

CALENDAR

CHEESE COMPANY

SECRET DE SCEY

701119 JEAN PERRIN SECRET DE SCEY
FROMAGERIE JEAN PERRIN

ORIGIN	Franche-Comte, France
CLASSIFICATION	Artisan
MILK SOURCE	Cow
FAT CONTENT	45%
TYPE	Semi hard
FORM	3.5kg
APPROXIMATE AGE	4 months

CHARACTERISTICS

Australian regulations prohibit the importation of the beautiful raw milk cheese Morbier. Cheese maker Jean Perrin has created a pasteurized version that's so good, it's on hard to tell the difference from the original. His is called, Secret de Scey.

This cheese was originally made from two milkings. After the curds were set using morning milk a layer of charcoal and salt were placed over the curds to protect them. Later, curds from the evening milking were added.

It has a natural brine washed-rind and is matured for four months or longer. As it matures the cheese develops an ivory-coloured semi-soft interior and mild creamy flavour.

