
HARPER & BLOHM

CHEESE SHOP

Vive la France!

What would July be without an excuse to celebrate all things French and all things French naturally includes cheese. A country that boasts over 1,000 distinct types of cheese is our kind of place and this month we want to share four of our favourites with you.

July's cheese subscription brings you something a little funky, a soft cheese perfect for baking, one of the world's greatest blue cheeses and a complex, nutty hard cheese from the French Alps.

Liberté, Égalité, Fraternité, Fromagerie...

LE CONQUÉRANT CAMEMBERT

Cow's milk, Normandy, France

Le Conquérant Camembert shows all the characteristics of its famous cousin - authentic raw milk Camembert de Normandie - but made with pasteurised milk. Its bold flavour is reminiscent of cooked cauliflower, wet straw, salami and truffle and is not for the faint-hearted! The texture features a traditional line of chalk through the centre when young, developing to a deliciously fudgy texture when ripe. It is common to find beige or reddish spots under the fluffy rind, particularly when fully mature.

VACHERIN LE DUC

Cow's milk, Franche Comte, France

Vacherin Le Duc is soft surfaced ripened cheese based on the famous Vacherin du Haut-Doubs, bound with a traditional ring of bark, skilfully cut from the local spruce trees during the summer months. The bark holds the soft unctuous cheese together and imparts a distinctive pine flavour to the cheese. As the cheese ripens, the smooth pinkish rind starts to ripple & bulge and the inside softens to a rich creamy melt in the mouth texture with just a hint of the forest. A perfect cheese for baking - recipe included.

LE ROI ROQUEFORT AOC

Ewe's milk, Aveyron, France

Roquefort is one of the world's greatest blue cheeses and is often referred to as the "King of French Cheeses". Its name and production methods have been protected since 1411. Le Roi, meaning "The King", has been slowly ripened deep in the cool, ancient caves of Roquefort for longer than usual, and was specially selected by Will Studd because of its rich creamy texture, strong aromas, and lingering sweet- salty finish.

MARCEL PETITE COMTÉ 'SYMPHONIE' AOC

Cow's milk, Franche-Comté, France

Comté is ancient type of Gruyère, similar to the large mountain cheeses made in the Alps, on the borders of France & Switzerland. Marcel Petite, one of the most respected Affineurs in France, selects only a few wheels of Comté each year to bear the prestigious 'Symphonie' label. These cheeses are made by small dairies in the Jura and are carefully graded before, during & after maturation. They have a rich concentrated nutty texture & a gentle caramel sweet honey flavour reflecting the rich milk of the Montbéliard cattle that graze the natural mountain pastures.