

CABRI FERMIER

Manufacturing

The farmhouse Cabri is made of pure goat's milk with only a small quantity of rennet at a temperature between 18 and 20°C. The curd is then put into moulds without breaking so that the final grain remains fine.

Once out of the mould the cheese is first stored in our ventilated ripening rooms and then in a cool and damp cellar where it will further ripen.

If it is tasted fully ripened, its blue spontaneous mould will give the cheese all its flavour.

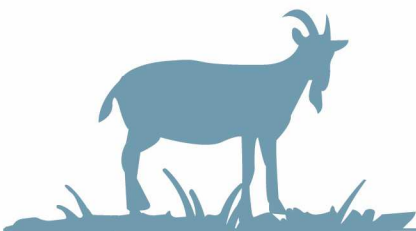


History...

This recent cheese has an original shape which makes it special.

Made by farmhouse producers from the centre of France this cheese respects the know-how of this great goat's cheese region and is at the same time original thanks to its specific texture and taste.

Under a blueish velvet rind, its paste is slightly crumbly and has a fine hazelnut and goaty flavour.



Centre /
 Poitou-Charente