



# Cheese platter with sourdough bread

## Culinary tip 🍳

Provide a **variety of cheeses** from different families:

- white mould cheeses (brie, camembert type)
- goat and sheep cheeses
- hard & semi-hard cheeses (type manchego, comté, ...)
- red crust cheeses (type chaumes, reblochon, ...)
- blue cheeses (type stilton, roquefort, ...)

Serve with sourdough breads, each with their **own character**. For example, a more acid bread is ideal with sweet toppings (pâté and onion confit, brie and honey, ...). Bread with a softer flavour is delicious with blue cheese.

## Product in the spotlight Sourdough bread

### Ingredients

- sourdough breads (e.g. pavé rustique, miche paysanne, buche 5 seeds,...)
- 5 to 7 kinds of cheese
- Sweet toppings (honey, jam, confit, ...)
- nuts, raisins, grapes

## Did you know that... 💡

... sourdough bread uses a '**mother dough**' with natural yeasts and micro-organisms? Each baker has his **own method**, which therefore makes each bread unique. **LLBG** has also developed **its own sourdough recipe**. Sourdough bread has a rich taste and crispy texture, and stays fresh for longer. It is very popular and its sour taste varies in intensity from country to country, with sometimes big differences.