



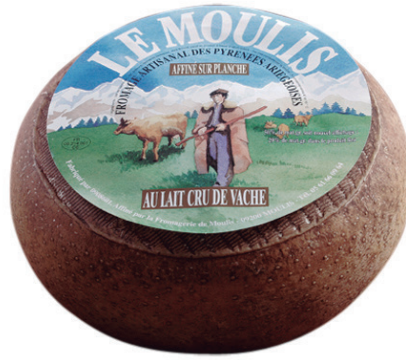
France

LE MOULIS

Le Moulis is a cheese weighing around 4 kg that is made from raw cow's milk and is typical from the Ariège region of the Pyrenees. Ripened on sheets of local pine wood, it is rubbed with brine and each cheese is turned by hand for a minimum of 2 months. This gives the delicate flavour with hints of pine.



RAW MILK CHEESE LOW IN LACTOSE
GOLD MEDAL AT THE 2017 "SALON DE L'AGRICULTURE" AWARDS



4 Kg wheel



Ariège
France

The province of Ariège is in the Pyrenees and is characterised by two geographic areas with excellent weather and geological conditions. First, the plains through which the Ariège and Lèze rivers run. Second, the mountainous part with peaks reaching altitudes

History and production

The Le Moulis cheese factory was established in 1934 and Marie Jose Coudray now represents the fourth generation of affineurs in the family. It is located in the pretty village of Luzenac, through which the Ariège river runs to make the surroundings even more idyllic. Since the last century, the wheels of cheese are hand ripened on the sheets of pine wood to develop the characteristic natural aromas of Le Moulis. Despite its relatively small size, the cheese factory is also famous for its drive and enthusiasm.



Village of Luzenac.

Le Moulis cheese can be made using different milks (ewe's, goat's or cow's). 40,000 litres of cow's milk a week are needed to make these characteristic cheeses from the Ariège region.



Ariège Region.

PAIRING

Accompany with: quince jelly, dried tomatoes, fig or red fruit jam.

Wine: semi-dry white Chardonnay wine. Young red wine, Tempranillo. Cider.

Beer: light lager, sweet cherry or raspberry-flavoured beer.

Bread: crackers, bread sticks, toast, brioche.



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Use

A cheese made in the French Pyrenees using raw milk from cows grazing in the mountains almost all year long. A high product with a very mild flavour. This gives a natural, mountain-style touch to any dish.

Here are some examples.

TYPE OF CUT

HOT DISHES

COLD DISHES

Dices/Cubes



- Topping on pizzas or coca bread

- Pasta salad
- Cheese board
- Nibbles/ on cocktail sticks

Grated Shavings



- Au gratin on pizza, pasta or coca
- Bread Quiche
- Le Moulis pizza with potato and rosemary (see Recipe 2)

- Courgette carpaccio with Le Moulis (see Recipe 3)
- Pulse or cereal salad

Slices



- Grilled canapé
- Le Moulis ham and cheese toasty with sobrasada sausage and honey (See Recipe 1)

- Canapés
- Sandwiches

In sauce



- Pasties
- Croquettes

- Sauce for pasta salad

RECIPES

INGREDIENTS

- 80 g Le Moulis
- 70 g sobrasada
- 4 slices sandwich bread
- 1 teaspoon honey

| Very easy | 2 portions | Suitable for children |

PREPARATION

Slice the cheese thinly. Spread a layer of sobrasada on one of the slices of bread, a drizzle of honey and the cheese on top.

Place the other slice of bread on top and grill in a frying pan or griddle over a medium heat until brown. Press down on the toasty with a fish slice.



LE MOULIS HAM AND CHEESE TOASTY WITH SOBRASADA SAUSAGE

INGREDIENTS

- 100 g Le Moulis
- 100 g potato
- 80 g tomato purée
- 4 leaves of fresh basil
- 1/2 teaspoon oregano
- 1 tablespoon diced rosemary
- 1 pizza base
- Salt

| Easy | 2 portions | Suitable for children |

PREPARATION

Grate the Le Moulis. Wash the potato and slice without peeling to a thickness of around 3 mm. Boil the potato in salted water until soft but without it losing its shape.

Blend the tomato purée with the basil, oregano and salt. Remove the leaves from the rosemary and chop them. Spread the sauce over the pizza base, followed by a layer of cheese, the potatoes and then a little more grated cheese and the rosemary. Bake in the oven preheated to 250° until brown.



LE MOULIS, POTATO AND ROSEMARY PIZZA

INGREDIENTS

- 60 g Le Moulis
- 60 g tomato
- 2 teaspoons diced chives
- 2 teaspoons diced thyme
- 4 tablespoons extra virgin olive oil
- 2 teaspoons lemon juice
- 100 g courgette
- Salt and pepper

| Easy | 2 portions | Suitable for children |

PREPARATION

Dice the Le Moulis cheese and tomato finely. Dice the chives and the thyme. Mix the cheese with the tomato, the chopped herbs, oil, lemon, salt and pepper. Slice the courgette finely and place on a plate like a carpaccio.

Season the courgette with salt and spread the diced mixture on top. Drizzle with olive oil.



COURGETTE CARPACCIO WITH FINELY DICED LE MOULIS, TOMATO, CHIVES AND THYME

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es