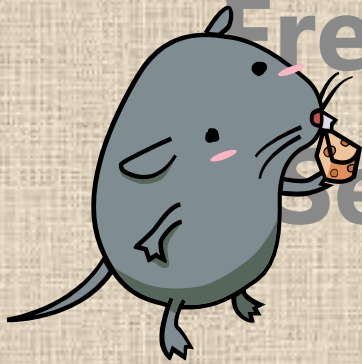


Fromage



French Cheese Tasting

September 22, 2016



Fun Cheese Facts!

- the average French citizen consume almost 25 kilos (~54 pounds!) a year of cheese ([2nd highest in the world after Greece](#))
- due to cultural tradition, and geography, French cheese can be made of milk from cow (vache), goat (chèvre) or ewe (brebis).
- different regions or even towns

Cheese tasting observations

- What does it look like? (colors, shapes, textures)
- What does it smell like?
- What does it feel like? Touch it. Is it soft or hard or in between?

Port Salut

- *Type:* Cow's milk
- *Origin:* Loire Valley
- *Production & aging:* Washed and pressed, aged 1 month
- *Appearance:* Bright orange rind with a pale yellow paste
- *Texture and taste:* Smooth, supple texture and a mild, tangy taste
- *Classification:* soft
- Port Salut was created by Trappist monks when they were forced to flee their monastery during the French Revolution. After returning in 1815, they continued production and later trademarked their name, Société Anonyme des Fermiers Réunis (SAFR), which appears



Brie

- *Type:* Cow's milk
- *Origin:* Ill de France (Near Paris)
- *Production & aging:* uncooked, unpressed, minimum of 8 weeks
- *Appearance:* White mold, creamy yellow
- *Texture and taste:* Smooth texture and a mild, nutty flavor
- *Classification:* soft
- Made since the middle



Comté



- *Type:* Cow's milk
- *Origin:* Jura mountains of eastern France
- *Production & aging:* Washed and pressed, aged at least 3 months
- *Appearance:* Yellow rind with a pale yellow paste
- *Texture and taste:* Smooth, supple texture and a mild, nutty flavor
- *Classification:* hard
- **About Comté:** Comté is an ancient cheese. It has been produced since the time of Charlemagne. Comté requires a long maturing period called affinage. The cheese is regularly cleaned and rubbed with salted water. The eyes - holes - of the Comté are the result of a correct

Basque



- *Type:* Sheep's milk
- *Origin:* Basque region, Pyrenees Mountains in the south of France (between France and Spain)
- *Production & aging:* Washed and pressed, aged at least 70 days
- *Appearance:* ivory with natural colored rind
- *Texture and taste:* creamy, dry, smooth; mild, sweet, earthy flavor, nutty
- *Classification:* semi-hard