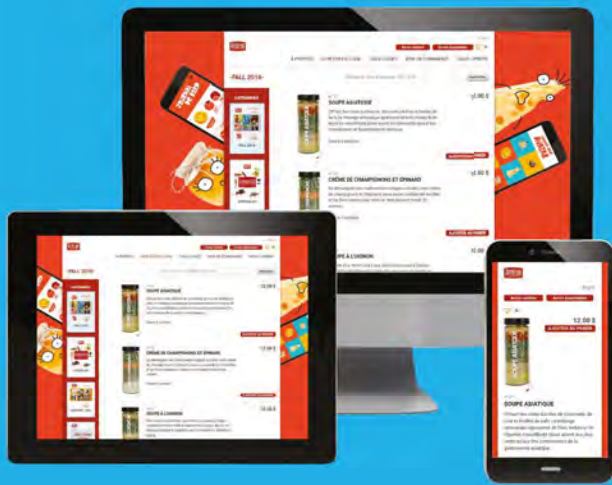




A selection of fine cheeses



**Find all these
produits on the participant's
online boutique***

*Ask your participant



906 **St-Paulin**

Discover its aromas of milk and yogurt and a slightly tangy buttery, nutty flavour.

\$11



Style	Semi-soft cheese
MF	25%
Moisture	50%
Format	185g



907 Cheddar Bio (aged 1 year)

\$14

908 Cheddar Bio (aged 3 years)

\$16

An excellent, gluten free and lactose free cheese that is the perfect pairing for your recipes, adding extra flavour to your meal.



Style	Firm cheese
MF	31%
Moisture	39%
Format	200g



909 **Le Désirable**

This firm, rind-free cheese is a cheddar made from pasteurized milk and marbled with maple syrup that is aged underground for over three months. Enjoy it for breakfast, brunch or as a snack.

\$12



Style	Semi-soft cheese
MF	31%
Moisture	37%
Format	140g



910 **Le St-Vallier**

Le St-Vallier is a plain grilling cheese. This cheese does not melt so it always retains its shape during cooking.

\$12



Style	Semi-soft cheese
MF	25%
Moisture	48%
Format	165g



Mousses, terrines and rillettes

Perfect for your aperitifs, brunches and wine & cheese evenings, our fine cuts are available in a wide range of varieties, sometimes classic, sometimes original.

Are you looking for a quick recipe ideas? Get a selection of delicious cold cuts and have fun making appetizers.

929 **Old-fashioned meat Pâté de campagne** 150g — 8\$

930 **Potted rabbit and pork with orange** 125g — 10\$

931 **Potted rabbit and pork with white wine** 125g — 10\$

932 **Duck liver mousse with Pineau des charentes** 125g — 10\$

933 **Potted game with pork and peppercorns** 125g — 10\$

911 Île-ASH-Island

This soft cheese with a flowery rind has a line of vegetal ash in its center. A smell of mushrooms and fresh cream, with the addition of fresh cream (double cream) give us a final salted butter.

13\$



Style	Pâte molle
MG	29%
Moisture	50%
Format	180 g



912 Soeur Angèle

This double cream cheese is made with cow's and goat's milk and a dash of cream. It has a fresh mushroom aroma, combined with the taste of goat's milk and cream. The melt-in-your-mouth texture has a very soft core.

13\$



Style	Soft cheese
MF	29%
Moisture	50%
Format	180g



913 Suisse

This firm Swiss cheese is made from pasteurized milk. Its beautiful firm texture reveals a pleasant hazelnut flavour, as well as a slight fruity taste.

11\$



Style	Firm cheese
MF	27%
Moisture	40%
Format	180g



914 Le Douanier

Made from pasteurized milk, it has milky, rustic, earthy and vegetal aromas. With a lingering taste, its mild flavours of cream, nuts and green apple become more enhanced with age.

14\$



Style	Semi-soft cheese
MF	24%
Moisture	48%
Format	200g



Gift boxes

901 The Seventh Heaven

- Cheddar Bio (aged 1 year), 200g
- Mild Gouda, 170g
- St-Paulin, 185g
- Crème des champs Brie, 170g

\$46

Save \$3



902 The Artisan

- Suisse, 180g
- Mild Gouda, 170g
- Crème des champs Brie, 170g

\$33

Save \$2



915 La fleur de Weedon

This cheese's character, taste and sweet aroma of nuts and cream are revealed after a controlled aging period of about 80 days. Lactose free.

\$12



Style	Semi-soft cheese
MF	28%
Moisture	41%
Format	145g



916 Le clos St-Ambroise

The rind of this cheese is washed and rubbed with St-Ambroise beer from Quebec. This magnificent combination brings out the fruity and milky aromas.

