



BRIE DE MEAUX

The finest of all bries from the region where brie originated. Full, rich flavour with a fruity yet mildly tangy taste

PLU: 570

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Ile de France	Rennet:	Traditional
Approx weight:	3 Kg	Style:	Mould Ripened
Accreditation:	PDO	Flavour:	Earthy and fruity
Rec. Drink:	Bouygogne	Rind:	White bloomy
		Own Milk:	No

Commentary

Brie de Meaux has been well-known since the Middle Ages and has a very distinguished past in which it has been appreciated by writers and royalty alike. Charlemagne enjoyed the cheese; Phillippe Auguste gave it as New Year's presents to the ladies at court; Henri IV and Queen Margot feasted on it at amorous parties and Louis XVI asked for some after his arrest at Varennes. In 1815 during the Congress of Vienna where 30 European diplomats were assembled for the task of reorganising Europe after the defeat of Napoleon there was a banquet for the plenipotentiary where each person was served their favourite cheese. As an idea to relieve the boredom of the negotiations, a competition was declared to select the best of all the cheese available. Talleyrand suggested his favourite, the Brie de Meaux, made by a farmer named Baulny from Villeroy, and it was subsequently named "Roi des Fromages", or "King of Cheeses".

Over the centuries, the cheese has been widely imitated by both farmers in neighbouring regions and by factories producing pasteurised versions which were a poor imitation of the original. For this reason, in 1980, Brie de Meaux was given a status of Protected Designation of Origin (PDO) to preserve the original region and traditional methods of production. It takes 25 litres of whole milk to produce one brie of approximately 2.5kg. After separating the curds from the whey, the curds are put in a mould where they drain for three days before being placed on racks and sprinkled with penicillin mould and salt. The whole maturation process takes at least one month, often nearer two, when the ripe Brie's have a rind covered with white mould that is speckled with reddish pigments.

The texture should be even and lightly creamy, supple and smooth without being runny. It should have a pronounced and appealing fruity flavour with a suggestion of nuts and an earthy perfume.

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: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE