

calendar

distributors of the finest foods

OTTAVI

Fleur de Maquis 700g

Origin: Corsica, France
Classification: Artisan
Milk: Sheep's Milk
Type: Hard
Form: 700g wheel
Item Code: 701808



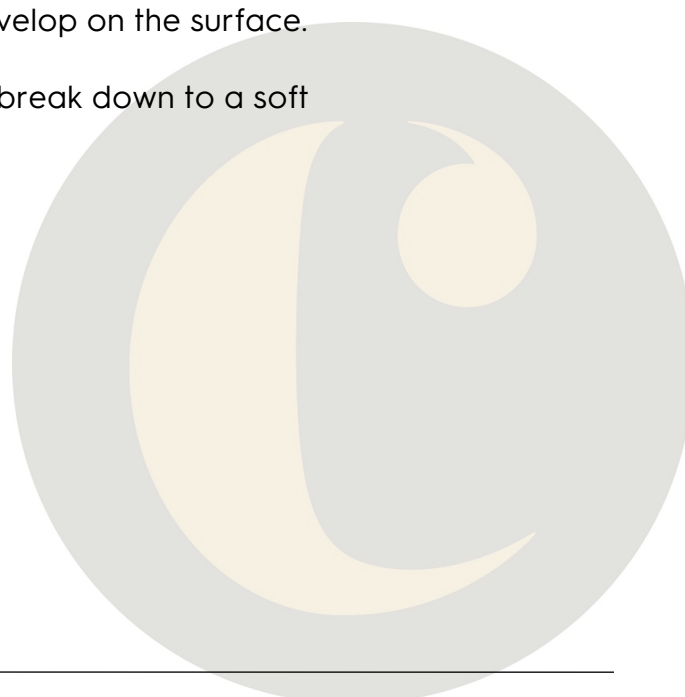
Beneath the blue grey moulds and herbs on the surface, aromas of Corsican rosemary are absorbed into the paste as this breaks down. Seasonality sees variation in this cheese but it is always beautiful.

This classic ewe's milk cheese, from the mountain island of Corsica, is made to a traditional recipe that has survived from the first millennium.

Whole milk curds are hand-packed into round baskets and drained for three days, salted and covered with a coating of wild rosemary and sariette (or savory) picked from the local scrubland or maquis.

As the cheese ages and the herbs flavour and aromas are absorbed into the paste and a bloomy rind of blue and grey moulds develop on the surface.

This combination encourages the cheese beneath to break down to a soft and springy texture with a distinct herbal flavour.



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