

COMTE JEUNE

Aged for around 8 months. Sweet, simple & nutty.

PLU: 5001

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Jura Mountains	Rennet:	Traditional
Approx weight:	30 Kg	Style:	Hard
Accreditation:	PDO	Flavour:	Sweet, simple & nutty
Rec. Drink:	Vin Jaune	Rind:	Natural
		Own Milk:	No

Commentary

This Comte Jeune is from the caves of the famed affineur Marcel Petite, this young Comte is perfect for cooking with.

The 36 Marcel Petite 'fruitieres' (cheese dairies) are medium sized and located mainly in the mountain areas. This subtle diversity is why every Cru of Comte has its own characteristics and offers a range of exceptional richness and flavour.

An uncomplicated yet tasty cheese, with the sweet nutty characteristics which are so beloved of a Comte.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of France

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1711kJ
	(kcal)	412kcal
Fat		34g
of which	saturates	22g
Carbohydrates		<0.5g
of which	sugars	0g
Protein		27g
Salt		0.7g