



## **Normandy Plate**

The ancient cheesemaking tradition of Normandy has produced some of the most famous cheeses in the world. Taste the heritage in every bite with this very special sampling. Paired here with cider

Recommended tasting order: Camembert, Brillat Savarin, Pont-l'Evêque, Livarot.

### *The Cheeses*

**Camembert.** Camembert is a world-renowned cow's milk cheese from the Normandy region in northern France. This quintessential French cheese has a soft, white, bloomy rind; luxurious ivory pâte; and buttery, grassy flavor. The taste of a ripe Camembert is reminiscent of wild mushrooms. If you can't find it, ask for: Brie or Coulommiers, not from Normandy, but similar cheeses.

**Neufchâtel. Livarot (AOC).** This ancient and noble cheese dates back more than 700 years, originating with the monks. A cow's milk washed-rind cheese, it has an assertive aroma and nutty flavor. The pâte is semi-soft, creamy and smooth with small holes. The round cheeses are traditionally encircled with five strips of sedge or raffia. If you can't find it, ask for: Pavé d'Auge, Pont-l'Evêque

**Pont-l'Evêque (AOC).** Very popular in France, Pont-l'Evêque is an uncooked, unpressed cow's milk cheese that is square in shape. The pâte is soft, creamy pale yellow in color with a smooth, fine texture and a pungent aroma. The washed rind is white with a gentle hint of orange-brown. If you can't find it, ask for: Pavé du Plessis.

**Brillat Savarin.** A cow's milk, triple-crème brie-style cheese from Normandy. The creamy flavor of triple-crème cheeses comes from the practice of enriching the milk by adding cream during production. Brillat Savarin has a buttery, rich pâte and a rind of white, flowery mold. If you can't find it, ask for: Another brie-style cheese from Normandy, Explorateur.