

LE PIC

Available with a white rind or charcoal coated, this is an attractive and delicious small goats cheese

PLU: 347

Sold as:	Each	Organic:	No
Category:	Continental Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Tarn Valley	Rennet:	Traditional
Approx weight:	80g	Style:	Mould Ripened
Rec. Drink:	Chablis	Flavour:	Creamy and fresh
		Rind:	White bloomy
		Own Milk:	No

Commentary

Le Pic cheese is produced by Le Pic Fromagerie, a family run traditional business set up in the Tarn Valley by a couple over 25 years ago. Over the years, the couple's sons have become interested in the family business and are now both fully involved.

Le Pic collect milk daily from six goat producers in the vicinity, all of whose goats graze on the local undergrowth and scrub and have the rich, healthy and varied diet which ensure the best quality of milk.

Paxton & Whitfield buy their Le Pic slightly matured, as opposed to fresh. This allows the rind on the cheese to develop, maturing the cheese from the outside. As the cheese ripens, the flavour will change from milky with hints of citrus to creamy and full flavoured. The cheese can be bought both charcoal coated, or simply with the natural white rind.

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: Le Pic, Fromagerie du Pic Le Roudoulie- 81140 Penne

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1350kJ
	(kcal)	325kcal
Fat		27g
of which	saturates	18.2g
Carbohydrates		1.01g
of which	sugars	1.01g
Protein		18.3g
Salt		1g