



France

ROQUEFORT PAPILLON

Legend has it that a young shepherd boy left his bag in a cave with a piece of fresh cheese and a slice of rye bread in it. When he went back for it days later, the bread was mouldy and the mould had spread to the cheese. He decided to try the cheese, and Roquefort cheese was born.

Roquefort ewes are from the Lacaune breed and are extremely resistant. They have evolved over the years by way of constant natural selection.

1st CHEESE IN THE WORLD TO OBTAIN THE APPELLATION D'ORIGINE PROTÉGÉE
MADE OF RAW EWE'S MILK ROQUEFORT
PAPILLON RÉVÉLATION WINNER OF THE "CHAMPION SUPRÊME" AWARD
AT THE 2017 WORLD CHEESE AWARDS



The PDO allows for Roquefort to be made within a perimeter of 100 Km around the town of Roquefort. These are rural areas with hilly cropland growing wheat and barley. The town of Roquefort is the only place where the cheese can be matured inside the mountain, the natural cave.



1/2 Wheel. 1.4 Kg.

History and production

The Papillon cheese factory is located in the town of Roquefort and has been passionate about cheese for one century. The bluish-green mould is called *Penicillium Roqueforti*. The *Penicillium* comes from the dampened breadcrumbs themselves.

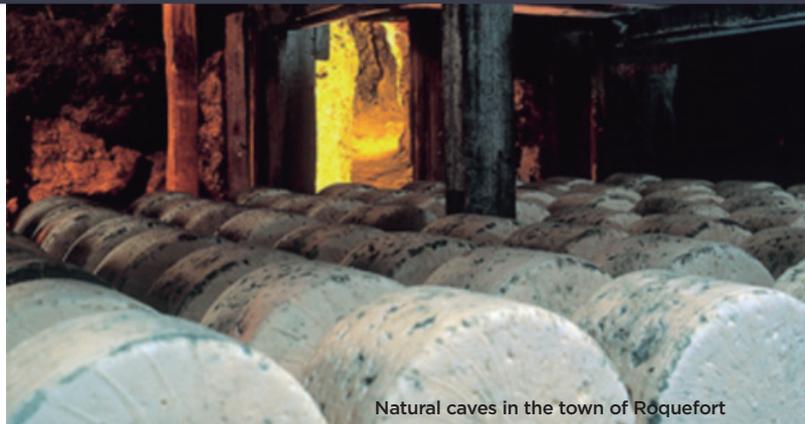
The town holds the bread festivities every year, where 700 rye breads are made. These are toasted and then left in the Papillon caves until the crumbs can be used to form the blue in the cheese. Combalou mountain, on the slopes of which lies the town of Roquefort, collapsed one million years ago to give this land and its natural richness (wineries and caves).



Papillon bread oven

The Papillon natural caves are crypts with arches and pillars that create an incredible underground city.

In this mineral environment, with a damp, fresh and constant micro-climate, the Papillon Roquefort cheese are kept for long enough for the blue to form, which takes three weeks.



Natural caves in the town of Roquefort



PAIRING

Accompany with: walnuts, hazelnuts, pear, apple, figs, jams, etc. Also with vegetables such as endive.

Wine: natural sweet wines, fortified wines such as sherry, Sauternes, port or full-bodied red wine. Dry sparkling wines.

Beer: Belgian beers, such as Tripel, Trappist or dark.

Bread: rye bread, walnut bread, fig bread, country-style bread.



Imported and distributed by:  iberconseil

Use

Roquefort is a cheese with many uses in food. Roquefort can be added to almost any dish.

It can be eaten daily.

Here are some examples.

TYPE OF CUT

HOT DISHES

COLD DISHES

Wed



• Cheese board with dried fruit and nuts

Crumbled



• Quiche and tarts (see Recipe 1)
• Crepes
• Roquefort and courgette omelette (see Recipe 3)
• Sandwiches

• Assorted salads
• Waldorf Salad
• Roquefort Salad with apple and figs

In sauce



• Croquettes
• Biscuits
• Baked cod with vegetables and Roquefort sauce (see Recipe 2)

• Blended with milk or yoghurt (sauce for pasta and/or vegetables)

RECIPES

INGREDIENTS

- 40 g Roquefort
- 3 endives
- 25 g butter
- 1/2 roll of rectangular puff pastry
- 20 g chopped walnuts
- 10 g brown sugar

Easy | 2 portions | Suitable for children

PREPARATION

Cut the endives in half lengthways and partially cut the stalk of each half to ensure they cook through. Heat the butter in a pan and cook the endives in it, on the flat side first, for 10 minutes over a medium heat with the pan covered until brown. Turn them and cook for another 5 minutes over a low heat. Cut the puff pastry in half into two rectangles. Mix the crumbled Roquefort cheese and the chopped walnuts and brown sugar in a bowl.

ASSEMBLY

Please three half endives with the flat part facing upwards on each piece of pastry so that there is around 2 cm of pastry around them. Some of the pastry can be cut away to adapt the size. Bake in an oven preheated to 190o for 15 min. Spread the cheese mix over the endives and bake for another 5 minutes.



ROQUEFORT TARTE TATIN WITH ENDIVES AND WALNUTS

INGREDIENTS

- 300 g lightly salted cod
- 250 g potato
- 180 g onion
- 180 g tomato
- Olive oil
- Salt

Easy | 2 portions | Suitable for children

PREPARATION

Slice the potatoes, onion and tomato, mix with a dash of olive oil and salt. Place the vegetables on a baking tray and cook for 35-40 minutes at 190o. For the sauce, dice the onion and garlic and crumble the cheese. Cook the onion and the garlic in the butter over a medium heat, stirring until brown. Add the chicken stock and the Roquefort and continue stirring until the cheese has melted and the liquid reduced. Season with salt and blend the cream. Place the cod on top of the vegetables. Serve with the vegetables and bake for 8-10 minutes (depending on the thickness of the cod).

SALSA ROQUEFORT

- 100 g Roquefort
- 100 g onion
- 20 g de mantequilla
- 80 g chicken stock
- 1 clove of garlic



BAKED COD WITH ROQUEFORT SAUCE AND VEGETABLES

INGREDIENTS

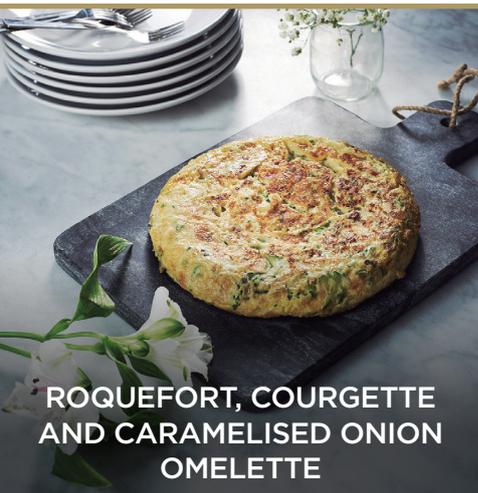
- 60 g Roquefort
- 200 g courgette
- 3 tablespoons olive oil
- 200 g onion
- 3 eggs
- Salt

Easy | 2 portions | Suitable for children

PREPARATION

Dice the onion. Grate the courgette and reserve. Cook the onion in the oil over a medium heat, stirring until caramelised. Add the courgette, increase the heat and stir until soft. Beat the eggs, add the hot vegetables, the cheese and season with salt.

Cook the omelette first over a low heat for a few seconds and then lower the heat as much as possible. Turn the omelette and cook through over a low heat.



ROQUEFORT, COURGETTE AND CARAMELISED ONION OMELETTE

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es