



## MOTHAIS SUR FEUILLE

An attractive soft goats milk cheese that is wrapped in a chestnut leaf to moderate the moisture levels.

PLU: 167

Sold as:	Each	Organic:	No
Category:	Continental Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Poitou Charentes	Rennet:	Traditional
Approx weight:	230 g	Style:	Mould Ripened
Rec. Drink:	Sancerre	Flavour:	Strong and salty
		Rind:	Leaves
		Own Milk:	Yes

## Commentary

This cheese is a stylish and eye-catching addition to any cheese board - oval in shape and wrapped in a dried Chestnut leaf. It has a full, complex and rich flavour, with a creamy yet firm texture that in our opinion makes it one of the best goats' cheeses you can find.

The function of the Chestnut leaf is two-fold. Firstly aesthetic, and secondly it takes moisture from the cheese, but retains it and gives it back to the cheese as and when the cheese needs it. This is evident on the mature cheese as when it is broken in half; it is creamy to the crust on the side where the leaf has been. It is therefore imperative to never peel the leaf from the cheese until eaten.

Paul Georgelet learnt his cheese making skills from watching the older women in his village make cheese when he was younger, and is proud of the fact he has learnt nothing from theory, all in practice. 90% of the milk he uses to make his cheeses comes from his own goats.

The Mothais Sur Feuille is similar in style to the better-known and protected Chabichou du Poitou. Unlike the little tower-shaped Chabichou, this cheese is oval and is wrapped in a dried Chestnut leaf. Monsieur Georgelet, amongst others, is striving to keep the cheese unrivalled and unique through obtaining a Protected Designation of Origin. The PDO will stipulate, among other things, that the addition of the leaf occurs between 3-5 days after the cheese is made, something fundamental to the quality of the cheese according to those who make it.

## Technical Specification

Ingredients: Goats' 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: Georgelet , Sarl Paul Georgelet 6 Route de La Caille 79 110 Villemain

## Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1136kJ
	(kcal)	274kcal
Fat		22.74g
of which	saturates	16.00g
Carbohydrates		0.78g
of which	sugars	0.78g
Protein		16.20g
Salt		1g