



## OSSAU IRATY

The only protected cheese of the Pyrenees. The sheep graze on hillsides in winter and pastures in summer.

**PLU: 870**

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Sheep - Hard (NHR)	Type of Milk:	Sheep
Country:	Product of France	Pasteurisation:	Pasteurised
Region:	Basque	Rennet:	Traditional
Approx weight:	5 Kg	Style:	Hard
Accreditation:	PDO	Flavour:	Sweet and nutty
Rec. Drink:	Faugeres	Rind:	Natural
		Own Milk:	No

## Commentary

Ossau Iraty is a delicious traditional cheese from the Bearnais and Basque regions of France. The presence of Pyrenean cheeses was first recorded by the latin writer Martial at the markets of Toulouse in the first century, and in the 14th century, ewes' milk cheese became a recognised value of exchange in return for rent or goods and therefore became the main source of revenue for shepherds.

In the 1970's, the most part of milk collected from ewes in the Bearn and Basque region were transformed into Roquefort cheese. This had a major influence on the development of the ovine dairy production in the region, but marginalised many of the other styles of ewes' milk cheeses, such as the Ossau Iraty. After the 1970s, however, local production of Roquefort fell and production of traditional, local ewes' cheese increased again. In order to protect their traditional cheese, producers from the Bearn and the Basque Region created a syndicate to protect and obtain the acknowledgement of the Ossau Iraty cheese as AOC.

Ossau Iraty has a pinkish, light grey rind. Its interior is compact with no holes and should be slightly elastic in texture. In taste, the cheese is nutty and milky and due to its unctuous consistency and firmness is often enjoyed accompanied by red berry jams, or cooked in mini tarts or pastries as amuse-bouches.

## Technical Specification

Ingredients: Ewes' Milk , Salt, Rennet, Dairy Cultures (Milk )

Place of provenance: Product of France

Allergens: **Milk**

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

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