

# Richmond Hill cafe & larder

## CHEESE NOTES

### **Mimolette vieille**

Normandy, France

A well-aged Mimolette Vieille can often look like a rust bitten cannon-ball but these are the most full-flavoured of all Mimolette. Mimolette Vieille refers to cheeses aged for over 9 months. They can suffer hugely from le ciron, or cheese mite damage.

The more aged cheeses are very flavoursome and have a crusty, brownish rind and a deep reddish/orange interior, with a strong sweet, nutty cheddar-like flavour. Our Mimolette comes from the Isigny Co-Operative in Isigny St Mere in the heart of Normandy,

The name Mimolette comes from the French term mi-molle, for the pate of the cheese, and originates from a Dutch cheese called Edam of similar character. It is often released too young and can be salty and bland with bright but pale orange colouring (from annatto, the colouring from the seed of a South American tree). When aged for long periods, sometimes wheels have to be opened with a very sharp weapon!