

FUNKY MONK

A semi-soft Trappist-style cheese with a buttery, bouncy texture and notes of cured meat and cooked onions.

PLU: 1252

Sold as:	Weighed /Kg	Pasteurisation:	Pasteurised
Category:	Continental Cow - Soft (NHR)	Rennet:	Vegetarian
Country:	Made in Europe	Style:	Washed Rind
Region:	Koolzaadstraat	Flavour:	Full, soft, creamy
		Rind:	Washed

Commentary

Funky Monk is a wonderfully complex, yet accessible example of an Abbey-style, washed-rind cheese. The texture is smooth and buttery with a squidgy consistency. The cheese oozes Alpine flavours of cured meat, cooked onions and sweet cream, whilst the rind is fruity and pungent.

Located in the Flemish countryside in western Belgium, cheesemaker Johan Deweer and his son Louis-Philippe make Funky Monk cheese from their herd of Holstein Friesian and Brown Swiss cows' milk. They use a recipe, which was first developed centuries ago by Catholic Trappist Monks.

Johan Deweer took over his family's farm in 1987, which was used to raise livestock and for growing crops. After studying cheese-making in Normandy and New Zealand, Johan and his wife Dominique made the decision to start cheesemaking.

Funky Monk is a washed- rind cheese, which is a renowned feature of traditional Trappist-style cheeses. The Deweers use salt-water brine to coat the cheese, to encourage the growth of certain bacteria on the rind, which allows the cheese to develop a distinctive flavour. Once the cheese is washed, it is sent out to Kaasafineurs Van Tricht.

Similar to the Deweers, Kaasafineurs Van Tricht is run by Michel and Frederic who are a father and son duo. Michel purchased his father's delicatessen in 1978 and began developing an interest in cheese and started working with local farmers for a selection for his shop. He created two ageing rooms at the back of his shop, located in Berchem, Antwerp and began affinage. Due to his success, Michel and Frederic ended up expanding to a larger space where they could have multiple humidity-controlled rooms at different temperatures to age cheeses from all over Europe.

Funky Monk pairs perfectly with a Belgian wheat beer. Not only is it from the same region, the fruity and meaty notes of the cheese, are perfectly balanced by the dry, bread-like notes of the beer.

Technical Specification

Ingredients: Cow's (Milk), Sea Salt, Vegetarian Rennet, Lactic Acid

Place of provenance: Made in Europe

Allergens: Milk

Storage: Keep re Fridgerated

Instructions for use:

Supplied by: European Fine Cheeses

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1648kJ
	(kcal)	394kcal
Fat		34g
of which	saturates	24g
Carbohydrates		0g
of which	sugars	0g
Protein		23g