

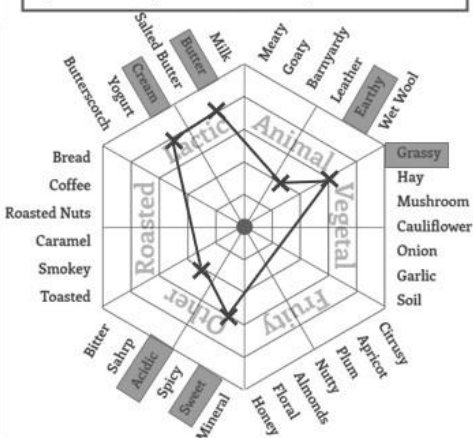
# L'APÉRO

A CHEESE EXPERIENCE

## Gorgonzola Mascarpone Lombardy, Italy

### Notes

- Gorgonzola is one of the world's oldest blue-veined cheese, its origin can be traced back to the 9<sup>th</sup> century
  - A luscious blue consisting of a soft and creamy paste where layers of Mild Gorgonzola PDO alternate with layers of Mascarpone
  - Mascarpone appears as a smooth, dense, white or pale-yellow cream, while the layers of Gorgonzola are solid, creamy and veined
- Wine/Beer:** Bold red or sparkling wine / Stout  
**Food:** Use it in risotto, pasta, pizza, ravioli, on top of a steak, in a tomato soup...



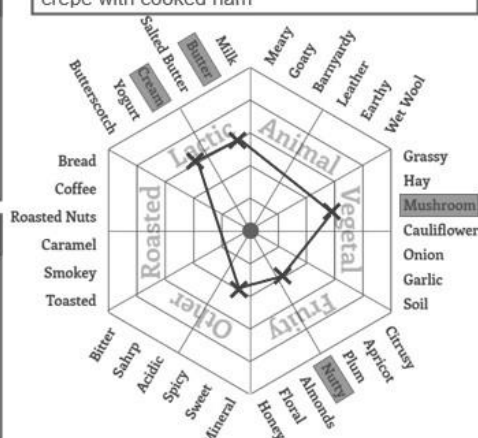
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A CHEESE EXPERIENCE

## Brie d'Affinois Rhône Alpes, France

### Notes

- Perfect mix between a traditional brie and a triple-cream cheese
  - Made with the ultrafiltration method that allows the cheese to retain all its nutrient content, and results in a unique texture
  - The bloomy rind enclosed a silky, soft, smooth and runny paste
  - Flavours are mild, buttery, slightly sweet with a hint of mushrooms
- Wine/Beer:** Bubbles! Prosecco, Champagne or fruity beers  
**Food:** Slices of pear, red fruit jam or in a crêpe with cooked ham



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A CHEESE EXPERIENCE

## Ossau Iraty Pays Basque, France

### Notes

- Pronounced OH-so ear-AH-tee
  - Said to be one of the first European cheeses, made with the same traditional techniques for 3000 years
  - Produced with the milk of only two breeds of ewes – Manech and Basco-Béarnaise
  - Supple and slightly grainy interior that has a creamy and buttery mouth feel
  - Flavors are herbaceous, nutty, fruity, buttery
- Wine/Beer:** Mellow white wine, Sparkling rose / Fruity beer  
**Food:** Makes a mean grilled cheese sandwich and takes a cheeseburger to the next level

