

COEUR DE NEUFCHATEL

Similar to Camembert in taste and texture but richer and coarser. This heart-shaped cheese is the oldest cheese of Normandie.

PLU: 747

Sold as:	Each	Organic:	No
Category:	Continental Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Normandy	Rennet:	Traditional
Approx weight:	200 g	Style:	Mould Ripened
Accreditation:	PDO	Flavour:	Rich and earthy
Rec. Drink:	Cahors red	Rind:	White bloomy
		Own Milk:	No

Commentary

Produced in the humid region of the Haute-Normandie, Neufchâtel cheeses are fabricated in the artisan way and can take on several forms with the most widespread being the original and surprising heart-shape, 'le coeur'.

The story goes that the young women of Neufchâtel-en-Bray offered this cheese to their gallant knights during the Hundred Years War. The monks preferred to say that it represented the wings of an angel. The cheese became very popular in Paris in the early 1800s and is still well-loved today.

Fresh, unpasteurised milk from the Normandie breed of cow is collected and heated, with the rennet being added two hours later. After draining unassisted, the cotton bags are then put in a press to remove as much whey as possible.

Close relation to the Camembert cheese in its texture and taste, some people actually prefer the Neufchâtel with its coarse, earthy taste and deeper rind.

The Coeur de Neufchatel has been protected as a cheese since 1977, earning it a Protected Designation of Origin (PDO).

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: Fromagerie du Pays de Bray , ZI de Sainte Radegonde 76270 Neufchâtel en Bray

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1229kJ
	(kcal)	297kcal
Fat		25.4g
of which	saturates	18.0g
Carbohydrates		0.4g
of which	sugars	0.4g
Protein		16.6g
Salt		1.6g