

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.







SOFT RIPENED CHEESES



CHABICHOU "LE ST HERAY"

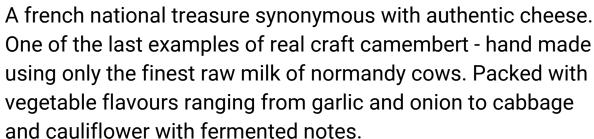
Hand made goat cheese showing different textures - they evolve as the cheese matures. It is an example of a farmhouse cheese made with pasteurized goat milk in the poitou region of western france. Slight acidity, minerality and saltines are the main features of this beautiful cheese.



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.

CAMEMBERT DE NORMANDIE AOP, MATURED IN 3/4





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 refrences 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.



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.



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.



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 invloved 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.

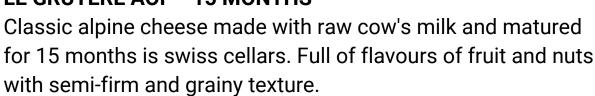


TÊTE DE MOINE AOP



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





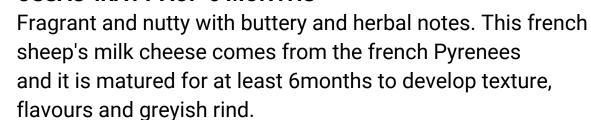
COMTÉ AOP MARCEL PETIT HARMONIE 10-13 MONTHS



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





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.

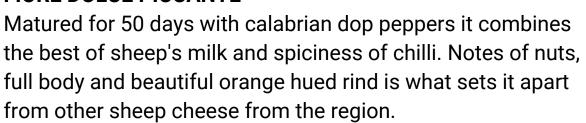
PARMEGIANO REGGIANO 903 DOP - 24 MONTHS



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 unmistakeable texture, and sweet & salty flavours with citrusy aromas.



FIORE DOLCE PICCANTE

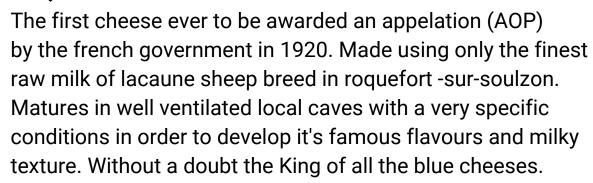




BLUE CHEESES



ROQUEFORT AOP PAPILLON LA TRADITION



BLEU D'AUVERGNE AOP



This classic blue cheese from the Auvergne Valley in central France is charactrised by rich flavours coming form 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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