

Selles-sur-Cher



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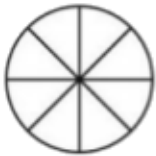


Production area

Technological family: goat's

Type: goat's milk cheese

Cutting tips:



Description

This cheese, made from whole raw goat's milk, in the form of a round truncated cone, is a long-standing tradition. Certain sources from the late nineteenth century speak of a farmer's wife from Selles who told that her mother made it with her. It is moulded manually, then turned out of the moulds and covered with a mixture of wood ash and salt. After around ten days of ripening, it is ready to eat. Over the weeks, the rind becomes covered in a bluish mould which gives a well-developed goaty flavour due in particular to the Cher Valley hay eaten by the goats.

What should I drink with it? A wine from Cheverny or Touraine.

Format: Diameter: 8-9cm. Height: 2-3cm.

Weight: 150g

What's special about the production method?

Organoleptic characteristics:

Appearance: a thin, black rind covered in ash, which is moist at the beginning of the ripening process and progressively becomes cloaked with a white, powdery wrinkled layer. After a few weeks, some blue bloom may be visible on the surface. The body of the cheese is very white, smooth and homogeneous with a creamy outer layer of varying thickness.

Texture: the body of the cheese is creamy and slightly moist when young. Later it becomes firm, dense and smooth. In the mouth, the texture is melting and very smooth, with a creamier rind.

Aroma: the rind smells mineral and slightly goaty, while the body offers fresh, lactic notes.

Flavour: the cheese is tangy and mild when young, becoming slightly more salty, with goaty flavours in the rind and hints of hazelnut in the body, which become stronger as it ages.

Website: www.aop-sellessurcher.com