



STELLA'S
P A N T R Y

Mimolette Vielle

Origin: Nord Pas-de-Calais , France
Milk Source: Pasteurised Cow's milk
Rennet Type: Animal
Style: Hard
Size: 2.5kg wheel
Approximate Age: 12 months



This hard cheese originated in the Netherlands, but since the 17th century it has been made in northern France. It is produced using the same methods as Edam but is coloured with annatto and at minimum aged for six months. Mimolette resembles rockmelon in size, shape and appearance. The greyish crust of aged Mimolette comes from the intentional introduction of cheese mites to add flavour by their action on the surface of the cheese. There are four different classifications of Mimolette: Mimolette Jeune aged for 2 months, Mimolette Demi-Vielle aged for 6 months, Mimolette Vielle aged for 9- 12months and Mimolette Tres-Vieille aged for 18-24 months.

Tasting Notes: Mild and nutty in flavour, with buttery notes and a fruity aroma. As it ages the flavour becomes sharper and can resemble cheddar and parmesan.

Uses: cheese platter, salads, omelette

Wine Match: light, fruity wines, pale ale, port or madeira.

Try with: fig paste, hazelnuts