



STELLA'S
P A N T R Y

Livarot AOC

Pronunciation: LEE-vah-roh

Origin: Normandy, France

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: Washed Rind

Size: 1.5kg wheel

Approximate Age: 6-8 weeks



This pungent washed rind is produced within a small designated zone around the town of Livarot in the Pays d'Auge and is quite possibly one of the strongest Normandy washed rinds.

The curds for Livarot are set for longer than most washed rinds and are cut finer. Roccou colouring is added during the last wash to give the cheese a bright orange rind, after this the cheese is matured for twenty days before being boxed and spending another fifteen days in affinage before being released for sale. Pasteurised versions of this cheese are wrapped with paper orange bands to differentiate from the raw milk version wrapped in natural sedge-reed bands.

Tasting Notes: Livarot develops a rust coloured rind, and the dense, sticky interior has a soft, melt in the mouth texture and slightly meaty flavour. The rind often has a grainy texture and can become overpowering when ripe.

Uses: Cheese platter

Wine Match: Full bodied red, crisp cider and craft beers

Try with: Apple & port jelly, Barossa bark - nigella