

Richmond Hill cafe & larder

CHEESE NOTES

Clarines

Rhône-Alps, France

Incredibly rich and unctuous, Fromager des Clarines is sold in its own wooden box and it is not unusual for this cheese to develop orange or blue mould patches on the surface. When it develops an orange rind and the surface appears to have a ripple through it, it is at its most flavoursome. At this point, Clarines oozes from the box and displays earthy truffle-like flavours.

Made near the village of Clarines, situated high in the mountains of the Haute-Savoie, Fromager des Clarines is a pasteurised version of the French AOC (Appellation d'Origine C ntrol e) classic or the Swiss cheese known as Vacherin Mont d'Or. The French Mont d'Or is made in the Jura region of the Franche-Comt . Clarines are made on the other side of the Jura in the Haute-Savoie by the fromager Jean-Perrin. Jean Perrin is also the trusted supplier of our Raclette and Morbier.

The main difference between the French and Swiss versions of this cheese is that the French make it with raw milk while the Swiss use thermised milk. Raw milk is natural and unaltered, generally not heated above the animal's highest body temperature, usually 38 C. Raw milk is not pasteurised, homogenised or frozen, nor altered with additives, chemicals or light. Thermisation is a mild treatment, heating the milk to 63 C for 15-16 seconds. Pasteurisation heats milk at 63 C-65 C for 30 minutes or 72 C for 16 seconds.

Over time people have come up with their favourite way to eat this cheese, one customer we know swears by scooping it straight out of the box and eating it with RHCL Strawberry Jam and Champagne, others bake it with wine and herbs. This style of cheese is traditionally served with cornichons, pickled onions, steamed potatoes and finely sliced charcuterie. Have fun experimenting to find your own perfect way.