



FLEUR DU MAQUIS

Named after a regional flower, this beautiful ewes milk cheese is rolled in thyme, juniper berries and small chillies.

PLU: 543

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Sheep - Soft (NHR)	Type of Milk:	Sheep
Country:	Product of France	Pasteurisation:	Pasteurised
Region:	Corsica	Rennet:	Traditional
Approx weight:	285g	Style:	Mould Ripened
Rec. Drink:	Chinon	Flavour:	Herby and spicy
		Rind:	Herb Coated
		Own Milk:	No

Commentary

First created in the 1950s, this is a stunning little artisan cheese from the Bastia region of Corsica. Its name comes from the flower that grows in the area, although the cheese can also be known as Brin D'Amour as the interior is fine and the colour varies between red and green.

Fleur de Maquis is made using the milk of the ewes who graze the Bastia region and the resulting cheese is covered with indigenous aromatic herbs, juniper berries and small birds eye chillies.

This marriage of flavours represents the Corsican spirit, with the ewes' milk being scented with the native vegetation which fragrances the countryside of the island to create a unique flavour which is captivating and intense.

Technical Specification

Ingredients: Ewes' 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

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1390kJ
	(kcal)	335kcal
Fat		27.5g
of which	saturates	15.09g
Carbohydrates		2.8g
of which	sugars	0.0g
Protein		18.3g
Salt		1.3g