

Product Catalogue

SUMMER 2022

Last updated: 17/11/22 v1

CHEF / DELI CHEESE LIST



ARTISAN FOOD
AND DRINKS



All our fresh European cheese is air freighted at great expense for maximum code, and not frozen via ship. Please pre-order your cheeses by the dates listed over - for approx delivery dates as shown.

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. We apologise for the inconvenience due to the global supply issue which is ongoing into 2023

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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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**
(Brie) 1kg **\$65.22 per kg** **2 per carton**



FROMAGE / TRUFFLE DE MEAUX PER kg

A truly decadent cheese, making it the perfect addition to any luxury seasonal cheeseboard. The 'king' of the Brie's, the Brie De Meaux, inside this glorious cows' milk cheese, a sandwiched layer of crème fraîche and mascarpone and then the layers are fused back together during a maturing process.

XD Fromage des Meaux **\$71.80 per kg** **1 per carton (3kg)**
XD Truffle des Meaux **\$92.69 per kg** **1 per carton (1.4kg)**

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 Pavé 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**

FROMAGE TRUFFLE NOIRE 1kg

Made from unpasteurized cow's milk. Soft- ripened, creamy and smooth with a bloomy rind. The flavour is buttery, mushroomy, with pronounced truffle notes and a strong truffle aroma.

\$142 per kg **1 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



XAVIER DAVID CAMEMBERT 250g

Hand-ladled, ripened for three weeks, this camembert comes from cows that have only been fed on crops produced on the farm: maize, grass, entire plants, potatoes and minerals. Surprisingly creamy, a quality achieved by the farm through the selection of the best cow's milk. Yellowish white rind, inside is creamy with defined flavours. Made from pasteurized cow's milk.

\$19.37 per unit

12 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 Creniers 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 Crenier with a layer of Black truffle

100g - 6 per carton - \$14.37 each

200g - 6 per carton - \$24.90 each



PREFERE DES MONTAGNES 250g

Pasteurized cow's milk - aged 6 days. Enjoy the sticky orange rind, which when cut into wafts an aroma of hazelnuts and oaky white wine, a buttery flavour and tender rind linger - goes with a fruity Beaujolais. Prefere Montagnes is a Reblochon style cheese.

\$18.96 per unit 6 per carton

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



CHABICHOU D'ANTAN 150g

Pasteurized Goats Cheese from the French Loire Valley. Soft, creamy dense and firm – spreadable. Bloomy rind, flavours of lemon zest and a goaty aroma.

\$16.12 per unit

8 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

DELICE DES DEUX SEVRES 150g

A goat's cheese made in an oval shape with a salted charcoal coating, giving it quite the enticing appearance. The interior is delicate smooth and white with a slightly granular texture. A creamy, citrusy goat cheese that will be a definite crowd pleaser. Aging time minimum 2 weeks.

\$17.44 per unit **8 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



PETIT SAINT MAURE D'ANTAN 170g

Pasteurized Goat's Cheese in a log, aged 2-6 weeks. Very traditional Loire Valley cheese, chalky in the middle, creamy towards the edges. Beautiful with dry fruits and nuts or any kind of fruit jam or chutney. Also can be ashed in black ash.

\$18.82 per unit

6 per carton

\$18.82 per unit "Ashed"

6 per carton

BUFFALO MILK

BUFFLONE D'ARGENTAL PER kg

Bufflone d'Argental is a soft cheese with a bloomy rind, hand-made in Bergamo, using the very finest buffalo milk. It combines the mild flavour, creamy texture and freshness of buffalo-milk cheese. White bloomy rind, dense and creamy paste, fresh aromas and distinctive flavours.

\$82.38 per kg

1 per carton



CAMEMBERT DE BUFFLONE 250g

A soft cheese with a natural mould rind, it has a supple and unctuous texture and a delicate flavour. It is sold in the typical norman wooden packaging. White mould cheese made with Buffalo milk.

\$19.15 per unit

4 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 / 230g

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

230g

\$17.22 per unit

8 per carton

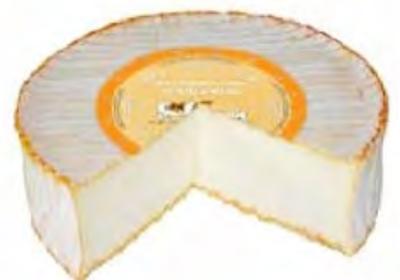


VACHEROUSSE D'ARGENTAL 2KG

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. Its bloomy white rind is edged in orange and when perfectly ripe will sink slightly around the perimeter. The flavour is milk with hints of meadow and the rind is not at all bitter. 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

Epoisses is 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. Epoisses is a PDO since 1991.

\$12.29 per unit

6 per carton



GERMAIN EPOISSES CREMIER 250g

Larger size and using fuller fat milk, made from pasteurized cow's milk

\$18.50 per unit

6 per carton



PONT L'ÉVEQUE AOP MARIE HAREL 220g

Very popular cheese in Normandy, slightly orange crust. A very subtle flavour, with a slight taste of hazelnut and butter. Made from raw milk.

