

# Richmond Hill cafe & larder

## CHEESE NOTES

### **MELI MELO**

#### **CHARACTERISTICS**

Meli Melo is to the locals of the central Pyrenees, as 'foie gras' is to those who live in Gers or 'truffles' to the inhabitants of Perigord.

This modern natural rind cheese was created by Dominique Bouchait *MOF\**, in the village of Montréjeau. Made using a combination of ewes' and goats' milk, its delicate smooth elastic paste reflects the subtle flavours of mountain herbs from the pastures that the animals graze on.

*\* The title of 'Un des Meilleurs Ouvriers de France' is an award in France according to category or trades in a contest between professionals. This contest is organized and recognized as a third-level degree by the French Ministry of Labour. This award for special abilities is unique in the world. This competition requires months, sometimes years, of preparation. Technical skills, innovation, respect for traditions and other aspects are all practiced repeatedly to a level of refinement and excellence, effectiveness and quickness to succeed and be crowned by the jury, which makes its decision according to the distribution of points awarded during the entire process.*