\$13



Style	Semi-soft cheese
MF	24%
Moisture	50%
Format	175g



917 Mild Gouda

A cooked, pressed cheese with a creamy yellow interior, a slightly tart flavour, and a few small round holes. Lactose free.

\$12



Style	Semi-soft cheese
MF	35%
Moisture	41%
Format	170g



918 Smoke Flavoured Gouda

This cheese offers a delicious and authentic natural smoke flavour. Lactose free.

\$12



Style	Semi-soft cheese
MF	35%
Moisture	41%
Format	170g



Our gift boxes come in a beautiful Perfection box.

903 The Smooth

- Potted game, pork and peppercorns, 125g
- Crème des champs Brie, 170g
- La fleur de weedon, 145g
- Gourmet fruit soread for Brie, 60ml

\$38

Save \$2



904 The Exquisite

- Potted rabbit, pork & white wine, 125g
- Smoke flavoured Gouda, 170g
- Gourmet fruit spread for Brie, 60ml
- Le pont tournant Brie, 180g

\$38

Save \$2



919 Crème des champs Brie

This Brie has a floral rind and is made from pasteurized milk and cream. Its unctuous interior offers a delicate taste of milk and hazelnuts.

\$12



Style	Soft cheese
MF	23%
Moisture	54%
Format	170g



Mild

920 Crème des champs double cream Brie

This soft cheese boasts a floral rind and a delicate aroma of cream and milk.

\$13



Style	Soft cheese
MF	28%
Moisture	50%
Format	170g



Mild

921 L'Extra Double Cream Brie

Deliciously rich, L'Extra Double Cream Brie has a soft interior with a delicious taste of cream and hazelnuts. This unctuous cheese is made to be savoured.

\$14



Style	Soft cheese
MF	28%
Moisture	50%
Format	170g



Mild

922 Le pont tournant

This creamy double cream brie is mild and round on the palate. It reveals an aroma of mushrooms and fresh cream and a base of butter and cream flavours.

\$12



Style	Soft cheese
MF	29%
Moisture	50%
Format	180g



Mild



Gift boxes

905 Small pleasures

\$32

- Duck liver mousse & Pineau des charentes, 125g
- Crème des champs Brie, 170g
- St-Paulin, 185g

Save \$1



923 Le bâtisseur

Le bâtisseur, winner of the 2017 Caseus award in the hard cheese category, was created to celebrate La Sarre's 100th anniversary. This hard-rind firm cheese boasts buttery and light fruity aromas.

\$12



Style	Firm cheese
MF	30%
Moisture	35%
Format	160g



924 La raclette Fritz

It has a strong lactic aroma and a marked flavour of hazelnut and mushroom with notes of milk and butter.

\$12



Style	Semi-soft cheese
MF	24%
Moisture	48%
Format	200g



925 Light Gouda

44% less fat than mild Gouda! A cooked, pressed cheese with a creamy yellow interior, a slightly tart flavour, and a few small round holes. Lactose free.

\$12



Style	Semi-soft cheese
MF	17%
Moisture	49%
Format	170g



926 Le Noyan

This semi-soft firm, washed-rind cheese is made from pasteurized milk and is surface-ripened for over 6 weeks. The rind varies in colour from pale pink to coppery orange. The cheese is cream-coloured, dotted with small holes and has a smooth yet elastic texture.

\$12



Style	Semi-soft cheese
MF	24%
Moisture	50%
Format	180g



Organic cheeses

928 Extra strong Cheddar

Extra strong L'Ancêtre is perfect for a cheese plate and will certainly delight cheddar connoisseurs!

\$16



Style	Firm cheese
MF	31%
Moisture	39%
Format	200g



930 Parmesan

This Italian cheese, made from unpasteurized organic milk, is aged for at least 12 months. Its intense flavour with a delicately fruity hint of salted butter will spice up all your recipes.

\$18



Style	Firm cheese
MF	30%
Moisture	32%
Format	200g



934

935

936

937

The new way to enjoy cheese

Each
\$6
60ml

937 Orange, cranberry and vodka

Delicious with a mild Brie.

938 Crab apple, red pepper flakes and nutmeg

A delight with all types of cheeses, especially an aged cheddar.

939 Date, crab apple and roasted cumin

Simply exquisite when paired with goat's milk cheeses.

940 Cranberry, raspberry, ginseng and anise

Delicious with a mild Brie.

938 Onion and cranberry confit

With apple juice concentrate and no added sugar.

10 \$
300 ml



Find all these products on the participant's online boutique*



NOTE : If however, at the time of delivery, an ordered product was not available from the producer, we will replace it with a product of equal or greater value. Thank you for your understanding !

Would you like to organize a fundraising campaign?
Vous voulez organiser une campagne de financement?

perfection.ca
1 800 463-0043

