

GAPERON À L'AIL CHEESE



One of the best French cheeses Gaperon à L'ail cheese is produced in the Auvergne region with unpasteurized and partially skimmed cow's milk. The cheese belongs to the family of soft cheese with white mold.

A soft cheese made with smoked garlic and black pepper. The natural bark is rough and delicate when young, but becomes more rigid with maturation and paste has creamy and dense texture.

It can be eaten at room temperature with a slice of bread.