

# Richmond Hill cafe & larder

## CHEESE NOTES

### **Livarot**

(pron: liv-ah-roe)

Normandy, France

Livarot is a true washed rind cheese and has twice the volume of a Camembert. Its pate` (paste) is also firmer and stronger than that of Camembert.

Livarot is ripened in special wooden boxes and this microclimate is essential for the cheeses correct maturation. We encourage the sale of the larger wheels of Livarot as they seem to develop a fuller, more succulent flavour. The perfectly ripe cheeses display a rich, almost meaty flavour and an almost smoky, sweet aroma.

The Graindorge Fromagerie makes a selection halfway through the cheeses hooping process, eliminating any imperfect crusts and then applying five strips of a raffia-like material to the approved cheeses. In 1976 Livarot was given its A.O.C. status and Graindorge kept Livarot production from sinking to an insignificant level in the early 1980's.

There was a time way back in the late 1800's when Livarot was eaten more than any other Norman cheese. Two world wars saw a steady diminution of farm cheese making of any kind and by 1960 there were only two Livarot affineurs left.