



STELLA'S
P A N T R Y

Cendre Royale (Morbier)

Origin: Burgundy, France

Milk Source: Pasteurised Cow's Milk

Rennet Type: Animal

Style: Semi Hard

Size: 5kg wheel

Approximate Age: 3-4 months



This is a pasteurised version of Morbier which is a cheese made famous by legend. Legend has it that the cheese was originally made for personal consumption by the workers producing Comté. A mixture of wood ash and salt was sprinkled over any leftover fresh curd from the morning's milk in order to keep insects away and prevent a rind forming. Any left over curd from that evening's milk was then placed on top. Consequently, the cheese made had a black furrow running through the middle of it, which is now a definite characteristic of the Morbier. Nowadays, the ash layer is purely decorative and made from a vegetable dye.

Tasting Notes: The cheese has a rubbed rind with supple and soft interior exhibiting both savoury and fruity notes, and a distinct pungent aroma.

Uses: cheese platter

Wine Match: Chardonnay, fresh Riesling, craft beer or cider

Try with: quince paste, sesame seed lavash