

STE MAURE

A full flavoured goats cheese, which holds a rye straw bearing the name of its producer.

PLU: 601

Sold as:	Each	Organic:	No
Category:	Continental Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Loire	Rennet:	Traditional
Approx weight:	230g	Style:	Mould Ripened
Accreditation:	PDO	Flavour:	Creamy and nutty
Rec. Drink:	Cabernet Franc	Rind:	Blue moulds
		Own Milk:	No

Commentary

Ste Maure is a log shaped goat's milk cheese which is made in the Toutaine area of the Loire Valley in western France. This area is often known as The Garden of France and is famous for its Chateaux where French Kings liked to hunt, and for its superb wines based on the Sauvignon grape.

Ste Maures's natural rind is coated in ash giving it a dark, charcoal grey/black appearance and often a light coating of penicillin mould grows on the surface which can give it a grey/green or blue sheen. The interior of the cheese has the typically white colour of goats milk and it starts with quite fine textures, becoming runny with maturity and then harder as it dries and shrinks in size. Typically Ste Maure is made with a straw running through its length. The purpose is twofold; firstly to enable the cheesemaker to roll the cheese in ash and secondly to help hold together the cheese with might otherwise break in two.

There are hints of both nuts and lemon in both the aroma and the taste, but above all it is typically a goats cheese. The cheese may be sold at any age from a week to 2 or 3 months and it is a personal preference as to which state of maturity is best.

The local wines made from the Sauvignon grape are a perfect match for Ste Maure. Wines such as Sauvignon de Tourraine, Pouilly Fume and Sancerre. The more mature cheese, the more full flavoured the wine needs to be. Also excellent are the red wines of the Loire made from the Cabernet Franc grape.

Technical Specification

Ingredients: Goats' 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: Hardy , Fromagerie Hardy 5 Rue de l'ancienne gare, 41 130 Chatillon sur Cher

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1240kJ
	(kcal)	299kcal
Fat		25.0g
of which	saturates	19.0g
Carbohydrates		0.5g
of which	sugars	0.5g
Protein		18.0g
Salt		1.7g