



FROMAZERIA

CHEESE MENU

Authentic artisan cheese stands above the rest as every step of its creation, even the smallest, was taken with only one thing in mind, and that is You. The way the cheese should taste is what guides cheesemakers through every decision they make. They strive to convey most authentically what nature has put on this earth and extract the best possible flavor and texture for the cheese.



cow's milk



sheep's milk



raw milk



goat's milk



buffalo milk



thermised milk

SOFT RIPENED CHEESES



CHABICHOU "LE ST HERAY"

Hand made goat cheese showing different textures - they evolve as the cheese matures. It is an example of a farmhouse cheese made with pasteurized goat milk in the poitou region of western france. Slight acidity, minerality and saltiness are the main features of this beautiful cheese.

CAMEMBERT DE NORMANDIE AOP, MATURED IN 3/4

A french national treasure synonymous with authentic cheese. One of the last examples of real craft camembert - hand made using only the finest raw milk of normandy cows. Packed with vegetable flavours ranging from garlic and onion to cabbage and cauliflower with fermented notes.



BRILLAT-SAVARIN IGP

A hand made classic brie style cheese made with pasteurized milk and extra cream. Matured for three weeks in french cellars. It has been a prime example of brie style cheese for over 120 years. It shows delicate acidity and buttery flavours with nutty notes and hint of mushroom.

BUFFLONE D'ARGENTAL

A creamy delicacy made with buffalo's milk in northern italy's bergamo. Characterised by mild, creamy flavour with grassy notes and springy texture.



WASHED RIND CHEESES



AFFINE AU CHABLIS, CHALENCEY

This organic cheese made with pasteurized cow's milk originates in burgundy. It's name references wine made in this region which is used to smear the cheese during the maturation process (affinage). It shows wine and fruit flavours with slightly acidic aromas and creamy texture. awarded a bronze medal at the 2019 world cheese awards.

TALEGGIO BRAMANTE DOP

A top quality semi-soft washed rind cheese made with cow's milk in the lomabrdy region in italy. Matured in wooden boxes to develop fermented flavours and mild saltiness .It pairs well with orange wines and beers of higher acidity.



LANGRES AOP

Soft cheese made using thermised cow's milk, matured for 18 days in cermaic jars. Characterised by fragrant, orange hued rind and creamy texture with medium flavours and delicate saltiness.

MUNSTER

Is a classic washed-rind cheese stemming from France's Alsace that is made with raw cow's milk and its' history is deeply rooted in medieval times. Munster ripens for at least four weeks, uniquely on spruce boards which give this cheese a specific texture and woody aromas, whereas washing with brine at least 3 times per week yields a distinct salted, caramelized flavor of nuts.



HOW TO TASTE CHEESE LIKE A PRO?

Make sure your cheese reaches a room temperature before serving it - only then will you be able to get the best of it (both texture- and flavour-wise). If wine is involved use it to wash your palate (water should do the trick too).

Take a look at your cheese - examine the rind, the colour and texture. What can you expect after you bite into it? Smell the cheese. Think of what aromas strike you. Are the aromas the same on the rind as they are on the paste?

Taste the cheese - pay attention to the texture, aromas and flavours - make sure it covers your palate.

If wine is present taste the cheese again - this time with a sip of wine. Enjoy!

SEMI-HARD AND ALPINE CHEESES



8 BLUMEN

This alpine, organic cheese from the heart of the Swiss region of Appenzell is surrounded by 8 types of edible flowers, giving it a unique taste and appearance. With a taste reminiscent of the classic Raclette, it is the epitome of quality, modern and innovative cheeses of the region, firmly rooted in the cheese-making tradition.



TÊTE DE MOINE AOP

Traditional swiss cheese scrapped with a griolle knife. It holds a rich history related to monasteries - it is reflected in the name which translates to "monk's head". It carries a beautiful and full flavour and creamy texture. Made in a family creamery since 1928 which is powered entirely by renewable sources of energy.



LE GRUYERE AOP - 15 MONTHS

Classic alpine cheese made with raw cow's milk and matured for 15 months in swiss cellars. Full of flavours of fruit and nuts with semi-firm and grainy texture.



COMTÉ AOP MARCEL PETIT HARMONIE 10-13 MONTHS

Well matured (10-13 months), complex and full of aromas. At first it shows flavours of tropical fruit (think of pineapple), which develops into more meaty flavours and notes of umami.



OSSAU-IRATY AOP 6 MONTHS

Fragrant and nutty with buttery and herbal notes. This french sheep's milk cheese comes from the french Pyrenees and it is matured for at least 6 months to develop texture, flavours and greyish rind.



HARD CHEESES



GOUDA LE VIEUX MOULIN - 18 M-CY

Original dutch, farmhouse produced gouda made with raw cow's milk carries full flavours of salted caramel and burnt butter. Matured for 18 months in order to develop texture and richness we all know and love.



MANCHEGO MANCHEGO DOP VEGA MANCHA ANEJO

Most recognizable spanish sheep's milk cheese from central spain (la mancha). Made using only the finest milk of local breed of sheep - manchega. Matured for 12 months to develop the right flavours and texture. Characterised by slightly salty flavour with notes of tropical fruit and nuts.

PARMEGIANO REGGIANO 903 DOP - 24 MONTHS

The king of all cheese! Italian pride made using raw holstein freisian cow's milk is regularly washed and brushed as it matures on spruce wooden boards. All that gives it its unmistakable texture, and sweet & salty flavours with citrusy aromas.



FIORE DOLCE PICCANTE

Matured for 50 days with calabrian dop peppers it combines the best of sheep's milk and spiciness of chilli. Notes of nuts, full body and beautiful orange hued rind is what sets it apart from other sheep cheese from the region.



BLUE CHEESES



ROQUEFORT AOP PAPILLON LA TRADITION

The first cheese ever to be awarded an appellation (AOP) by the french government in 1920. Made using only the finest raw milk of lacaune sheep breed in roquefort-sur-soulzon. Matures in well ventilated local caves with a very specific conditions in order to develop it's famous flavours and milky texture. Without a doubt the King of all the blue cheeses.



BLEU D'AUVERGNE AOP

This classic blue cheese from the Auvergne Valley in central France is characterised by rich flavours coming from the p.roqueforti present in its paste. Matured on hay for 28 days it combines the spicy, fermented notes with a creamy texture.



CHEESE BOX TO GO

TAKE YOUR FAVORITE CHEESE HOME WITH YOU

Inside of the box:

5 cheese | 3 sides | grissini | cheese knife | cheese menu with a description of your selection.

Our cheeses are cut to order and can be paired with wine to go - just ask!

HOME MADE SIDES

grissini
chery and almond jam
pear, chilli and cinnamon chutney
figs in honey
salted almonds



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