



ROQUEFORT

A famous French blue cheese aged in caves at Combalou. This Ewes cheese has a tangy, salty flavour with sweet notes.

Type of Milk:	Sheep	Pasteurisation:	Unpasteurised
Vegetarian:	No	Country:	Made In France
Region:	Pyrenees	Organic:	No
Flavour:	Tangy and salty	Accreditation:	PDO
Weight:	250g	Rec. Drink:	Sauternes

Commentary

In 1925, French law officially protected Roquefort in its geography and methods of production, helping to ensure a consistent character and quality in the cheese. This is now a Protected Designation of Origin (PDO) and denotes that Roquefort be made only with the milk from the Lacaune sheep and matured for at least 3 months in the Cambalou Fleurines. This particular Roquefort has been aged in the caves for 9 months.

The most noteworthy part of the production method for Roquefort is the introduction of the green - blue moulds, the *Penicillium Roqueforti*. This mould lives in the ground and contains the property which ferments the cheese. In handmade production, rye bread and wheat are stored and after 6 weeks, the mould is collected and introduced into the body of the cheese using a needle. After 4 weeks, the cheeses are rubbed in salt and wrapped in aluminium foil to avoid contamination with other bacteria's, avoid the formation of a hard crust and to ensure the slow and rich development of the unique flavour.

Young Roquefort is fairly firm in texture and has a mildly metallic taste evident over the sweet quality of the ewes' milk and bite of the blue veining. With age, the Roquefort takes on a creamier consistency, and the blue veins reach right to the edge of the cheese. The flavour becomes very strong and spicy with an openly sweet and rich flavour coming from the milk. It is the full character of this cheese which makes it ideal as a cooking ingredient as well as a perfect choice for a cheese board, to be accompanied by a fine Sauternes or Tokaji.

Roquefort can be traced back as far as 57BC when Julius Caesar recorded tasting the delicious cheese in his travels through France. Local folklore puts its creation down to a love-struck shepherd who was distracted by his young love from tending his sheep and abandoned his lunch in the cave in which he was sheltering. He returned a few days later to find that the cheese had developed a green mould that had spread through to its centre.

Technical Specification

Ingredients:	Ewes' Milk, Salt, Rennet, Dairy Cultures (Milk)
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Name & address of food supplier:	Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE