



France

# CAMEMBERT GILLOT

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.



RAW COW'S MILK CHEESE WITH PDO.  
GLUTEN-FREE



250 g unit



Basse  
Normandie  
France

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.

## 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 technology and the strictest of quality specifications.



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, creamy-textured cheese's rise to fame.



Statue in honour of Marie Harel

## 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.



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## Use

This cheese has been hand produced since 1791. This is one of the oldest existing French cheeses. A high quality product with a very mild flavour. It is extremely good for melting. It can be eaten daily in many different dishes.

Here are some ideas.

### TYPE OF CUT

### HOT DISHES

### COLD DISHES

Diced/Cubes



- Au gratin on pizza, pasta, coca bread or mussels (see Recipe 2)
- Camembert coated with seeds
- Pasties

- Green salad Camembert with apple and pear (see Recipe 1)

Wedge



- Topping on pizzas, coca bread...
- Quiche

- To try on a cheese board

Slice



- Hot sandwiches
- Canapés

- Canapé with quince jelly and walnut
- Padrón pepper canapé
- Sandwiches

Whole cheese



- Baked Camembert with herbs and toasted garlic (see Recipe 3)

- To enjoy with the family

## 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

- 50 ml apple juice
- 1 tablespoon brown sugar
- 2 tablespoons cider or apple vinegar
- 8 tablespoons extra virgin olive oil
- Black pepper and salt

👨🍳 Easy | 👤 2 portions | 😊 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.

### GREEN SALAD, APPLE, PEAR AND WALNUT TOAST WITH CAMEMBERT

### INGREDIENTES

- 40 g Camembert
- 200 g mussels
- 1 crushed clove of garlic
- Olive oil
- 1 teaspoon diced fresh parsley
- 1/2 teaspoon diced chives
- 1/2 tablespoon white wine
- 1 cucharada de pan rallado
- Alga nori en copos (opcional)

👨🍳 Easy | 👤 2 portions | 😊 Suitable for children

### 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.



### MUSSELS AU GRATIN WITH CAMEMBERT AND WHITE WINE

### INGREDIENTS

- 1 Camembert
- 2 sliced cloves of garlic
- 1 teaspoon diced fresh thyme
- 1 teaspoon diced parsley
- 1 teaspoon diced basil
- 2 tablespoons olive oil
- Assorted breadsticks as accompaniment

👨🍳 Very easy | 👤 2 portions | 😊 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.

### BAKED CAMEMBERT WITH HERBS AND TOASTED GARLIC

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT [www.iberconseil.es](http://www.iberconseil.es)