



Blue d'Auvergne



Affineur: Jean d'Alos

Region: Auvergne

Country: France

Milk: Pasteurized Cow

Rennet: Traditional

Rind: Foil-wrapped

Texture: Semi-hard

Aging: 6 months

Size: 6 pound round

The creation of this cheese is yet another one of those delicious accidents that pock so many food origins. In the 1850s, a young cheesemaker discovered the accidental blueing of some of his wheels of cow milk cheese. Upon tasting the cheese, he decided he liked it and set about trying to encourage this same mold to grow intentionally. When a loaf of rye bread placed near his cheese started growing the same kind of mold, the cheesemaker surmised that the mold might be airborne. Of course, close to a decade later microbiologist and chemist Louis Pasteur would prove that molds, microbes, or germs found in the air could influence organic matter. Today Bleu d'Auvergne is purposely inoculated with *Penicillium roqueforti* and as such, it is often referred to as the cow's milk Roquefort.

Creamier than Roquefort, Bleu d'Auvergne is soft and buttery with some salt in the finish. Not as aggressive as other blues, this pale yellow cheese with greenish-blue veins is mildly spicy with notes of grass and regional wild flowers.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

