



BRILLAT SAVARIN (IGP) Selected by Will Studd

Origin

Bourgogne, France

Milk Source

Cow

Type

Soft surface mould ripened

Form

200g/7oz, 500g/17.6oz

Pairing

Champagne, Sparkling Wines

Food Pairing

Strawberries, black cherry jam,
honey, baguette

Characteristics

This decadent triple-cream cheese is the perfect party pleaser. It takes its name from the famous 18th century French food writer Brillat Savarin and was originally created in the 1950s by Parisian affineur, Pierre Androuet.

This example from Bourgogne is unique because unlike its industrial cousins, it has ripened under a thin coat of wrinkled yellow *Geotrychum* mould naturally found in unpasteurized cows' milk. This mould is rarely used because its hard to wrap, but the poplar wooden box creates the ideal moist micro-climate for it to thrive.

Deliciously creamy with a slightly chalky centre when young, the texture gradually breaks down until it can be scooped from the centre with a spoon close to its use by date.