



STELLA'S  
P A N T R Y

## Munster AOC

**Pronunciation:** muhn-ster

**Origin:** Franche Comte, France

**Milk Source:** Pasteurised Cow's milk

**Rennet Type:** Animal

**Style:** Washed Rind

**Size:** 800g wheel

**Approximate Age:** 4-6 weeks



Munster is one of the oldest French washed rind cheeses has a reputation for being the stinkiest. Created by the Benedictine monks in the 12th Century who were forbidden to eat meat, the Munster cheese is widely known for its distinct pungent aroma. The unique character of the cheese can be attributed to the milk, sourced from Vosgiennes cows that graze the Alsatian Vosges pasturelands and are renowned for producing high protein milk.

The cheeses are matured at 11-15°C and 95% humidity during which time they are rubbed with brine and turned every 2-3 days. This causes a finely textured, sticky golden rind to develop that is slightly sweet. The centre of the cheese is soft and smooth with an intense yeasty, meaty complexity displaying both sweet and savoury notes.

**Tasting Notes:** When ripe the interior becomes a straw colour and the flavour nutty and beefy. This cheese has the tendency to become sweet and almost yeasty with an intense spicy aromatic finish. The pate is creamy and the rind develops to be pungent and sticky.

**Uses:** Cheese platter, baked with potatoes and cumin seeds

**Wine Match:** Full bodied red wine, cider or craft beer

**Try with:** Sesame seed lavash