



## ETOILE DE GATINE

A pretty star shaped French Goats milk cheese, with a soft interior and fudgy consistency and mild flavour.

PLU: 1128

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Sold as:	Each	Organic:	No
Category:	Continental Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of France	Pasteurisation:	Unpasteurised
Approx weight:	120g	Rennet:	Traditional
Rec. Drink:	dry white wine	Style:	Fresh
		Flavour:	mild and lactic
		Rind:	Natural
		Own Milk:	No

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## Commentary

Made in GAEC Fragnée in the Gâtine Poitou. GAEC stands for Groupement Agricole pour 'Exploitation en Commun, which is a kind of cooperative. This superior farm cheese comes from the marshy Gatine area of Poitou.

The area is also known for its apple orchards. Raising goats is a local tradition, and the inhabitants are proud of their cheese making.

Etoile de Gatine is a pretty star shaped French Goats' milk cheese with a thin natural rind, a soft, fudge-like interior and a mild, clean and lactic flavour. If you prefer the distinctive delicate, fresh lactic goats flavour, it is best to eat these cheeses when they are relatively young. They become nuttier and more fudge-like with age.

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## Technical Specification

Ingredients: Goats' 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: Fromagerie de la Bonde de Gatine, La Fragnée 79310 Verruyes

## Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1202kJ
	(kcal)	290kcal
Fat		19.0g
of which	saturates	14.45g
Carbohydrates		1.20g
of which	sugars	0.55g
Protein		18.0g
Salt		1.50g