

Richmond Hill cafe & larder

CHEESE NOTES

Bleu de l'Aqueuille

(Pron: blur der lackeel)

Auvergne, France

Those of you who enjoy full flavoured blue cheeses will love this one. It comes from the village of Laqueuille in the Auvergne region and is similar to the more commonly known cheese, Bleu d'Auvergne – the difference being in the shape, size and length of maturation.

It is an open textured blue cheese that allows greater penetration of the blue mould spores. The rind is dry-salted, producing a firmer cheese that crumbles under pressure. The cheese is traditionally eaten youngish – at about 7 weeks – before the mould becomes too dominant on the palate. The texture is somewhat creamy but consequently the finish is slightly sour, leaving the mouth 'clean'.