

Richmond Hill cafe & larder

CHEESE NOTES

Beaufort

(Pron: Bo-for)

Haute Savoie, France

A traditional natural-rind 'cooked' cheese made for 9 months of the year in the mountains of Rhone-Alps in France. This rare cheese is made in large, 40-45 kg wheels from the fresh autumn milk of cows that have grazed over summer in the lush alpine pastures. Beaufort can take up to 500 litres of milk to make one cheese or the equivalent of thirty cow's milk.

Unlike normal pasture there is a wide range of herbage available for the animals to feed on including many wildflowers, clover and plentiful dandelions. This kind of richly flavoured milk results in a cheese that is both very creamy, floral and distinctly aromatic. Selected and matured by the affineurs Comus, it is matured for many months at Richmond Hill Cafe & Larder, with regular brining and turning