\$16.83 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



SEMI HARD

COW MILK

TETE DE MOINE (approx 900g)

(Monk's Head) Swiss Raw Milk Cheese - the Tête de Moine was invented and initially produced more than eight centuries ago by the monks of the abbey of Bellelay, located in the mountainous zone of the Bernese Jura. Traditionally, the cheese is prepared for eating in an unusual way: the cheese loaf is carefully scraped with a knife to produce thin shavings, which is said to help develop scented flavours by allowing oxygen to reach more of the surface. It is excellent with dry white wine, after being matured for a minimum of 2½ months on small spruce plank - Shave, Curl Or Cube



\$67.20 per kg

4 per carton

SHEEP MILK

OSSAU IRATY PER kg

Pasturised ewe's milk cheese from the Pyrenees is made with the milk of Manech and Basco-Bearnaise ewes and has been aged for a minimum of 90 days. Thick ivory coloured rind gives way to a sweet, buttery slightly toasted hazelnut flavour. Approx 4kg.



\$84 per kg

2 per carton

GOAT MILK

QUESO MURCIA AL VINO PDO kg

Pressed, washed, uncooked cheese made from Murcian goats' milk and cured for a minimum of 45 days. Macerated in red wine during ripening to give the rind the characteristic color and aroma. Pleasantly sharp aroma and unsalty flavor. Approx 2kg



\$28.05 per kg

2 per carton

MIXED MILK

TETSUN AL BAROLO kg

Cow's and sheep's milk, it is aged for a several months on wooden boards and aged in wine marcs enriched with Barolo DOCG wine. It is a great cheese for tasting and meditation. Goes well with great vintage red wines. Approx 8kg.



\$67.20 per kg

1 per carton

TETSUN CHESTNUT LEAVES kg

This cheese ages for about a year and a half. The wheels are then wrapped in chestnut leaves which transform them and imbue them with a strong and exceptional flavour. It pairs well with important Langa wines but is ideal with important dark craft beer too. Approx 8kg.

\$86.80 per kg

1 per carton



HARD CHEESE

COW MILK

BEAUFORT D'ALPAGE XAVIER DAVID kg

This rare cheese is made in the Courchevel mountain pasture, one of the last 15 mountain pastures to make Beaufort according to traditional methods: seasonal production over 100 days from June to September between 1500 and 2600 meters above sea level - made from raw cow's milk. Approx 35kg wheel

\$88.20 per kg

1 per carton



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



GOUDA SMOKED, 5kg

This cheese is naturally smoked with real oakwood chips using a cold smoke technique – no artificial ingredients, flavouring or processing are used! Creamy, smooth, mellow and lightly smoky, slices well and melts beautifully from the Netherlands

\$26.60 per kg

whole wheel



MIMOLETTE BEFFROI PER kg

The greyish rind of mature Mimolette is the result of cheese mites intentionally introduced to add flavour by their action on the surface of the cheese. When younger, its flavour resembles that of Parmesan. Most cheese-lovers appreciate it most when it is older and the flavour has developed very much to that of hazelnuts.

\$42 per kg

2 per carton

GOAT MILK

QUESO DE CABRA kg

Approx 3kg, this goats' cheese is creamy with a buttery sweetness and notes of lemon. It is an attractive creamy colour

\$27.30 per kg

2 per carton



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



PECORINO TOSCANO

TRUFFLE CACIO DI BOSCO kg

If you love Pecorino and Truffle you have to taste this champion of cheese! From a friable and slightly sour texture, the long maturation balances the taste of pecorino with the strong taste of truffle. Approx 2kg.

\$56 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

12- month aged

\$40.60 per kg

wheel



TRUFFLE MANCHEGO

\$57.40 per kg

approx 3kg wheel

MIXED MILK

QUESO IBERICO kg

Queso Iberico is a Spanish cheese made from a mixture of cow's, sheep's, and goat's milk. The ratio of blend used in making this hard cheese is constantly altered according to seasonal availability. The distinctive piquant taste of this white cheese ranges from nutty to fruity. This Manchego like cheese has a rich, buttery texture that goes well when served as a snack cheese, a grating cheese or a grilling cheese. The ageing time for this cheese varies from a couple of months to a year. Approx 3kg

\$25.20 per kg

2 per carton

BLUE MOULD

COW MILK

BLEU D' AUVERGNE PDO 2.3kg

Named after its place of origin in the Auvergne region of south-central France. Aged for min. 4 weeks, by which time the cheese showcases its assertive flavours and smooth texture. The rind is moist and sticky unveiling a soft paste with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste.

\$27.85 per kg

2 per carton



CAMBOZOLA 2.2kg

Cambozola is a cow's milk cheese that is a combination of a French soft-ripened triple cream cheese and Italian Gorgonzola - marketed as a blue brie made from the same Penicillium used for Gorgonzola. Cream is added giving a richer consistency. A creamy texture with a subdued blue flavour.

\$65.80 per kg

3 per carton



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

\$60.20 per kg "Extra Creamy" 6kg 1 per carton



GORGONZOLA PICCANTE PDO, 1.5kg

\$30.80 per kg

4 per carton

BLUE SHROPSHIRE RESERVE kg

Mature and mellow blue cheese from central UK is distinct from other blues, with a firmer, more crumbly texture. It isn't too overpowering and the cheese itself tastes similar to a mature cheddar, salty and rich in flavour – approx. 8kg.

\$78.04 per kg

1 per carton



BLUE STILTON RESERVE kg

Clawson Blue Stilton is an award winning cheese taking home UK Supreme Champion Cheese at the Global Cheese Awards. It is made in the heart of the Vale of Belvoir. The stilton is ready at around eight weeks and is crumbly, creamy with a bold and expressive flavour. Approx 8kg

\$83.29 per kg

1 per carton