

CALENDAR

CHEESE COMPANY

ST MAURE CAPRIFEUILLE

702467 SEVRE AND BELLE ST MAURE CAPRIFEUILLE (LOG)
SEVRE & BELLE

ORIGIN	Cellese sur Belle, France
CLASSIFICATION	Co-operative
MILK SOURCE	Goat
FAT CONTENT	50%
TYPE	White mould
FORM	250g
APPROXIMATE AGE	4-8 weeks

CHARACTERISTICS



Since its creation in 1893, Sèvre & Belle dairy cooperative remained settled in Celles-sur Belle in a place known locally as “La Vée”. This hand ladled log shaped cheese is ripened using a Geotrichum mould. Sometimes known as ‘frog skin’ this old fashioned mould is responsible for drawing moisture from the curd as the cheese matures and gives it a slightly yeasty flavour typical of traditional goat cheeses of this region.

When young the flavour is subtle with a characteristic ‘limey’ finish while the paste is dense yet soft and pliable. Fresh and tangy.