

Richmond Hill cafe & larder

CHEESE NOTES

Munster (AOC)

Alsace, France

This traditional cheese from the Vosges Mountains of Northern France was once known by the Monks of the region as 'white meat'.

Munster matures for two months in humid mountain cellars where the rind is regularly washed in a light brine. Famous for its pungent smell and sticky orange rind, the interior is a fine soft and smooth consistency with a mild creamy, meaty and slightly sweet flavour.

Locally, Munster is often eaten with cumin seeds.