



More than 180 Medals over the past 15 years at the Concours Général Agricole de Paris



Isigny's Little Luxuries

- The 150g Creamy Little Camembert
- The 220g Tender-hearted Square
- The 175g Mild Pavé

The Creamy Little Camembert

This little Camembert differs from other classic Camemberts in the creamy heart inside its straw-coloured crust. This characteristic comes directly from the way it is made, in particular the degree to which the curds are sown with specific starter cultures, as well as in the way it is put into the moulds. The Master Cheesemaker, by filling the moulds just once, watches over the process to ensure that the result is a very supple and creamy Camembert. The way it is ripened is also very specific : after nine days in an airy conditioning room, known as "un hâloir", the cheeses are wrapped and placed in a closed ripening chamber for at least seven days. This is the time the cheeses need to develop all their full flavours, the texture and the unique rind colour.

The Tender-hearted Square

The Tender-hearted Square is a cheese with a living rind and a slightly elastic, creamy coloured interior. Our master Cheesemaker uses all his know-how to achieve a fine taste and melting texture in the finished cheese. After seeding the milk with lactic cultures and rennet, the square moulds are filled with curds in a single pass and then salted. As to the cheeses' ripening, they spend 12 days in airy conditioning rooms, known as "hâloirs", before being transferred to closed ripening chambers for a further 7 days. During this time they develop a slightly elastic centre, a mild taste with a hint of salt and a living white rind.

The Mild Pavé

This is a very mild cheese with a slightly elastic centre and an (orange) washed rind. It takes its name from the distinctive street cobblestones (pavé) found all over France. Our Master Cheese maker watches over the process to ensure an aromatic cheese without the stronger characteristics of a classic washed rind cheese such as the Pont l'Eveque. Seeded with lactic cultures, the moulds are filled with curd in a single pass. The cheeses are then salted and placed in airy chambers (hâloirs) for 12 days. During this time the rinds are washed, an essential part of forming the characteristic tinted rinds. The Pavé is wrapped and ripened in a closed chamber for one further week.

Isigny's Little Luxuries

Isigny's Little Luxuries is a family of small cheeses with a shared mild quality to the body of the cheese and delicate flavours. The range comprises the 150g Creamy Little Camembert, with its straw-coloured rind, the 220g Tender-hearted Square, with its soft texture and living rind, as well as the 175g Mild Pavé, a barely ripened washed-rind cheese in the shape of French cobblestones (pave).

Perfect for any unexpected little indulgent moment, Isigny's Little Luxuries are just right for any time of day : for an impromptu gathering of friends, Isigny's Little Luxuries make an entertaining cheeseboard to linger over. Outside meal times, you don't need any particular excuse to sample one of Isigny's Little Luxuries, whenever you have a quiet moment. They also allow our palates a break from overpoweringly stereotyped cheeses, to discover a gentle family of mild cheeses from Isigny Ste Mère.

Isigny's Little Luxuries are made exclusively from the best milks in Normandy, which are distinguished by their exceptional richness in cream, protein and vitamins. These milks are collected every 48 hours and taken to reception thanks, where they undergo the first set of sampling and testing to ensure that they meet our rigorous quality requirements

The Creamy Little Camembert
Code produit : 3128
Gencod : 3254550031282

The Tender-hearted Square
Code produit : 3129
Gencod : 3254550031299

The Mild Pavé
Code produit : 3134
Gencod : 3254550031343

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