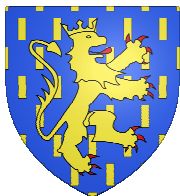


Lincet
Didier Lincet



CRÈME DE CHAOURCE



KREHM DEUH SHAH-OORS



Didier Lincet now offers Crème de Chaource ready to use for culinary delights. This cream is made in the style of Cancoillotte, a traditional cheese specialty from the Franche-Comté region. It combines the delicate Chaource flavor with a spoonability appreciated in gourmet kitchens.

Product specifications

Unit net weight: 5-1/3 oz.

Unit /per case: 12

BB days / weeks: 45 days ~ 6 weeks



The **Mediterranean diet** is more than a diet, it's a way of enjoying a tasty and healthy life in countries bordering the Mediterranean Sea.

Crème de Chaource is a delicious part of it and can be used as a sauce in place of heavy cream or butter.

Total Fat Content per tablespoon	Crème de Chaource	Heavy Cream	Butter	Classic Cheese Sauce
	3.5 g	5.18 g	7.7 g	7g



SERVING SUGGESTIONS

Crème de Chaource is traditionally used hot on pasta or steamed potatoes with sausages or cold cuts. Use it as a cheese sauce in place of heavy cream.



APÉRO TOASTS "Kachkéis"

Place a small dollop of **Crème de Chaource** on a slice of toasted baguette and melt for five minutes in a 300°F oven (or few seconds in the microwave).

CHAOURCE TAPAS FONDUE

Empty the contents of a **Crème de Chaource** container in a fondue crock and let it melt. Serve with bread pieces or fresh vegetables.



HAM & CHEESE CROQUE LINCET

Toast two slices of bread. Spread each with **Crème de Chaource**. Cover each slice with ham. Close the sandwich and bake for five minutes.

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