



Mimolette Extra Vieille



Farm/Company: Losfeld

Affineur: Jean d'Alos

Region: Nord-Pas-de-Calais

Country: France

Milk: Pasteurized Cow

Rennet: Traditional

Rind: Natural

Texture: Hard

Aging: 2 years

Size: 6 - 8 pound wheel

Shaped like a pitted melon, this neon orange cow milk cheese from Flanders, Normandy has many stories told about its creation. My favorite tells a tale of France's King Louis XIV, who banned the importation of Edamin (Edam) from his country. Apparently, the king decided that the Dutch cheese was getting too popular among his subjects, whom he felt, should be eating local: French cheese for French people! He commissioned a French copy of the cheese and ordered it dyed orange. Now, either that was to ensure that no one mistook the Mimolette for Edam again, or, given that Louis XIV had issues with the Dutch Royal House of Orange-Nassau, maybe it was a bit more personal.

Dyed with the annatto seed, Mimolette is aged for at least two years during which time it develops a chewy texture and a smoky, almost bacon-like flavor.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

