

PONT L EVEQUE

Named after a town between Lisieux & Deauville, this satisfying cheese has a supple texture & rounded taste.

PLU: 587

Sold as:	Each	Organic:	No
Category:	Continental Cow - Washed Rind (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Normandy	Rennet:	Traditional
Approx weight:	360 g	Style:	Washed Rind
Accreditation:	PDO	Flavour:	Rounded and Fruity
Rec. Drink:	Strong Red Or Cider	Rind:	Washed
		Own Milk:	No

Commentary

Pont L'Eveque (eveque is the French word for bishop) is one of the oldest cheeses to come from Normandy with its production recorded as far back as the 10th century when it was used as a tithe. It was originally known by the name 'angelot' and subsequently 'augelot' after the Pays d'Auge, the area where the cheese originated, but in the early 17th century it took its name instead from the town situated between Lisieux and Deauville which held one of the major markets of the region. In the 18th century, the notoriety of the cheese expanded outside France, and by the 19th century, Pont L'Eveque was a farm produced cheese made every two days with different qualities of the cheese sold according to the amount of fat it contained.

The development of the railways helped with the commercialisation of the cheese and the cheese makers benefited from the rapidity, security and moderate cost of this new mode of transport. Only the highest quality Pont L'Eveque was commercialised which explains why the cheese has such a great reputation.

Pont L'Eveque can be formed into various shapes due to the ceramic mould, the 'vaisselle', which is used. It achieved AOC status (Appellation d'Origine Controllee) in 1976, which protects the cheese and its traditional recipe.

The rind of the Pont L'Eveque cheese is quite glossy, varying from yellow gold to orange in colour. It is ready to eat when the interior of the cheese is pale yellow, and the texture tender, not too dry or too runny. With a flavour that is unctuous and slightly salty, the cheese is full of subtle and refined complexity and has creamy, fruity and nutty aromas.

In 1622, Helie le Cordier, a Norman writer, published a poem comprising 16 verses to honour the Pont L'Eveque cheese, with a nationally famous verse as follows:

It does not have a bad smell
Nor an unpleasant skin
It is not waxy like others
It is loved in the same way by everybody
Because it is made with an art
Whether young or aged, it is only cream

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: Fromagerie de la Houssaye, Fromagerie de la Houssaye 14170 Boissey St Pierre-sur-Dives

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1383kJ
	(kcal)	334kcal
Fat		28.0g
of which	saturates	18.7g
Carbohydrates		0.4g
of which	sugars	0.4g
Protein		20.0g
Salt		1.7g