

## Neufchâtel



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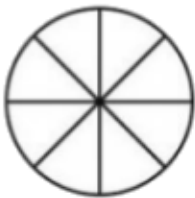


Production area

**Technological family:** soft cheeses with bloomy rinds

**Type:** cow's milk cheese

**Cutting tips:**



Plug and double-plug shapes should be cut downwards.

Heart shapes should be cut from the point to the centre, then a slice should be cut out before pushing the cut part back in to reform the heart shape.

### Description

Neufchâtel is one of Normandy's oldest cheeses. It is made in Pays de Braye. It is a soft cheese with a bloomy rind. It can be presented moulded into a brick, cylindrical plug, 100g square, double-plug or 200g or 600g heart shape. It is particularly popular for its white, somewhat downy rind and its slightly salty body, which is creamy with a delicious milky flavour.

**What should I drink with it?** A Graves or an AOC Normandie cider.

### Format:

- ∞ Cylindrical plug: diameter 4.5cm, height 6.5cm, **100g**; – double-plug: diameter 5.8cm, height 8cm, **200g**.
- ∞ Square: 6.5cm square, height 2.4cm, **100g**.
- ∞ Brick: length 7cm, width 5cm, height 3cm, **100g**.
- ∞ Heart: length (centre to point) 8.5cm, width (one ear to the other) 10cm, height 3.2cm, **200g**; Large heart: length (centre to point) 10.5cm, width (one ear to the other) 11cm, height 5cm, **600g**.

**Weight:** 100 – 200 – 600g

### What's special about the production method?

Heart shape: During the Hundred Years' War, young girls became friendly with the English occupying forces. They sent the soldiers heart-shaped cheeses as tokens of their love.

### Organoleptic characteristics:

**Appearance:** attractive shape, well moulded with flat or slightly wrinkled parallel surfaces, straight heels, clean edges, standard sizes, a fine rind and creamy white mould (short, dense penicillium candidum).

**Texture:** homogeneous white or more yellow colour, depending on season and ripeness. Supple, firm but not hard, not sticky or runny, creamy, smooth, soft and melting.

**Aroma:** smell of penicillium and lactic freshness.

**Flavour:** clean, pleasant and mild, slightly salty, lactic and fresh.

**Website:** [www.neufchatel-aoc.org](http://www.neufchatel-aoc.org)