



ST. NECTAIRE

A smooth textured, earthy flavoured cheese that is matured on a bed of rye straw and matured in humid cellars

PLU: 559

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Auvergne	Rennet:	Traditional
Approx weight:	2 Kg	Style:	Mould Ripened
Accreditation:	PDO	Flavour:	Earthy and nutty
Rec. Drink:	Hermitage Blanc	Rind:	White bloomy
		Own Milk:	No

Commentary

St. Nectaire is a French semisoft, washed rind cheese from the Auvergne region of France. Made from the milk of Salers cows that feed on rich, volcanic pastures. The cheese has been made in Auvergne since at least the 17th century.

St. Nectaire fermier takes six to eight weeks to mature on rye straw mats, imparting a pungent smell to the cheese. When aged, it has a greyish-purple washed rind, dotted with white, yellow and red molds. The creamy, supple, silky textured paste melts in the mouth to reveal flavours of nuts, hay and mushrooms.

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

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1550kJ
	(kcal)	370kcal
Fat		28g
	of which saturates	19.8g
Carbohydrates		1.2g
	of which sugars	<0.5g
Protein		21.5g
Salt		1.4g