

CANTAL

Matured for at least a month, Cantal is smooth and close textured with a rich, slightly nutty flavour and a hint of herbs

PLU: 555

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Approx weight:	40 Kg	Rennet:	Traditional
Accreditation:	PDO	Style:	Hard
Rec. Drink:	Fleurie	Flavour:	Buttery and earthy
		Rind:	Natural
		Own Milk:	No

Commentary

Cantal cheese is named after the massif in the Auvergne region. It can only be made between May and October when the cows graze high up on the mountain pastures.

The cheese is protected, and in order to bear the name 'Cantal', has to be matured for at least one month. When sold at between one and two months old, Cantal is described as 'jeune'. From three to six months of age, Cantal is known as 'entre-deux', and any older than that and the cheese is classed as 'vieux'. Our Cantal is a very good example of entre-deux.

Cantal Jeune has a mild, milky flavour which is sometimes nutty with a hint of vanilla. The rind is thin and the cheese has a pale ivory colour. Cantal Entre-Deux has more pronounced characteristics with a creamy aroma and an earthy fragrance. By the time the cheese is classed as 'vieux', the rind of the cheese will have become much thicker and dotted with red and orange spots of mould. The interior of the cheese should be darker, and flavours much stronger, with extraordinary aromas of pepper and spice.

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)	1513kJ
	(kcal)	362kcal
Fat		26g
of which	saturates	19.0g
Carbohydrates		0.184g
of which	sugars	0.0g
Protein		23g
Salt		0.4g