

## PÉLARDON CHEESE



Pélardon cheese is produced in the Languedoc region with unpasteurized goat milk. It belongs to the goat cheese family.

The cheese has a round shape with natural white rind that can get a blue dotted fungus during the ripening process and an extremely soft paste.

It has a delicate aroma of goat and chestnut milk, as the milk used comes from the goats that graze under the chestnut trees in the Cévennes mountains.

Pélardon cheese is perfect to accompany a salad with olive oil and some honey, but can be added in other recipes.