

Normandy Camembert is a cheese made from raw milk from the Normande breed of cows. It obtained the PDO in 1983. It is in 250 g format and can only be produced in the region of Normandy. It is hand moulded using a ladle in 5 layers, allowing it to stand for 40 minutes between layers. This time has an impact on the density of the curd and the final flavour of the cheese.





The region where Camembert is produced in Normandy includes the western part of "L'Eure" and "Basse Normandie". Mont Saint Michel is one of its most famous tourist spots. It is a coastal area that benefits from the ocean climate, with plenty of rain and a unique topography. It is an area of livestock and apple farming. There is a great gourmet culture based on sea produce, cider and dairy products (butter, cream and cheese). Apart from the world-famous Normandy Camembert, other PDOs are produced, such as Pont l'Évêque, Livarot and Coeur de Neufchâtel.

250 g unit

History and production

Fromagerie Gillot was established in 1912 in Saint-Hilaire-de Briouze and has remained on the same site for more than a century. Six families have succeeded each other to create authentic and traditional Normandy cheese. A hand-moulding workshop equipped with ladles is the epicentre of the cheese factory. Today, cheese-making still follows the same traditional processes, albeit in a different environment with the latest



MILD FLAVOUR

Gillot employee moulding with a ladle

Normandy Camembert was made for the first time by Marie Harel in 1791, following the advice of a priest from Brie who took refuge in her house during the French Revolution. Years later, her daughter Marie Paynel gave a Camembert cheese to Napoleon III at the inauguration of a railway line. The emperor of France liked it so much that he ordered a regular delivery to Tuileries Palace. This was this mild, creamytextured cheese's rise to fame.



PAIRING

Accompany with: candied fruit, dried fruit and nuts, truffle, fresh aromatic herbs.

Wine: Normandy cider, French champagne, fruity red wine (Beaujolais or Ribera del Duero).

Beer: fruit-flavoured beers (cherry) or classic Pilsen beer.

Bread: all types of bread with seeds and crunchy bread to contrast with the texture of the cheese.







Use



RECIPES

INGREDIENTS FOR THE

- SALAD
- 80 g Camembert • 2 slices walnut bread • 1/2 Granny Smith
 - apple
 - 1/2 Conference pear
 - 150 g mezclum
- **INGREDIENTS** FOR THE VINAIGRETTE
 - 2 tablespoons
- 50 ml apple juice
 8 tablespoons 1 tablespoon brown sugar

vinegar

- extra virgin olive oil
- Black pepper and salt cider or apple
- $| \widehat{\Psi} \widehat{\Psi} |_{\text{Easy}} | \stackrel{\circ}{\square} \stackrel{\circ}{\square} 2 \text{ portions} | \stackrel{\circ}{\textcircled{\odot}} \text{Suitable for children} |$

PREPARATION

Cut the cheese into wedges. Slice the walnut bread. For the vinaigrette, place the apple juice and the brown sugar in a pan and allow to boil and reduce to one sixth. Mix the reduced apple juice with the remaining ingredients of the vinaigrette. Slice the apple and the pear finely. Toast the walnut bread in the oven or in a toaster. Season the mezclum with the vinaigrette and mix with the fruit. Place a slice of bread over the salad, the Camembert wedges and a teaspoon of vinaigrette on the cheese and bread.

INGREDIENTES

GREEN SALAD, APPLE, PEAR AND WALNUT TOAST WITH

CAMEMBERT

- 40 g Camembert • 200 g mussels
- · 1 crushed clove of
- garlic Olive oil
 - chives
- 1/2 teaspoon diced 1/2 tablespoon white
 - wine

1 teaspoon diced

fresh parslev

- 1 cucharada de pan rallado
 - Alga nori en copos (opcional)

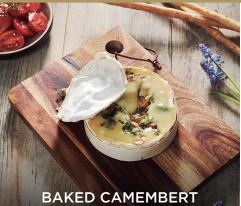


PREPARATION

Clean, wash and drain the mussels. Crush the garlic. Heat a little olive oil in a pan. When it is very hot, add the crushed garlic and fry for a few seconds before adding the mussels and covering. After half a minute, shake the covered pan, allow to cook for another half a minute and remove from the heat. Strain the liquid, which can be reserved for other dishes, and remove one of the half shells from the mussels. Dice the Camembert cheese finely and mix with the parsley, chive, white wine and breadcrumbs.

ASSEMBLY

Cover each mussel with the cheese mixture grill. Serve the mussels on flakes of nori seaweed.



WITH HERBS AND TOASTED GARLIC

INGREDIENTS

- 1 Camembert 2 sliced cloves of
 - garlic
 - 1 teaspoon diced fresh thyme
- 1 teaspoon diced

CHEESECOOK

-

- parslev 1 teaspoon diced basil
- 2 tablespoons olive oil Assorted breadsticks

USSELS AU GRATIN WITH CAMEMBERT AND WHITE WINE

- as accompaniment

1 Very easy $\mathring{2}$ $\mathring{2}$ portions 2 Suitable for children

PREPARATION

Slice the garlic finely. Remove the stalks from the herbs and dice the leaves.

Fry the garlic in oil over a medium heat. Remove from the heat and add the diced herbs. Open a hole in the top of the cheese and add garlic and herbs.

Place the cheese in the base of its box and bake at 170° for 10 minutes. Serve with breadsticks or toast



