

Richmond Hill cafe & larder

CHEESE NOTES

Le Tru du Cru

Bourgogne region, France

Developed by cheese maker, Robert Berthaut, in the early 1980s, Tru du Cru is a miniature version of Epoisses.

Famous for its strong smell and sticky golden rind which is washed with Marc de Bourgogne, a strong local alcohol, it is packed in a waxed paper cup to help it hold together as it ripens. When mature it has a characteristic stinky smell, smooth melting texture and rich flavour that matches well with Burgundy. The ivory-yellow interior has a straw-like, smoky flavour with an edible orange rind.

This is an artisan made cheese which is approximately 6-8 weeks in age before sale.