

Product Catalogue

AUTUMN 2024

Last updated: 1/2/24 v1

CHEF / DELI CHEESE LIST

ARTISAN FOOD
AND DRINKS



Please note during these Covid times, product availability and pricing is fluctuating heavily. We can usually offer suitable alternatives but if you are relying on a specific product please contact us to check availability.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Phone: (08) 9227 5638

Email: info@artisan-foods.com

Visit: 71 Collingwood Street, Osborne Park, Perth, WA 6017

Virtual: www.artisan-foods.com

Errors & Omissions Excepted

WHITE MOULD

COW MILK

CAMEMBERT ROYAL FAUCON 250g / 1kg

Arguably the most famous French cheese, *Royal Faucon* Camembert is rich and creamy made from pasteurised milk. Enjoy with a Cabernet Franc red or Champagne! Made from pasteurized cow's milk.

250g **\$13.96 per unit** **12 per carton**



CREMEUX D'ARGENTAL 2kg

A soft white mould cows' milk cheese with a slight hint of mushrooms and a delicious soft, silky interior. It has indulgent buttery characteristics as it is produced from milk that has been specially filtered to yield a silkier texture than Brie. Made traditionally in Lyon, France – 60% fat, 3 weeks aged.

\$65.25 per kg **2 wheels per carton**



LINGOT D'ARGENTAL 1kg

The Lingot d'Argental inherited its creaminess and ease of cutting from the Pavè d'Affinois. This is a soft cheese with a bloomy white rind. The texture is especially mild and smooth, comparable to a triple-cream cheese. The flavour is fresh & delicate. Made traditionally in Lyon, France – 60% fat, 3 weeks aged.

\$67.30 per kg **2 logs per carton**

GERMAIN TRIPLE CREAM 180g

The most decadent of all cheeses. The cheese was created by the renowned Fromagerie Germain Company, based in Chalancey, France. It has a smooth butter-like texture and creamy flavour. As the rind is made with geotrichum, the cheese is less bitter and more velvety. This pasteurized cow's milk cheese is ideal for a cheese plate.

\$13.65 per unit **6 per carton**



BRILLAT-SAVARIN

Brillat-Savarin is a triple cream pasteurized cow's milk cheese created by Henri Androuët in the 1930s. Matured for about four to five weeks to develop more complex flavours with a typical white, bloomy rind and an interior paste that is buttery-white in colour. The texture is dense, moist, and slightly chalky with enough lusciousness and creaminess for a triple cream cheese. Flavours of butter, salt and cream with hints of mushroom, nuts and truffles. Brillat-Savarin pairs well with Pale Ale and Champagne. Made in Ile de France with a Fat content of 75%.

100g - 6 per carton - \$10.37 each

200g - 6 per carton - \$17.82 each

500g - 3 per carton - \$38.50 each



GRES CHAMPENOIS PETIT 150g

From a small dairy in the Champagne region of France, the pasteurized cow's milk is enriched with crème fraîche, resulting in a cheese which is smooth in texture, pale yellow in colour, with a palate that is creamy, elegant and slightly sour. Matured for 2 weeks to develop the white mould, with the rind remaining very thin, decorated with fern leaf. 72% fat content, 14 days aged – from the Champagne region.

\$13.80 per unit

5 per carton



ORTOLAN TRUFFLE 135g

Tender Brie Cheese with a generous truffle line. 55% fat content.

\$11.93 per unit

6 per carton



LE DELICE DES CREMIERS

Delice des Cremiers is a rich, indulgent triple cream pasteurized cow's milk cheese with a soft, sweet and buttery flavour. Crème fraîche is added to the milk during the manufacturing process and gives a slight sourness and a hint of spice on the palate. It is covered in a fully white mould that will soften the outside of the cheese when allowed to ripen. Made in Burgundy, France, with a high 75% fat content.

100g - 6 per carton - \$10.23 each

200g - 6 per carton - \$16.28 each



LE DELICE DES CREMIERS TRUFFLE

Delice des Cremier with a layer of Black truffle

100g - 6 per carton - \$14.37 each

200g - 6 per carton - \$24.90 each



GOAT MILK

CHEVRE D'ARGENTAL 1kg

Made from pasteurized or unpasteurized goat's milk in France, this has a firm and soft texture, with a flavour of earthy, tangy, tart - a classic Goat cheese

\$81.20 per kg

1 per carton



GERMAIN CROTTIN DE CHEVRE 60g

Crottin is a white mould Goats Cheese made from pastuerized milk

\$5.48 per unit

6 per carton

GERMAIN PICO 125g

Pico is a petite pasteurized goat's milk soft cheese, likened to a Camembert, but with a flavour all of its own. It is a delicate cheese, with a goaty tang, but with a rich buttery creaminess. Aged to produce an earthy and tender rind. Try it with a fruity Champagne.

\$10.94 per unit

8 per carton



MIXED MILK

LA TUR 220g

Soft ripened cheese, pasteurized cows, sheep & goats milk. Cylinder shaped, lightstraw yellow colour, edible soft and wrinkled rind. A long maturation of three milks, the curd is gently processed by hand. La Tur has a great sweetness with cream and butter sensations, followed by acidic notes and yeast flavours.

