

Richmond Hill cafe & larder

CHEESE NOTES

Fougérus

(pron: foo-jhur-roo)

Ile-de-France

This unique cheese is made by the Rouzaire family using solely the milk of cows that graze in the Brie region. This family of affineurs is largely responsible for ensuring the name of genuine Brie de Meaux has remained associated with the region. The first Le fougérus was developed as recently as the 1960s from Coulommiers, a small cheese from the region that dates back to the 14th century. They differ in that the newer cheese is slightly larger and is wrapped in a bracken leaf, hence the name – from fougères, meaning bracken. The continued use of bracken today is probably in homage to the time when the flat, surface-ripened cheeses of the region were transported on wooden trays or in boxes covered in local bracken leaves.

Just before it has ripened right through, and during its few days of being “à point” (just right), the cheese is rich and delicious. Full and creamy there is a perfect balance of sweet and salty flavours. The whole wheel complete with bracken leaf, is a stunner - ideal for serving as part of a cheese course or as the cheese course itself.