

Bonne Maman[®]
CONSERVES & CHEESE
PAIRINGS GUIDE



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Mention Bonne Maman and immediately the delicious preserves in their famous red and white gingham lidded jar spring to mind.

Made from traditional recipes with only the finest natural ingredients, the homemade taste and wonderful range of fruity flavours are reminiscent of grandmother's French kitchen.

This appetizing collection of savoury and sweet recipes reveals the versatility when pairing with both Australian and French cheeses.



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**THE BONNE MAMAN PAIRING GUIDE
HAS BEEN CREATED BY MY RENOWNED
CHEESE EXTRAORDINAIRE**

— *Sonia Cousins* —

CHEESE ACTIVIST | CHEESE JUDGE | CHEESE EDUCATOR

Sonia Cousins has been a professional cheese eater for more than 12 years. Through her own business, Cheese the Day, Sonia presents cheese appreciation events for private and public groups, and cheese sensory workshops for industry professionals, across Australia. She also contributes cheese-related articles to various consumer and industry publications.

With a background in science and science communication, Sonia is able to combine her practical experience in the hospitality industry with an ability to articulate what makes cheese special.

She is a nationally-accredited cheese judge with Dairy Australia and judges each year at several major Australian cheese shows, and occasionally overseas.

Sonia is a committee member of the Australian Specialist Cheesemakers' Association (ASCA), and a passionate advocate for artisan cheese producers, particularly in her home state of New South Wales.

Sonia describes herself as: "Crusty on the outside but smooth on the inside, with layers of complexity; mellowing with age."



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BONNE MAMAN FOUR FRUITS CONSERVE

with Brillat-Savarin

(bree-AY sah-vah-RAN), COW,
ILE-DE-FRANCE, FRANCE

Sonia's notes:

This combination is a cheesy twist on the classic scones with jam and cream. I found the strawberry based Four Fruits Conserve to be the best match with this indulgent Triple Cream cheese, offering more complexity than the plain Strawberry Conserve and a smoother texture than the other berry fruit options. Scones optional!

BONNE MAMAN APRICOT CONSERVE

with Fromage de Meaux

(fro-MAHJ duh MOH), COW,
ILE-DE-FRANCE, FRANCE

Sonia's notes:

Brie-style cheeses are often paired with fresh stone fruits in summer. The slightly tart finish to the Apricot Conserve found a perfect partner in this full-flavoured French classic, with its savoury tones and mushroom notes. Enjoy it all year round.

BONNE MAMAN CHERRY CONSERVE

with Ossau-Iraty

(OSS-oh ee-rah-TEE), SHEEP,
PYRÉNÉES, FRANCE

Sonia's notes:

This elegant cheese encapsulates all the best characteristics of sheep's milk, with its sweet, caramel-like flavours and rich, nutty overtones. In the Basque country it is eaten for breakfast with cherry jam; so the Cherry Conserve was an obvious choice.



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BONNE MAMAN CHESTNUT CREAM

with Comté

(*kawn-TAY*), COW,
FRANCHE-COMTÉ, FRANCE

Sonia's notes:

Comté is the most popular cheese in France, and like a fine wine, age is important. This winning combination requires a well-aged Comté, with rich, umami characters and intensely-flavoured crystals that develop with proper maturation. The sweetness of the Chestnut Cream offsets the cheese's savoury notes, and the Comté highlights the cream's nuttiness.

BONNE MAMAN RHUBARB CONSERVE

with Holy Goat 'La Luna' Ring

GOAT, DAYLESFORD-
MACEDON REGION,
VICTORIA, AUSTRALIA

Sonia's notes:

This combination is all about subtlety. Both the goat's cheese and the Rhubarb Conserve have a lovely mild acidity, and the chalky texture of the cheese blends beautifully with the toothsome chunks of rhubarb. This oh-so-French style cheese is regarded as one of Australia's best.

BONNE MAMAN DAMSON PLUM CONSERVE

with Cantal

(*cahn-TAHL*), COW,
AUVERGNE, FRANCE

Sonia's notes:

Cantal is the closest the French get to making anything like Cheddar. It has the moist tang and crumbly texture of traditional English cheddar, and a long, earthy finish. The slightly tart astringency of the Damson Plum, and its dense but smooth texture, made this a winning combination to linger over.



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BONNE MAMAN RED CURRANT JELLY

with Époisses

(ay-PWAHZ), COW,
BURGUNDY, FRANCE

Sonia's notes:

Époisses has a reputation as one of the stinkiest soft cheeses, but the flavour is milder and sweeter, than the aroma suggests. Its cured meat and pork crackling characters make it the perfect partner for Red Currant Jelly, which is often used as a glaze for Christmas ham. (So now you know what to do post-Christmas if you have any Red Currant Jelly left in the jar!).

BONNE MAMAN FIG CONSERVE

with Bleu d'Auvergne

(bloo doh-VERN), COW
AUVERGNE, FRANCE

Sonia's notes:

This is a case of opposites attract: the saltiness in bold blue cheeses is offset by sweetness, making them more approachable for people who prefer milder flavours. Figs find a friend with blue cheeses in winter salads and tarts, so the fig conserve was a natural choice for this well-known French blue.

BONNE MAMAN ORANGE MARMALADE

with Roquefort

(rock-FORE), SHEEP,
MIDI-PYRÉNÉES, FRANCE

Sonia's notes:

Sometimes strong personalities clash, but not that's not the case here. This combination is the wildcard; an intensely spicy and salty blue cheese meeting head-on with sweet, sour and slightly bitter Orange Marmalade, producing a flavour-burst to remember. Not for the feint-hearted!



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PAIRING TABLE

BONNE MAMAN PRODUCT	FROM SELECT FROMAGERIES	FROM YOUR LOCAL SUPERMARKET
FOUR FRUITS CONSERVE	Brillat Savarin (rich, decadent triple cream)	King Island Seal Bay Triple Cream
APRICOT CONSERVE	Fromage de Meaux (soft, luscious brie)	President Camembert
CHERRY CONSERVE	Ossau Iraty (semi-hard sheep's milk)	Queso Manchego
CHESTNUT CREAM	Comte (aged Gruyere-style)	Swiss Gruyere
RHUBARB CONSERVE	Holy Goat 'La Luna' (goat's cheese)	Meredith Dairy Goat Cheese
DAMSON PLUM	Cantal (cheddar-like cheese)	Cracker Barrel Vintage Cheddar
REDCURRANT JELLY	Epoisses (creamy, pungent washed rind cheese)	Tasmanian Heritage Red Square
FIG CONSERVE	Bleu d'Auvergne (blue cheese)	Jindi Deluxe Blue
ORANGE MARMALADE	Roquefort (assertive, bold blue)	King Island Roaring 40's



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BONNE MAMAN 370G RANGE

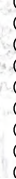
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BONNE MAMAN 370G RANGE

OTHER PRODUCTS



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