



BRIE DE MEAUX

The finest of all bries. Full, rich flavour with a fruity yet mild tangy taste.

PLU: 570

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Ile de France	Rennet:	Traditional
Approx weight:	3 Kg	Style:	Mould Ripened
Accreditation:	PDO	Flavour:	Earthy and fruity
Rec. Drink:	White Burgundy	Rind:	White bloomy
		Own Milk:	No

Commentary

Brie de Meaux has been well-known since the Middle Ages and has a very distinguished past in which it has been appreciated by writers and royalty alike. Charlemagne enjoyed the cheese; Phillippe Auguste presented it to the ladies at court for New Year's presents; Henry IV and Queen Margot feasted on it at amorous parties and Louis XVI asked for some after his arrest at Varennes. In 1815, during the Congress of Vienna where 30 European diplomats were assembled for the task of reorganising Europe after the defeat of Napoleon, there was a banquet for the plenipotentiary where each person was served their favourite cheese. As an idea to relieve the boredom of the negotiations, a competition was declared to select the best of all the cheese available. Talleyrand suggested his favourite, the Brie de Meaux, made by a farmer named Baulny from Villeroy, and it was subsequently named "Roi des Fromages", or "King of Cheeses".

Over the centuries, the cheese has been widely imitated by both farmers in neighbouring regions and factories - neither of which lived up to the standards of the original. For this reason, in 1980, Brie de Meaux was given a status of Protected Designation of Origin (PDO) to preserve the original region and traditional methods of production.

It takes 25 litres of whole, raw milk to produce one brie of approximately 2.5kg. The coagulation temperature must not exceed 37 degrees Celsius. After separating the curds from the whey, the curds are ladled into moulds by hand using a scoop-like tool where they drain for three days before being placed on racks and sprinkled with penicillin mould and salt. The whole maturation process takes at least one month, often nearer two, when the ripe Brie's have a rind covered with white mould that is speckled with reddish pigments.

The texture should be even and lightly creamy, supple and smooth without being runny. It should have a pronounced and appealing fruity flavour with a suggestion of nuts and an earthy perfume. A strong aroma of ammonia is a sign that Brie de Meaux has been over matured.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of France

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1197kJ
	(kcal)	288kcal
Fat		20g
of which	saturates	14.78g
Carbohydrates		2.6g
of which	sugars	0.2g
Protein		20.4g
Salt		1.42g