



BLEU D AUVERGNE

Linked in style to Roquefort but made with cows milk, this cheese has a supple texture and a gently salty, strong flavour

PLU: 554

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Auvergne	Rennet:	Traditional
Approx weight:	1.3 Kg	Style:	Blue
Accreditation:	PDO	Flavour:	Salty and strong
Rec. Drink:	Chateau Neuf du pape	Rind:	Natural
		Own Milk:	No

Commentary

Produced roughly 40km west of Clermont-Ferrand, Bleu d'Auvergne has a well established reputation and identity amongst French cheeses. The art of making Bleu d'Auvergne was first mastered by a man called Antoine-Roussel who turned a product which was inconsistent and difficult to sell into a cheese similar to that found today. The origins of the cheese are without doubt linked to those of Roquefort, which predates it, with Bleu d'Auvergne said to be a cows' milk imitation of the more famous cheese.

Roussel found that certain parts of the lightly pressed curds grew blue moulds when kept in a cellar, which had a flavour he found to be 'special, pleasant and perfumed'. He wanted to develop these moulds and consequent flavours and so modified aspects of the fabrication and crafted experiments to encourage the mould. He discovered that wooden cheese-moulds worked better than terracotta ones, and that rye bread placed in the proximity of the cheese encouraged it to turn blue better than it would naturally. He also worked out that he could encourage the moulds to grow consistently within the cheese by spiking them with a needle, a theory which was then concreted by Louis Pasteur only 3 years later in 1857 when he presented his thesis on milk fermentation, and in 1860 proved that germs which exist in air can multiply on organic matter. In 1893, Bleu D'Auvergne was nationally recognised as a 'cheese made in the Roquefort way' and in 1937, a decree was published which defined the features of the cheese and was the first step towards the achievement of the AOC (Appellation d'Origine Controlée) classification.

Bleu d'Auvergne is in the shape of a cylinder and weighs approximately 2.5kg. It is matured for 3 months in a cool, humid cellar and has a strong, but not over powering perfume. Its texture is firm and slightly springy and its flavour pronounced without excessive salt.

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)	1422kJ
	(kcal)	343kcal
Fat		29g
of which	saturates	20g
Carbohydrates		0.5g
of which	sugars	0.5g
Protein		20g
Salt		2.9g