

# CAMBOZOLA

## THE BASICS

<b>MAKE:</b>	Soft
<b>SUB MAKE:</b>	Predominantly Rennet set cheese for further ripening
<b>POST-MAKE:</b>	External mould/yeast ripened, Internal (blue) mould
<b>SUB POST-MAKE:</b>	Predominantly <i>Penicillium candidum</i> , Natural rind
<b>TYPICAL AGE PROFILE:</b>	14-16 days
<b>APPROXIMATE WEIGHT(S):</b>	150g, 400g, 2.2kg
<b>DIMENSIONS:</b>	4.5x7.6x7.6cm (150g) 4.4 x 12.7 x 12.7cm (400g) 25 x 25 x 4.5cm (2.2kg)
<b>GEOGRAPHICAL ORIGIN:</b>	Germany
<b>PROTECTED STATUS:</b>	No
<b>SPECIES OF MILKING ANIMAL:</b>	Cow
<b>BREED OF COW:</b>	N/A
<b>RAW/PASTEURISED MILK:</b>	Pasteurised
<b>VEGETARIAN/ANIMAL RENNET:</b>	Microbial
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	Wedges, whole wheels 2.2kg, 150g.



## THE STORY

The aspiration and the goal were great: to create a soft-ripened cheese that combines the creamy mildness with a delicate, refined zest. In 1980, master cheese-makers in Kempton, Allgau, southern Germany succeeded in achieving this uniqueness. The result was a new and fascinating composition. A very special cheese of its own kind: CAMBOZOLA.

With the unique interplay of tenderly melting curd and the refined flavour of blue mould, CAMBOZOLA is sure to impress. Cheese connoisseurs experience this stimulating taste experience in every single piece. Today, CAMBOZOLA has a firm place in well-stocked cheese counters around the world. In over forty countries, connoisseurs choose CAMBOZOLA when they want to enjoy a truly exquisite soft-ripened cheese.

## THE CHARACTER

The delicious secret of this popular classic is the high-quality cultures in the milk, which form a fine blue grain in the cheese during maturation. The refined flavour of the blue mould, combined with creamy soft-ripened cheese, is what makes CAMBOZOLA so irresistible! A creamy soft cheese with mild but refined blue mould notes. CAMBOZOLA develops a slightly blue mould flavour with increasing age. White, bloomy and edible exterior. Creamy yellow-white soft interior with few striations of blue mould.

Cambozola is defined by its distinctive combination of creamy white and blue, creating a well-balanced flavour profile. As a soft cheese that stimulates all the senses, it delivers a rich, smooth experience with a subtle blue character. It appeals to those who

enjoy moments of indulgence, whether for themselves or to share with others, making it a cheese associated with a sophisticated experience.

**PERFECT PARTNERS:**

Pair it with a red wine or strong, sweet beer. Serve it at room temperature with baguette, honey, jam, savoury charcuterie or fresh figs. Melt it into grilled cheese sandwiches with apple or top a burger.

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