

## ROCAMADOUR

A tiny and flavour-packed goats cheese from the region of Lot in France

### PLU: 986

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Sold as:	Each	Organic:	No
Category:	Continental Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of France	Pasteurisation:	Unpasteurised
Approx weight:	35g	Rennet:	Traditional
Accreditation:	PDO	Style:	Mould Ripened
Rec. Drink:	Sancerre	Flavour:	sweet and nutty
		Rind:	White bloomy
		Own Milk:	No

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### Commentary

Formerly known as the Cabecou de Rocamadour, the Rocamadour is named after the village in which it is made. Its origins stem back to the Middle Ages when goats were introduced to the region at the time of the Arab invasion. These small cheeses had monetary value between tenant farmers and land lords and was used as a trading currency for taxes in the 15th Century.

Rocamadour has been a protected cheese since 1996, meaning that it can only be made in the Quercy region to a particular method. The cheese is made from raw, whole goat's milk and matured in the cellar for about 12 -15 days to attain full maturity, but it can be ripened furthermore for several months to make it a bit stronger. After several months it takes on a more intense flavor and is typically eaten on its own with a red wine toward the end of the meal. The delicate flavour comes from the richness of the goat's milk, a result of the goats having access to the pastures in the Rocamadour area where hawthorn, juniper and mulberry trees proliferate.

The cheese is evenly shaped and has a white rind that will pick up fine blue moulds on the rind. It is firm in texture and has a lightly milky flavour with a sweet nuttiness. Beautiful on hot toast or in salads.

When younger its flavour fits very well with dry white wines such as Mâcon, however with age they take on a more intense flavour and are better suited to a medium red such as Paxton & Whitfield's Cote De Duras Red.

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### 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: Ferme de la Cazelle, La Traule 46320 Durbans

## Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1132kJ
	(kcal)	273kcal
Fat		22.0g
of which	saturates	17.0g
Carbohydrates		0.7g
of which	sugars	<0.5g
Protein		18.0g
Salt		1.2g