

BLEU D'Auvergne AOP



Manufacturing

After the incorporation of blue penicilium and rennet, the curds are cut in small dice and brewed slowly. The mixture is placed in moulds so that the liquid can drip out of the cheese.

After removing from the moulds the cheeses are salted and drilled with thin needles to make ventilation holes which will allow the blue penicilium to develop into the cheese.

The ripening takes place in a cool and damp cellar. After 3 weeks, the cheese has become blue but it needs ripening during one more month into a metallic paper to finish its maturation.

History...

Around 1850, a farmer from Auvergne who was a small Roquefort producer, had the idea of sowing rye bread mildew into his curd cheese and then of drilling his cheese with a needle to let air in and help the mushroom spread.



Blue-veined cheese



Young



2,5 kg



AOP



Madiran
Vins de Cahors



Auvergne / Limousin