



STELLA'S
P A N T R Y

Bleu des Pyrenees (Basque)

Pronunciation: bler-day-PEER-uh-neeZ

Origin: Midi-Pyrénées (Basque country), France

Milk Source: Pasteurised Ewe's milk

Rennet Type: Animal

Style: Blue

Size: 5kg wheel

Approximate Age: 3 months



Bleu des Basques is a cousin of the AOC sheep milk cheese Ossau Iraty, and historically was only made when there was plenty of spare milk around. Not surprisingly the demand has grown in recent years, so now it is produced throughout the year. In full production since 2001 the cheese is now much easier to find.

Bleu des Basques is made in the rugged mountains that form the natural border between France and Spain, the Pyrénées.

Tasting Notes: It is a creamy ewe's milk cheese with the Pyrenees area's trademark flavour; nutty and slightly sweet with a floral aftertaste reminiscent of the pastures of the high alpage. It has a somewhat crumbly structure, wherein the salty blue mould forms in small pockets as the cheese slowly ages over three months.

Uses: Cheese platter

Wine Match: Dessert wines, Sherry

Try with: Muscatels, fig or quince paste, crusty bread