



STELLA'S
P A N T R Y

Bleu de Lacqueuille

Pronunciation: bler-de-la-KAY
Origin: Auvergne, France
Milk Source: Pasteurised Cow's milk
Rennet Type: Animal
Style: Blue
Size: 1.2kg
Approximate Age: 3 months



The small charming village of Lacqueuille in Auvergne is home to a statue of Antoine Roussel, who in 1850 sprinkled blue mould which he found growing on rye bread over fresh curd to create the beginnings of this delightful blue. Production of Bleu de Lacqueuille gradually spread to the surrounding region of Auvergne. Although similar to the better known Bleu d'Auvergne the texture of this blue is more open and the rind has been dry salted producing a firmer cheese that crumbles under pressure.

Tasting Notes: This blue has a soft interior with chunky dispersions of blue mould. Fresh and creamy in flavour with a slightly salty, spicy blue tang. Made from rich cow's milk this blue is a rich creamy blue with smooth texture. The finish can be slightly sour leaving the mouth with a "clean" feel.

Uses: Cheese platter, sauces and crumbled over salads

Wine Match: Chardonnay, robust reds, dessert wines

Try with: Truffle honey, rye bread, jam lady jam- fig & earl grey