

# Richmond Hill cafe & larder

## CHEESE NOTES

### Langres

Cow's Milk, washed  
Champagne, France

Prepare your culinary senses; this cheese is going to blow each and every one of them. Visually the burnt orange wrinkly mould is unique, as is the natural concave on the top. The aroma is intense and distinctive, almost like a damp wine cellar. The texture is chalky and dough like, as it matures it becomes dense and gooey. The sound of champagne weaving through the pate is like music to the ears. And the flavours! It tastes sweet and delicate when young but slowly becomes spicy and nutty. Perfection.

Langres is a beautiful soft washed rind cheese from the Champagne-Ardenne region of France. Made using pasteurised cow's milk and washed with local Champagne this cheese takes on the characteristics of a true champagne, crisp, zesty and unforgettable!

The origins of Langres is unclear, common belief is that it has been around since the 18<sup>th</sup> century. Traditionally it is made using earthenware pots, allowed to drain but never turned during its 3-4 week maturation process. This resulted in the natural concave on top and also the rustic orange colour. It is also believed that the cheese originally came to be when some peasants used 'old' champagne to wash some cheeses made using curdled milk. When the royals discovered what the peasants were doing they seized all the Langres and upon tasting it hailed it as the cheese of the region, and the peasants were not punished!

These days Langres is still made using the pots however they are washed, gently, over 3 weeks using brine mixed with annatto colouring. One week before it is ready for market it is then washed in a Marc de Champagne or Champagne from the local region. As it matures the natural 'fountain' spreads creating a soft texture under the delicate rind.

Langres is a treat for the dinner table; traditionally families will bring it out of the fridge at the beginning of a meal, score it and pour ½ a cup of Champagne over the top. During dinner the wine trickles down the pate of the cheese creating a fantastic little treat!