



Manufacturing

The milk is curdled when warm, then it is cut in thick dice and mixed once or twice. Then it is set in drilled moulds to allow a quick draining. At the same time the cottage cheeses receive penicilium roqueforti culture, then they are drained at 18°C.

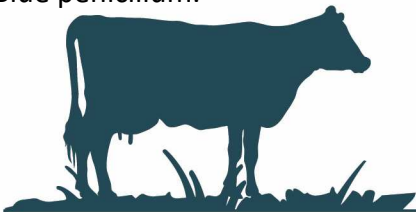
After salting by rubbing during several days in a cool room, the cheeses are sent to the cellars where they are brushed and drilled with needles so that the cool and damp air can penetrate into them and boost the development of mould.

The ripening takes place in cool and damp cellars. After 3 weeks the cheese has become blue but the ripening lasts one more month in metallic paper so as to go on maturing.

History...

This whole cow's milk cheese with a blue-veined paste develops its powerful aromas and its strong taste in the heart of the Aveyronese soil, expanding from the moors of the Causses to the somewhat richer meadows of the north of Aveyron and of Lozère counties.

What is peculiar about this cheese is that it matures in natural caves, shaped in piles of fallen limestones. Owing to their northward orientation, these caves benefit from cool and damp draughts that boost the development of the Blue penicilium.



Aquitaine-Midi Pyrénées