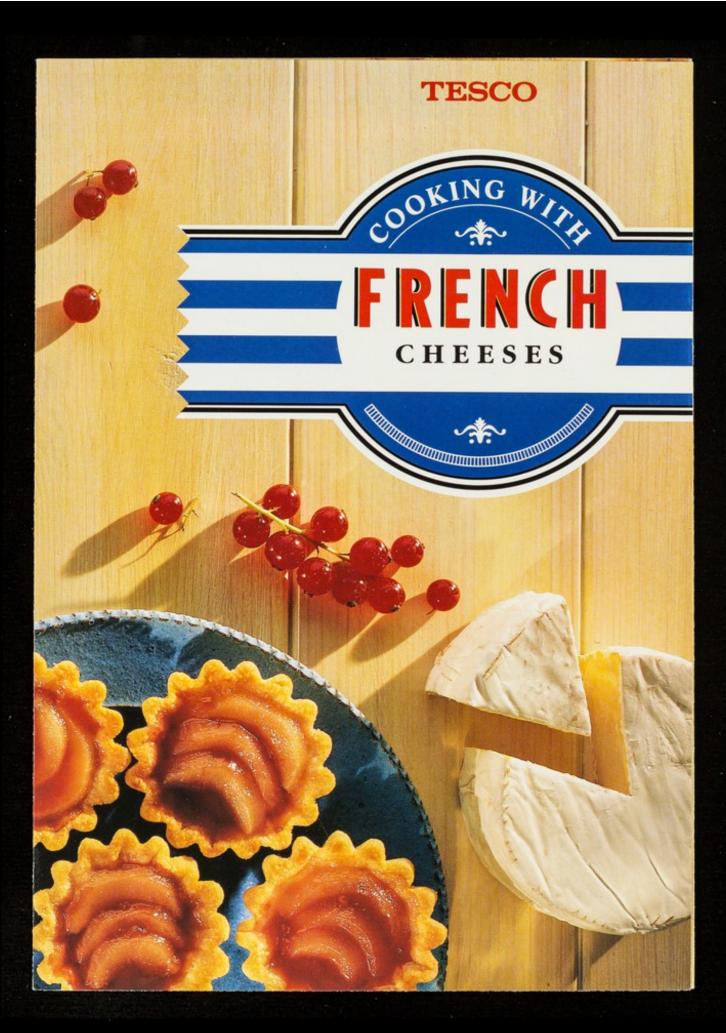
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is said to have a different cheese for every day of the year and many of them are key to in classic French dishes. From creamy Bele and Camembers with its soft white coat, or magnificent crambly Blue Roquefors - the King of French cheeses - to piquant Good' Cheeses - Tesso has a range to sait every taste.

FRENCH SOFT WHITE CHEESES

Brie is the most famous French cheese with a binary that dates back over 1500 years. In Texos several different spees of their an available on both the Did counter and the projuck cabinet.

Tosse French Bris - This Brie is fully speed and ready to on their year buy it. It has a firm county sentence and almost sweet faulty flavour.

Tesco Extra Creamy Brie - This choese is made by blending fresh cream with milk to give a amoother, creamier flavour and texture. It is also ready to eat when you buy it.

Tesco Traditionally Ripening Bris - This cheese has a chalky core when young and ripens shrough life from the rind inwards.

Tesse Traditional Bols from the Ment region of Fasses. Made in the same way is an authentic Bols from the Ment region of Fasses. Made in the same way is an authentic Bols de Menus, using milk from even paring in the Menus region. East of Paris and hand ladied asso models, but with the association of high particular of the William of the American of

The white rold on all these cleaves can be easen.

FRENCH BLUE CHEESES

oppeders in perhaps the most famous Presch cheese - made from pure even' milk and ripene
in limentone cares where the temperature and building are ideal for the development of
'posicillume Roquellon' while you be those power within in the cleave.

Bleu & Averague and Fourmed & Ambert are other traditional regional bloss cheeses from
Frence to the found in Torou streets. All of the blase cheeses (any the Appellation Ologine
Controller (AOC) which, as for Wise, guaranteen the quality of the cheeses, specifying
that they should be made in a certain area and by a certain process.

Requester is delicious screed with fruit such as Chaercrain rolco, and water which
Mastan of Ribersalses. The French are also found to the trape of these in your grants
Trace Cheeve Blance gritted on a bed of better with cheptor whitems - and their
grafts thereous - in; Gurlias and Brec Roule, the original world' cheese which
will add interest to any cheeseboard.

Vow!! also find a but of more repetially Person - Purts Sales, with its characteristic

You'll also find a host of more speciality French chooses - Fort Salus, with its characteristic orange rind - originally made by monks - washed rind Fost Floregon and Neuchased from Normandy and Chaosere - a more lactic taste than Camembers, and Castal - a mature hard choose from the Castal region of France.

All of these choses are best stored in the bottons of the fridge. Remove half an hour before serving to allow them to regain their full flavour.



