

BRIE DE MELUN

Named after a historical market town, this Brie is slightly stronger and saltier than the larger Brie de Meaux

PLU: 679

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:	1.5 Kg	Style:	Mould Ripened
Accreditation:	PDO	Flavour:	Mushroomy and salty
Rec. Drink:	Champagne	Rind:	White bloomy
		Own Milk:	No

Commentary

Brie de Melun is said to be the ancestor of all Bries, and is cousin to the more famous Brie de Meaux. It is thought to be approximately 1000 years old. Brie de Melun originated, and is named after a historic market town in the region of northern France known as Seine-et-Marne where the cows graze in the Valleys.

Brie de Melun was granted an AOC protection in 1980 that requires the cheese to be manufactured under strict guidelines for supreme quality. For example, the cheese is to be made using a traditional method within the region of Seine-et-Marne. The milk must come from cows which have grazed within the Seine-et-Marne and the milk must remain unpasteurised. Traditional rennet must be used.

Nowadays, there are just two dairies making the cheese: Meaux St Faron and Fromagère de la Brie and just one farm supplying the milk: Juchy.

Brie de Melun is matured for six-eight weeks in a cool cheese cellar. If the cheese is left to ripen for a longer period, then it matures to a Brie Noir. This is a much stronger Brie with a darker and crumblier rind. It has a much more aggressive, punchy flavour - many French people prefer this.

Paxton & Whitfield specifically choose Brie de Melun for its aromatic, mushroomy flavours. It's a little stronger and saltier than the other Brie we stock - Brie de Meaux. Brie de Melun is smaller, with a slightly domed shape. It has a darker, mottled rind.

Brie de Melun is used to prepare regional dishes like croûte au brie. Brie de Melun was a favourite of Robert le Pieux, King of France who lived in Melun.

A PDO cheese

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)	1157kJ
	(kcal)	279kcal
Fat		22.0g
of which	saturates	22.0g
Carbohydrates		0.2g
of which	sugars	0.2g
Protein		20g
Salt		2.03g