



FOURME D AMBERT

Made since the Middle Ages, this firm textured, creamy cheese has a distinctive cylinder shape and a mild, fruity flavour.

Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:	No	Country:	Made In France
Region:	Auvergne	Organic:	No
Flavour:	Fruity and creamy	Accreditation:	PDO
Weight:	250g	Rec. Drink:	P&W Monbazillac, Alsace Riesling

Commentary

Fourme D'Ambert obtained a Protected Designation of Origin (PDO) in 1972 and has since then been subject to specifications in its production. These include the fact that the cows producing the milk must be put out to pasture and grass should form the basis of their diet, being sourced from the region within the area of its designation. To make the cheese, milk is collected from the designated farms every two days and then put into a vat where it is kept overnight before being heated to 32 degrees. The blue moulds (Penicillin Roqueforti), the starter culture and rennet are added to curdle the milk and then this is cut by a master cheesemaker and stirred for more than one hour to help the separation of the curds and the whey. Whilst being stirred, the mixture forms a fine skin, called the cap, which protects the tender nature of the curd. During this process, little gaps form between the curds thanks to the firmness of the 'cap' which stops the curds sticking together completely. They are then placed into moulds which are stored in a warmer room and turned several times over 24 hours to enhance the drainage. Once drained, the cheeses are salted by hand with fine salt, or immersed in brine for several hours, and then moved to a ventilated room for two days. After this time, the cheeses are then pricked with large needles in order to create air holes to let in the oxygen and spread the blue mould veins. The cheeses are then matured for at least 28 days to develop their softness and fragrance, in which time the rind forms and the blue veining spreads to the heart of the cheese.

Fourme D'Ambert has a creamy white interior with dark greenish blue veining. It is moist in texture with a savoury taste that is tangy with a touch of sweetness.

Our Monbazillac is a perfect match for Fourme D'Ambert.

Technical Specification

Ingredients:	Cows' 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