

# Richmond Hill cafe & larder

## CHEESE NOTES

### **Fourme d'Ambert**

(pron: form-dom-bear)

Auvergne, France

They're an odd breed in the central French region of Auvergne, where this cheese comes from. In his book "the Cheese Primer", American cheese authority Syeve Jenkins likens them to the hillbillies of the Ozark Mountain in Arkansas.

The region is a conglomerate of many rugged mountains that, with its four major rivers and geographical proximity, make this region feel somewhat remote and undiscovered. That is, of course, unless you're into cheese. Then you may know that the 'cheese stable' of this region includes names such as Roquefort, St Nectaire, Bleu D'Auvergne, Cantalet, Laguiole, Gaperon, Bleu de Causses and Fourme D'Ambert, famous in its own right.

Although it is often compared to Stilton this cheese was made for nearly two centuries prior to the English ever taking their first scoop from the mighty cheese. There are some similarities in the appearance and flavour of the two cheeses - both have a sweet, creamy almost syrupy flavour with a hint of blue mould. Fourme D'Ambert differs in that it is a pressed cheese and thus has a denser texture. The paste is pale and splotched with a grey-blue mould that is greatly responsible for the sumptuous character of this cheese. If you are lucky enough to come across a spring or autumn milk cheese you will find the texture softer in from the rind and the flavour sweeter and more aromatic.