\$73.25 per kg

6 per carton (approx. 1.4kg)



WASHED RIND

COW MILK

GERMAIN LANGRES 180g

Langres is a French cow's milk cheese that originated from the plateau of Langres in Ardenne, France. A white penicillium rind, the central pate is soft and crumbly, and appears creamy in colour. Well-balanced cheese, fruity taste. It looks great on the cheeseboard and goes with a salad, red wine or champagne.

\$13.83 per unit

6 per carton



VIVALDI TALEGGIO PDO Approx. 2kg

Taleggio is a semi-soft washed rind pasteurised cow cheese from the Val Taleggio region near Lombardy. This cow's milk cheese is rectangular in shape and has a thin, soft pink rind with light grey-green mould. It has a strong but pleasant aroma and is soft and smooth in texture. The flavour is mild and sweet, slightly acidic, with a fruity finish.

2kg

\$62.10 per kg

2 per carton



VACHEROUSSE D'ARGENTAL 2KG

Vacherousse d'Argental is a pure cow's milk brie-style cheese made in the Lyon region of France. Vache Rousse means 'red cow' - the milk obtained from the cows that graze in the Jura mountains. Bloomy white rind edged in orange and when perfectly ripe will sink slightly around the perimeter. The flavour is milk with hints of meadow. Creamy texture with subtle sweetness. Pasteurized cow's milk.

\$72.88 per kg

2 per carton



GERMAIN AFFINE CHABLIS 200g

This wash rind cheese is washed with Chablis wine, which turns the cheese slightly orange as it ripens. The cheese takes on the distinctive taste of the Chablis wine. Ideal on a cheeseboard or in salads, it has a high melting point, great on fresh, sliced bread. Made from pasteurized cow's milk.

\$15.75 per unit

6 per carton



GERMAIN EPOISSES 125g

A full flavoured wash rind cheese that excites the taste buds with its complex, light fruity taste. The rind is washed with Marc de Bourgogne, the pomace of French Brandy, delivering a powerful perfume of undergrowth with creamy paste inside.

\$12.29 per unit

6 per carton



PETIT GRES D'OR 125g

This Cows' milk cheese gets all its flavours from the lush flora of the Vosges. Sweet, savoury cheese with fine, smooth rind that feels velvety and hides a rich, tasty dough. Delicately melting and mild in taste, this traditional cheese will delight everyone.

\$9.77 per unit

6 per carton



SHEEP MILK

BREBIROUSSE D'ARGENTAL 1kg

A creamy cheese like brie, tastes sweet and buttery. Soft-ripened cheese with a bloomy rind and pleasant tangy taste. Its orange rind is formed due to annatto sprinkled on cheese during maturation. This cheese is super soft and can at times run freely. Made from pasteurized sheep's milk from Rhone-Alpes, France.

\$79.40 per kg

2 per carton



HARD CHEESE

COW MILK

COMTE AGED 6-MONTHS

Comté requires a long maturing period of at least six months. It's chewy paté acquires a fruity taste when made with summer milk, and a nutty taste when made from the milk of winter. During the maturation period it forms a hardened crust, which becomes a nice golden yellow. Made from unpasteurised cow's milk with a fat content of around 45%.

\$48.00 per kg

2.5kg piece



TWO SISTERS ISABELLA GOUDA, 10kg

Isabella is a gourmet cheese of exceptionally high and consistent quality. It's a buttery aged Gouda but nuttier and sweeter. It cuts with ease. Made with milk from free-range grass grazing Holsteins. It offers a true indulgence for the genuine cheese connoisseur. Aged 12 months from the Netherlands

\$29.90 per kg

whole wheel



TWO SISTERS SERAFINA GOUDA, 10kg

Serafina has developed a sweet butterscotch flavour, nutty and salty. Although this is a hard cheese it softens quickly in your mouth. Pairs well with deep dark reds, perfect for sharing with friends. Aged 18 months from the Netherlands.

\$32.20 per kg

whole wheel



GOAT MILK

HONEY- BEE GOAT GOUDA, 5kg

Made with a drizzle of honey added to pure goat's milk for a cashew- like nutty sweetness. Slightly sweet, full of flavour yet not strong or salty. Slice, grate or cube. Origin: Netherlands

\$40.60 per kg

whole wheel



SHEEP MILK

PECORINO TOSCANO PDO kg

The rind develops a burnt golden colour whilst the nutty texture gradually becomes dense and flaky with a slightly sweet finish. Approx 2kg wheel.

\$43.40 per kg

2 per carton



TRUFFLE PECORINO, MOLITERNO kg

Named after the Southern Italian town where this sheep's milk cheese is produced, this raw milk cheese is cave-aged for 10 months. While maturing, the cheese is injected with Italian Black Truffles, creating craggy veins of flavour throughout the cheese as it ages. Approx 5.5kg

\$56 per kg

1 per carton



MANCHEGO kg

Manchego is a pasteurised Sheeps' milk cheese firm in texture, aged for 3 or 12 months. The thick aromatic milk produces a rich cheese. Origin -Spain. Approx 3kg

3- month aged

\$36.40 per kg

wheel



BLUE MOULD COW MILK

GORGONZOLA DOLCE PDO, 1.5kg

Gorgonzola Dolce is aged for 2-3 months. The shorter ageing period gives the cheese a mild and sweet flavour. With a 50% fat content the cheese is a lot softer than piccante version and in some cases spreadable.

\$29.50 per kg

4 per carton

