

## XV DU PIC CENDRE

A versatile, creamy, fresh goats' milk cheese coated in ash.

### PLU: 567

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|                |                                |                 |               |
|----------------|--------------------------------|-----------------|---------------|
| Sold as:       | Each                           | Organic:        | No            |
| Category:      | Continental Goat - Fresh (NHR) | Type of Milk:   | Goat          |
| Country:       | Product of France              | Pasteurisation: | Unpasteurised |
| Region:        | Tarn Valley                    | Rennet:         | Traditional   |
| Approx weight: | 110g                           | Style:          | Mould Ripened |
| Rec. Drink:    | New Zealand Sauvignon          | Rind:           | Charcoal      |
|                |                                | Own Milk:       | No            |

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### Commentary

The rugby ball shaped XV du Pic Cendre cheese - the name derives from French Rugby Union known as Rugby à XV - is produced by Le Pic Fromagerie, a family run traditional business set up in the Tarn Valley by a couple over 25 years ago. Over the years, the couple's sons have become interested in the family business and are now both fully involved.

Le Pic collect milk daily from six goat producers in the vicinity, all of whose goats graze on the local undergrowth and scrub and have the rich, healthy and varied diet which ensure the best quality of milk.

This cheese is coated in a fine layer of charcoal. Since the beginning of cheese making, the preservation of the fresh cheese surface has always been problematic. Then, someone had the idea of coating the surface with the fine grey ash that was readily available from burnings. In earlier times, this was ash from the burning of the grapevine clippings in the Loire Valley of France, which was even then noted for their wealth of fresh goat cheese. This preserved the cheese by discouraging the insects, microbes, and mould spores from infecting the cheese. It also became apparent that the ash tended to dry off the surface as well. The acidity in cheese can inhibit ripening, preventing cheese from reaching its optimal flavour and texture, the ash is an alkaline substance that neutralizes acidity and aids in the ripening process. Today the finely powdered and food-grade charcoal used is made from salt and vegetable ash (vegetables that are dried and turned into ash), it is sterile, odourless and tasteless.

Delicious on a cheeseboard served with honey or warm through salads or baked.

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### Technical Specification

Ingredients: Goats MILK , cultures, rennet, salt, vegetable charcoal.

Place of provenance: Product of France

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Fromagerie du Pic, Le Roudoulie- 81140 Penne