

ST MARCELLIN

This soft, strong & creamy cheese dates back to the reign of King Louis XV.

PLU: 532

Sold as:	Each	Organic:	No
Category:	Continental Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Rhone-Alps	Rennet:	Traditional
Approx weight:	80 g	Style:	Mould Ripened
Rec. Drink:	Vin de Paille	Flavour:	Intensely creamy
		Rind:	White bloomy
		Own Milk:	No

Commentary

The name of the St Marcellin comes from the county town of the department of Iserre where the cheese was first commercialised. It has a history which dates back to Louis XI, governor of the Dauphine, who later became King Louis XV. Legend has it that he was attacked by a bear while out hunting. He was saved by two local lumberjacks who accompanied him back and gave him some St Marcellin cheese to calm his nerves. The future king found the cheese delicious and when he returned to court, he gave each of the lumberjacks a noble title and spread the news of the delicious cheese he had tasted.

To make St Marcellin, one 85g cheese requires 0.7 litres of milk. Milk is collected and then left at a temperature of 20-22 degrees for 2 hours to encourage the lactic cultures to form. The milk is curdled before it solidifies, and then conserved for approximately a day in a warm room before being drained in small receptacles called 'faisselles'. Once the whey has drained away, the cheeses are put in moulds and rested for 6 hours before being turned and salted. After a further 6 hours they are turned again and salted on their other side. They are then left to sit in the faisselles for a further 12 hours, after which they are removed and placed in a hot room so that moulds can develop. After staying in the hot room for a day, they are transferred to a drying room which runs at a constant 16 degrees. After 24 hours, the St Marcellin is a runny consistency and after 48 hours it is firmer. Once the cheeses are put in the cheese cellar, known as the haloir, they start to develop blue moulds on the surface and then after about 3 weeks, this changes to a yellow colour. The yellow rind starts to bloom and this ripens the cheese from the outside giving a creamy centre.

St Marcellin cheese is the shape of a small disc with a diameter of 7-8cm and a thickness of 2cm. It has a lactic, fermented scent and is very soft and supple in texture. The taste is mild and slightly acidic to start with and deliciously creamy.

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: Fromageries de l'etoile , Fromageries de l'Etoile du Vercors - Les Loyes- 38680 Saint Just de Claix

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1138kJ
	(kcal)	275kcal
Fat		23g
of which	saturates	18g
Carbohydrates		0.9g
of which	sugars	0.6g
Protein		16g
Salt		1.6g