

BANON CHEESE



Banon cheese is produced in the Provence region with unpasteurized milk.

The cheese belongs to the goat cheese family. Banon is a fat cheese that is dipped in brandy and packaged in chestnut leaves.

Alcohol protects the cheese from unwanted fungi and the chestnut leaves transfer their aroma to the cheese. The flavor becomes stronger as you age and the rind changes from white to gold and eventually develops some spots.

The paste is extremely creamy and the cheese is so creamy that it is eaten with a spoon.