



STELLA'S  
P A N T R Y

## Chabichou du Poitou

**Pronunciation:** SHAW-bee-shoo du pwah-TOO

**Origin:** Poitou-Charentes, France

**Milk Source:** Pasteurised Goat's milk

**Rennet Type:** Animal

**Style:** White Mould

**Size:** 150g

**Approximate Age:** 10-20 days



The Poitou-Charentes region to the West of France is known to be the cradle of French goat cheese production. This particular cheese has a thin white rind with a greyish mould growth. The firm interior after time becomes crumbly. 'Chabi', the informal name for this petit fromage, is an interpretation of the Arabian word for goat – 'chebli'. Upon ageing, Chabichou develops a characteristic, edible wrinkled rind dotted with occasional gray patches. Cut the cheese and it reveals a firm, creamy "bright white" interior but not before unwinding a thin buttery layer.

**Tasting Notes:** Even though it smells typically "goaty", the flavors are sweet with a bit of salty and tangy edge at the end. As the cheese ages, it becomes savory, piquant and nutty.

**Uses:** Cheese platter

**Wine Match:** Champagne, light white wine, pilsner

**Try with:** Muscatels, quince paste, crusty bread