

Richmond Hill cafe & larder

CHEESE NOTES

Fromage de meaux

Pron: from-arg de-mo

Ile de France, France

This traditional cow's milk brie disappeared from the market for some time, after being ousted by the more popular 'Brie de Melun.' It was revived by a single maker, and is now produced in the town of Tournan en Brie about an hour and a half east of Paris. It is matured by the famous Rouzaire family of affineurs in the Ile de France region and displays all the characteristics of a perfectly ripe Brie – a thick unctuous texture with a rich, 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, vaguely button mushroom but often very steamed cauliflower with rich cream. The interior should either run or bulge when ripe, when the cheese has had the necessary six to eight weeks affinage (maturation period).