



CAMEMBERT AU CALVADOS



Area: Normandie, FRANCE

Milk: raw cow milk

Type: bloomy rind cheese

Weight: 250 g

Fat: 22 %



History

Camembert is the most renowned cheese from Normandy. The name of Marie Harel will remain indefectibly associated to the history of Camembert. In 1791, following the advice of a refractory priest in hiding who had been taking shelter in her farm in the town of Camembert, near Vilmoutiers (Orne), Marie Harel perfected the recipe of a local cheese and came up with this novel type of cheese.

Marie Harel's descent kept the tradition alive and further developed the fabrication of Camembert, which spread from the Pays d'Auge throughout Normandy. Later on were added breadcrumbs and Calvados (apple brandy from Normandy), thus giving *Camembert au Calvados*.

Fabrication

Alain makes his Camembert au Calvados exclusively from raw cow milk. Curds are obtained by curdling the milk with rennet, and are left to drain on their own, without pressing ("spontaneous draining"). The uncut curds are then ladled into molds, in four to five pourings per mold. Alain then dip the curds into Calvados, and slowly cover them in breadcrumbs.

Once dry-salted, the Camembert au Calvados is left to ripen in a cellar. The maturation lasts for at least twenty-one days, including sixteen days in the place of production. This cheese develops a rather robust taste, with hints of fruity flavors.

Tasting advice

This cheese may be enjoyed with salad or bread croutons.

Wine pairing

A bottle of Calvados or of Burgundy white wine will help unleash the flavor of Camembert au Calvados. It may as well be paired with a fruity, flowery dry white wine such as Touraine Sauvignon.

Appearance: even shape, rind covered with breadcrumbs.

Texture: supple paste, not runny.

Smell: terroir fragrance with bouquet, smell of Normandy apples.

Taste: fruity flavor.



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GENERAL CHARACTERISTICS

Product code: CAME2	Production place: Normandie, FRANCE
Approval number: FR 54 395 173 CE	Maturing place: Lorraine, FRANCE
Shelf life: 21 days	Maturing time: 21 days minimum
Storage temperature: from + 2°C to + 4°C	Weight: 250 g

NUTRITIONAL VALUES

Type of milk: raw cow milk	Rind color: yellow
Type of cheese: bloomy rind cheese	Texture color: light yellow

Ingredients:	
- Raw cow milk	98,18 %
- Salt	1,80 %
- Calvados	1,2 %
- Rennet	0,02 %
- Lactic ferments	Traces

Energetic value per 100 g	
kcal-kJ	282 - 1169
Fat	22 g
Of which saturated	14 g
Carbohydrate	1.4 g
Of which sugar	0.1 g
Protein	20 g
Salt	0.7 g

Fat content	
Fat level in total weight	22 %
Fat level in dried matter	45 %
Dry extract	44 %