

Richmond Hill cafe & larder

CHEESE NOTES

Epoisses du Bourgogne

Cow's milk, washed rind
Burgundy, France

This ancient washed rind cheese was originally developed by Cistercian monks at the Abbaye de Fontenay near the town of Semur in Burgundy, but almost became extinct last century before it was revived by local farmer Robert in 1955.

At the first stage of manufacture, the whole milk is heated to around 30°C with the coagulation lasting for at least 16 hours. The fragile curds are drained in moulds, and the whey is then able to run off. Around 48 hours later the cheese is removed, salted, and placed on racks to dry; once dry, it is moved to cellars to mature.

Each cheese is rinsed up to three times per week in a mixture of water and marc, and brushed by hand to spread the bacteria evenly over the surface. The yeast and fermenting agents produce the distinctive orange-red exterior, as it develops over a period of around six weeks.

Famous for its strong smell and sticky golden rind which is washed with Marc de Bourgogne it is packed in wooden box to help it hold together as it ripens. When mature it has a characteristic stinky smell, smooth melting texture and rich flavour that matches well with Burgundy. This is an artisan made cheese that comes in either 250g boxes or in 1 kilogram wheels. They are approximately 6-8 weeks in age before sale.