

# THE AUTUMN CHEESEMONGER BOARD

## BETHMALE CHEVRE

ARIEGE; GOAT MILK

A rubbed, brushed and lightly washed rind housing a chewy-textured cheese, pitted with tiny pinholes. Lovely earthy, floral flavours with nutty rustic undertones in the taste.

## BRIE DE MEAUX

ILE-DE-FRANCE; COW MILK

The taste is complex and rounded and soothing, with notes ranging from mushroom to cauliflower to sauteed cabbage and leek.

## CHALLERHOCKER

TOGGENBURG; COW MILK

Washed in wine, rubbed in spices and aged for a minimum of ten months, the depth of flavour drawn from such short *affinage* is unbelievable. With a hazelnut aroma and a texture like a chewier Gruyère, with very fine crystallisation

## MUNSTER

ALSACE; COW MILK

The taste is complex – meaty, floral like a Riesling or Gewurtztraminer, and fruity, balancing fantastically with the sticky, chewy texture of the cheese.

## PERALZOLA AZUL

ASTURIAS; EWE MILK

Younger cheeses only show faint blue, and are lighter and more delicate in strength. With age the pate hardens, the veining becomes quite dark, and the once-nutty flavours deepen into piquant spice.

## LINCOLNSHIRE POACHER DOUBLE BARREL

ULCEBY GRANGE; COW MILK

Deep pungent pineapple notes distinguish it from other cheddars, and are present due to the plasticote on the rind, which seals the cheese more tightly and completely than cloth, pushing the maturation into comparability with the cooked pressed mountain cheeses of the Alps.

[www.lafromagerie.co.uk](http://www.lafromagerie.co.uk)

