

GRUB STREET



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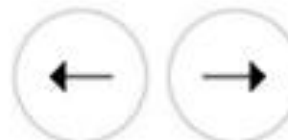
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From Adegger to Zimbro: 50 Runny, Yummy, Crumbly Cheeses to Eat Now



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Celebrity-Affineur Cheeses

Hervé Mons Camembert

(France)

One of the best Camemberts you're likely to find—and it's made from pasteurized milk. Produced in Normandy under the supervision of affineur Hervé Mons, it's full of earthy, truffy, sweet buttery flavor, and the paste is properly sticky-soft as opposed to runny; according to aficionados, a loose texture equals less flavor. *\$11 for a wheel at Whole Foods.*

Photo: Bobby Doherty/New York Magazine

