



STELLA'S
P A N T R Y

Fromage de Meaux

Pronunciation: from-ahj DEH moh

Origin: Ile-de-France (Seine-et-Marne), France

Milk Source: Pasteurised Cow's Milk

Rennet Type: Animal

Style: White Mould

Size: 3kg wheel

Approximate Age: 6-8 weeks



French Brie like this is much stronger in flavour than Australian-made styles. Brie cheese is named after the region of Brie – a region within the Île-de-France department about 50kms from Paris. Individual cheeses are also named after the specific villages where they are made, for example, in this instance: the village of Meaux. Fromage de Meaux is the pasteurised version of raw-milk Brie de Meaux AOP. Brie, Camembert and other white mould cheeses ripen from the outside in, the mould rind is alive and works to break down the initial chalky texture of the cheese into a soft, unctuous paste. a faint whiff of ammonia may be present when the cheese is first unwrapped, but it should fade (it's a by-product of the living rind). If it lingers, or if the cheese tastes 'chemical' or smells strongly of bleach it is too old..

Tasting Notes: The rind has a strong aroma of damp hay and cellars. The texture is soft and almost runny – more bulging and custardy and has a rich, yeasty, mushroomy flavour with a creamy finish.

Uses: Cheese platter

Wine Match: Chardonnay, Full bodied sparkling or Champagne, Pinot Gris

Try with: Muscatels, quince or fig paste