



Manufacturing

The « Pierre des burons » is a pressed uncooked cheese made with a cow unpasteurized milk. The milk is essentially originated from the herds which are grazing most of the year outside. In winter the animals will be feed with hay completed with some cereals, ensuring then an optimum quality of the milk.

After the curdling and moulding, the cheeses will be salted in brine.

The ripening in the stone's natural cellar will last from 6 to 8 weeks.

The rind will then become from an elegant grey stone color with some light patchy yellow / red areas from the mould. Its paste can be lightly sprinkled with small holes.

Its texture is supple and melting in the mouth, and its taste is lightly citrusy yet nicely fruity and generous.

This stone shaped cheese will be easy to slice and will be very attractive on a cheese board.

Flavoured with wild garlic, it can be served as an aperitif cube, in a salad, on a plank with cold meats and even in raclette or croque-Monsieur.

History...

At the heart of the « Auvergne » country, on the volcanic plateau so called « planèze », this cooperative is perpetuating the raw milk manufacturing for almost 100 years. Situated at 1000m of height, it is the last independant cooperative of the area which is collecting the milk, manufacturing the cheese, maturing and selling the cheese. There is 75 producers in this cooperative. This original shaped cheese is the witness of the wealthiness of the Auvergne mountains. Its name : « la pierre des burons », was choosen making reference to these stone traditional buildings, covered with slates or lauzes, that we can find in the pastures at higher altitudes, where the shepperds were able to shelter and to produce cheeses during the summer period.



Pressed cheese
uncooked



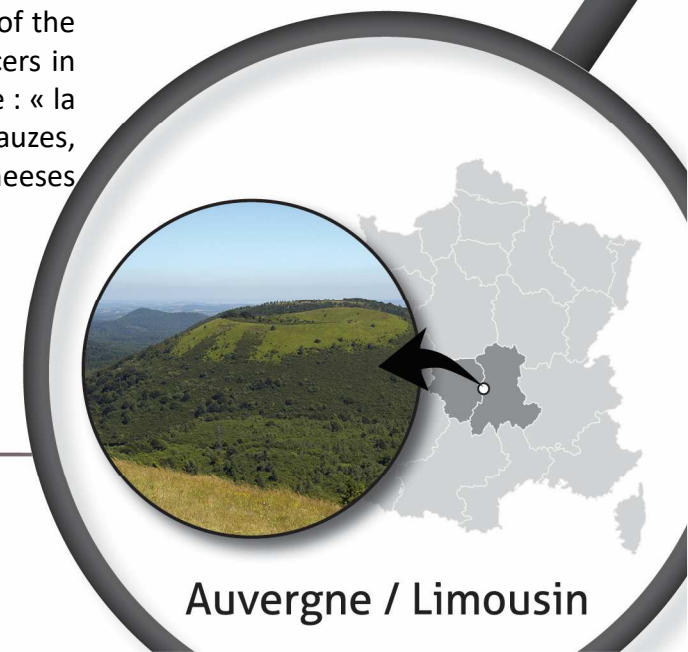
8 weeks



4 kg



Gamay
Côte d'Auvergne



Auvergne / Limousin