

# Richmond Hill cafe & larder

## CHEESE NOTES

### Caprinelle

(pron: cap-rin-ell)

Pyrenees, France

Caprinelle is a very special and rare cheese. It is one of the newest inventions of modern French cheese making but is made as a 'Tomme De Chevre' – 'Tomme' or 'Tome' being a generic term for the size and shape of a cheese. Made in the Pyrenees, close to the Spanish border, it originated in one of France's most important goat breeding regions.

French tourists come to our cheese room in Richmond and are amazed that we can offer this rare treat in Australia. But its admirers are not only French tourists! Caprinelle is one of the best sellers in our cheese-room. It has an almost gruyère-style texture with a nutty flavour that will remind you of caramelised milk. If Caprinelle is young it is sweet and high in acid, but in the older cheeses the acid almost disappears and it develops into a semi hard cheese with a natural crusty rind that has been carefully salt brined and turned in the cheese room for a minimum of three months. Displaying all the complexities of a well-aged cheese it seems quite phenomenal that it can develop such layers of flavour.