

Livarot



PDO since 1975



Production area

Technological family: soft cheeses with washed rinds

Type: cow's milk cheese

Cutting tips:



Description

Livarot is a soft cheese with a washed rind from the Pays d'Auge. It is an attractive orangey-red colour with a shiny, sandy texture. In the nineteenth century, it was known as "poor man's meat". It is a distinctive cheese with a strong aroma and powerful flavour reminiscent of smoked cooked meat. Five bands run around the circumference of the cheese, originally put there to stop it from collapsing as it ripened. They are made of sedge, a marsh reed which is gathered in lagoons, tied in bundles and left to dry. The bands form five stripes, leading Livarot to be nicknamed "The Colonel".

What should I drink with it? A Cider or an AOC Calvados du Pays d'Auge or an AOC Rhum de la Martinique.

Format:

Livarot (diameter 125mm),
Grand Livarot (diameter 200mm),
Trois-Quarts Livarot (diameter 110mm),
Petit Livarot (diameter 80mm), height: 40mm.

Weight: Livarot (500g), Grand Livarot (> 1.2kg), Trois-Quarts Livarot (350g) and Petit Livarot (200g).

What's special about the production method?

Organoleptic characteristics:

Appearance: the wrinkled orangey to reddish rind is sandy and slightly sticky to the touch. A light white down can appear during ripening. The body of the cheese is yellow with small holes. The cheese may be slightly chalky in the centre.

Texture: the body is very supple. The centre is slightly firmer.

Aroma: the rind gives off a discernible smell of stables and hay, while the body smells of hot milk. When the cheese is very ripe, the smell becomes more sulphurous.

Flavour: the flavour is clean and powerful, with notes of the stable, leather and smoked cooked meats.

Website: www.fromage-normandie.com