

ROQUEFORT CHEESE



Roquefort cheese is produced in Roquefort-sur-Soulzon, Aveyron region with unpasteurized sheep's milk.

The cheese belongs to the blue cheese family. Blue veins are colonies of the fungus *penicillium roquefort*, naturally found in the caves of Roquefort in France.

Roquefort cheese has a strong, rich and creamy flavor. Its paste is smooth, intensely creamy with blue-green veins, well spread and marbled.

Roquefort should be eaten at room temperature with a slice of bread.