



FRANCE

MORBIER MONTAGNON

Morbier is a raw cow's milk cheese produced in the areas of Jura and Doubs. It was given Designation of Origin in 2002 and, among other criteria, must be uncooked pressed cheese made of raw milk. It is famous for its grey stripe of ash that divides the cheese horizontally in two when it is cut.



RAW MILK CHEESE WITH PDO
GLUTEN-FREE CHEESE, IDEAL
FOR MAKING A FONDUE



7 Kg wheel, 220 g portion



Jura
France

Jura and Doubs are mountain areas located near Switzerland. They are rural areas where there is plenty of livestock. Dairy production has been deep rooted for centuries. Morbier was formerly only made by the farmers who produced Comté.

History and production

The beginnings of Morbier are uncertain. It is known that the producers of Comté sometimes saved some of the milk for their own private use. Given that they were leftovers of milk and there was not enough to make a whole cheese, they covered the surface of half the cheese with ash and waited to add the remaining milk the next day. This meant that the cheese was protected from insects overnight. Morbier was therefore created, with its characteristic line of ash on the inside. Today, the ash is plant-based, and the custom continues as homage to the savoir-faire and tradition of its production.



Worker in Montagnon 1862.

The cheese factory was built in 1909-1910 in the hamlet of Fournets, on initiative by the town of Grand Fontaine-Fournets. In the early 1960s, the production room was expanded and two homes were built on the top floor (for the cheese maker and his family). Since 2014, the cheese factory has been processing four million litres of milk a year to produce delicious and authentic Morbier.



Montagnon Cheese Factory

PAIRING

Accompany with: walnuts or hazelnuts, roasted vegetables, cumin, pickled onions, grapes.

Wine: semi-dry white Chardonnay or Sauvignon wine. Cider.

Beer: ella Galicia beer, double mat beer such as Voll Damm, Modelo Stout.

Bread: country-style bread, walnut bread.

le
Montagnon

Imported and distributed by:



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Use

This cheese is hand made following the ancient tradition. A high quality product with a very mild flavour.

It is extremely good for melting.

Here are several ways of trying it that you'll love!

TYPE OF CUT

HOT DISHES

COLD DISHES

Diced/Cubes



- Au gratin on pizza, pasta or coca bread
- Quiche
- Pasties

- Pasta salad
- Apple, walnut and lamb's lettuce salad
- Lentil salad

Wedge



- Topping on pizzas, coca bread...
- Morbier fondue with beef brochettes (see Recipe 1)

- To try on a cheese board

Slices



- Hot sandwiches
- Canapés
- Roast vegetables and Morbier on coca bread (see Recipe 2)

- Canapé: With wholemeal bread, dried tomato, olives

In sauce



- Fritters
- Croquettes

- Blended with olive oil and water as a sauce for vegetables (raw, roasted) or pasta

RECIPES

INGREDIENTS

- 200 g Morbier
- 10 mini potatoes
- 1/2 small onion
- 1/2 tablespoon olive oil
- 1/2 teaspoon fresh thyme
- 2 tablespoons apple juice
- 1 tablespoon single cream
- 100 g chicken breast
- 100 g veal steak
- Skewers
- Salt

👨‍🍳 Very easy | 👤 2 portions | 😊 Suitable for children

PREPARATION

Boil the potatoes whole until soft. Chop the onion finely. Chop the Morbier. Fry the onion in a little olive oil until transparent. Place the onion in the fondue (or a bowl), place over the heat (or bain marie) and add the thyme, a pinch of salt, the apple juice and the Morbier. Cook gently until the cheese has melted, stir occasionally. Once the cheese has melted, add the cream and a little hot water. Mix well. Cut the meat into strips. Season the meat with salt and grill. Serve the meat and potatoes with the fondue.

MORBIER FONDUE WITH BEEF, CHICKEN AND MINI POTATO BROCHETTES

INGREDIENTS

- 100 g Morbier
- 100 g roasted aubergine
- 100 g roasted onion
- 100 g roasted red pepper
- 1 pizza base, preferably rectangular
- Extra virgin olive oil
- Salt

👨‍🍳 Very easy | 👤 2 portions | 😊 Suitable for children

PREPARATION

For the roasted vegetables, place the whole vegetables in an oven preheated to 200°C for around 35 minutes. Peel the vegetables while they are still warm. Cut the vegetables into strips. Cut the Morbier cheese into half-centimetre slices and each slice into 1 cm wide strips so that the ash is in the middle.

ASSEMBLY

Place the vegetables parallel on the pizza base so that they overlap. Season them. Cook for 2 minutes to melt the cheese. Drizzle with olive oil.

Slightly with salt. Bake the coca bread in an oven preheated to 200°C for around 20 minutes. Place the strips of cheese on the vegetables crossways and 2 cm apart.



MORBIER AND ROASTED VEGETABLE COCA BREAD

INGREDIENTS

- 80 g Morbier
- 80 g black pudding
- 4 slices bread
- 1 Golden Delicious apple
- Cinnamon
- Salt

👨‍🍳 Very easy | 👤 2 portions | 😊 Suitable for children

PREPARATION

Slice the Morbier and the black pudding. Slice and slightly toast the bread. Peel the apple and dice. Cook the apple in a covered pan with a pinch of salt and of cinnamon over a low heat for 15 minutes. Allow to cool. Brown the slices of black pudding slightly on both sides in a frying pan. Place a base of apple compote on the bread, followed by the black pudding and then the Morbier.

NOTES

Use a black pudding that can be sliced and that keeps its shape.

MORBIER, BLACK PUDDING AND APPLE COMPOTE

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es