

Richmond Hill cafe & larder

CHEESE NOTES

Délice de Bourgogne

Saligny, Burgundy, France

Don't like triple creams because you have always been disappointed? If you have only ever had Australian triple creams, then you have never experienced what triple creams are all about! Triple creams should not taste like you are eating a wedge of butter. Délice de Bourgogne translates literally as the delight of Burgundy. It is based on the very famous and popular triple cream, Brillat Savarin. It is an industrially made cheese by Fromagerie Lincet.

The Lincet name is originally from Marne and the company is currently run by the fifth generation of Cheesemongers. The plant in Saligny was established in 1957 and specializes in the manufacture and distribution of AOC Cheeses (Chaource, Brie de Melun & Epoisses), regional specialties, and triple creams (Brillat Savarin, Délice de Bourgogne & Fromage de Troyes). Délice is a triple cream meaning it has cream added to the curds to create the rich velvety texture.

Like all French triple creams it has a hint of salt to the palate which cuts through the rich creaminess of triple creams. The rind is soft, bloomy and snowy white, underneath the surface is a yellow-white pâte, which is sweet and creamy. The smell of the cheese can be quite pungent with earthy moulds and mushrooms. The outer edge of the cheese can be slightly chalky, but as you eat your way to the centre of the cheese, it becomes thick, creamy and sweet like a cream cheese.