



STELLA'S
P A N T R Y

Fromager des Clarines

Pronunciation: fro-MAGH duh clar-EEN

Origin: Rhône-Alps, France

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: White mould

Size: 250g wheel

Approximate Age: 6-8 weeks



Incredibly rich and unctuous, Fromager des Clarines is sold in its own wooden box and it is not unusual for this cheese to develop orange or blue mould patches on the surface. When it develops an orange rind and the surface appears to have a ripple through it, it is at its most flavoursome. At this point, Clarines oozes from the box and displays earthy truffle-like flavours. Made near the village of Clarines, situated high in the mountains of the Haute- Savoie, Fromager des Clarines is a pasteurised version of the French AOC (Appellation d'Origine Côtrolée) classic or the Swiss cheese known as Vacherin Mont d'Or. The French Mont d'Or is made in the Jura region of the Franche-Comté. Clarines are made on the other side of the Jura in the Haute-Savoie by the fromager Jean-Perrin.

Tasting Notes: If eaten when ripe the flavours are rich and earthy and can be quite pungent due to it's washed rind characteristics. When baked with garlic, thyme and brandy the oozy centre takes on subtle flavours but the pungent cheese flavour is still the star.

Uses: cheese platter, fondue

Wine Match: Champagne, Chardonnay

Try with: try our baked clarines recipe served with cornichons, charcuterie and potatoes