

Richmond Hill cafe & larder

CHEESE NOTES

Brie de Nangis

(pron:bree-der-nonjee)

Ile de France, France

This artisanal, or small dairy hand-made cheese, disappeared from the market for some time after being ousted by the more popular 'Brie de Melun'. It was revived by a single maker, but is no longer produced in the town of Nangis.

It is matured by the famous Rouzaire family of affineurs in the Ile de France and displays all the characteristics of a perfectly ripe Brie with a thick unctuous texture and a ric almost 'eggy' lingering finish. The rind can develop a speckled look flecked with reddy-brown moulds and the really special batches have a wrinkled toadskin like rind due to the natural development of 'geotrichum.' These cheeses display all the wonderful characteristics of true brie, with subtle button mushroom and steamed cauliflower with rich cream flavours. The interior should either run or bulge when ripe, when the cheese has had the necessary 6 to 8 weeks affinage (maturation period).