

Roquefort



PDO since 1925



Technological family: veined

Type: raw ewe's milk cheese

Cutting tips:



Cut in two through the middle, ideally with a wire, then cut each half in two lengthwise to show the veins in the body. Cut the foil carefully with a knife before cutting the foil so that it can be comfortably folded round the cheese.

Roquefort should be removed from the refrigerator 1 hour before eating and enjoyed at room temperature.

Description

Roquefort needs little introduction! However, did you know that its manufacture was first protected by the Parliament of Toulouse in 1666, and that it was the first cheese to be awarded a designation of origin in 1925? Roquefort, made with raw sheep's milk, is a bastion of France's gastronomic heritage. A delightful tale tells that a shepherd abandoned his herd of sheep and his dinner of bread and curds in the caves at Cambalou to follow his sweetheart. When he returned, the bread was covered in mould and the curds had turned into blue cheese – the very first Roquefort!

What should I drink with it? A Montbazillac, a Banyuls or a sweet Bergerac.

Format: a cylinder 19-20cm in diameter and 8.5-11cm high.

Weight: 2.5-3kg.

What's special about the production method?

- ∞ Made exclusively from the milk of Lacaune sheep.
- ∞ Herds graze daily, weather permitting.
- ∞ The sheep's milk is collected after 24 hours.
- ∞ The cheese is made from non-standardised raw whole milk.
- ∞ It ripens and matures for a minimum of 90 days.

Organoleptic characteristics:

Appearance: underneath its foil wrapping, the ivory-coloured body of the cheese is damp with numerous evenly spread blue-green cavities.

Texture: Roquefort must be eaten at room temperature. It is creamy and melts in the mouth.

Aroma: it has a strong, sharp aroma with hints of mould.

Flavour: Roquefort has a strong, fresh, delicate and pronounced flavour. The taste is intense and lasts in the mouth.

Website: www.rokefort.fr or www.soyez-roquefort.fr