

Richmond Hill cafe & larder

CHEESE NOTES

Le Dauphin

Rhone Alps, France

The term 'le Dauphin' is how the French refer to the next heir apparent to the throne. In this case 'le Dauphin' is known as the Prince of Brie, a creamy, soft and mild version of the most sold cheese in France. Made by Fromagerie Guilloteau up in the hills of the Rhone Alps of France this unique cheese is buttery, sweet and incredibly easy to eat.

Jean Claude Guilloteau is famous for introducing the world to the ultra-filtration method and his range of d'Affinois cheese. Ultra filtration removes water from the pasteurised milk, in turn concentrating the other components of the milk, resulting in a creamier, silky texture and a buttery yet sweet taste. Once the cheeses are made they are left for 12-24 hours in a room with high humidity to encourage the white bloomy mould. They are then washed very gently, once, in a light saline solution and left to mature for two weeks. By comparison brie and camembert can take over 8 weeks to mature. Le Dauphin is matured in the wooden box in which it is sold, this helps to encourage a unique micro climate for the cheeses to mature and helps to protect the cheese from exposure to unwanted bacteria. Thanks to the cute insignia on the wooden box le Dauphin is better known as the Angry Dolphin here at RHC&L!

Because so much of the water has been removed from the milk Le Dauphin has a slightly higher fat content, but is also richer in nutrients and proteins. The mild, buttery flavour has a sweetness that goes very well with champagne and fresh fruit. The pate melts quickly on the palate leaving a silky, lingering flavour with a sweet, lactic aftertaste.