



?Goat and Ewe? cheeses

Bûche, Sainte-Maure de Touraine, Selles-sur-cher, Crottin, Fresh goat's cheese...

These hugely varied cheeses are very practical and goat's cheese comes in small sizes. Some are coated in ash, while others are flavoured or wrapped in leaves. Blues can be produced both industrially and artisanally, and of all the cheeses they best symbolise terroirs' individual characters. They can be bought in cheese shops, on regional markets or right in the farms where they are made, but they are also available in all French supermarkets. They can be eaten as nibbles, with apéritifs or as part of a light meal, and they are also used in creative cuisine as they can be easily paired in many different ways.