



STELLA'S  
P A N T R Y

## Fourme d'Ambert

**Pronunciation:** FOORM-dom-BAIR

**Origin:** Auvergne France

**Milk Source:** Pasteurised Cow

**Rennet Type:** Animal

**Style:** Blue

**Size:** 2kg

**Approximate Age:** 3 months



This cheese dates back to the 9th century and is traditionally made in the area surrounding the town of Ambert, in the Auvergne region of France. It is certainly one of the oldest cheeses in France along with Roquefort. This cheese has a very identifiable tall cylindrical shape.

As with Roquefort the blue mould is introduced into the milk during the make and later the cheese is pierced with needles to create pathways of oxygen to allow the mould to grow, creating veins. The cheese is then matured in humid, well ventilated cellars.

**Tasting Notes:** A dry natural rind encases a creamy moist interior; the flavour is quite mild and fruity with light mushroom notes. It leaves a savoury, nutty aftertaste.

**Uses:** Cheese platter

**Wine Match:** Sangiovese, Sparkling Shiraz, Dessert wines

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