

Richmond Hill café&larder

CHEESE NOTES

COULOMMIERS TRUFFE (Truffled Coulommiers)

(Pron: cool- lom- yeah troof)

It is said that Coulommiers originally came to be after being presented to the King during the reign of Saint Louis. The cheese was such a hit it became a regular feature on the 'platters of the Court' and was often thoroughly enjoyed alongside ciders and Trappiste beers hailing from the same region.

Often described as the 'cousin of brie' or 'grandfather of camembert' it is difficult to decide which family Coulommiers belongs to. Technically its region of origin and flavour profile would lend itself towards a brie style, but its size and shape are much more similar to camembert. Did you know that the main difference between Brie and Camembert is in fact the region where they are produced!

Hailing from Ile de France, the region surrounding Paris, Coulommiers is made using whole, pasteurised cow's milk collected from farms around Ile de France. This particular Coulommiers features a thick, delicious, layer of truffle through the middle. To achieve this the affineurs wait until the cheese is approximately 4 weeks old and cut it in half. They then mix some triple cream cheese and black truffles together and use that to stick the two halves back together. As the cheese continues to mature the truffle flavour permeates the cheese resulting in a thick and creamy texture and mushroomy, forest floor flavours. Once Coulommiers Truffe has hit 8 weeks of affinage it is considered ready for sale. At this stage the rind is soft and velvety, the pate is yellow and bulging and the aroma is incredible.