

# MARGALET PAPILLON

A cheese made from pasteurised ewe's milk. A cheese set between tradition and innovation. All the knowledge of Papillon was condensed to produce this delicacy that was created in 2003. Its particularly creamy texture gives a delicate flavour of sheep and contains hints of the "terroir" where they graze.



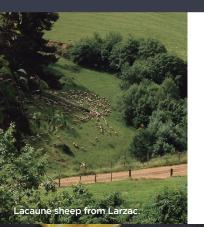


150 g unit



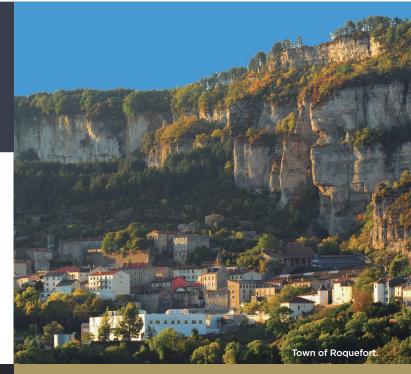
The Aveyron region is a hilly rural area where wheat and barley is grown. Combalou mountain, on the slopes of which lies the town of Roquefort, collapsed one million years ago to give this land and its natural richness, including a great many wineries and caves. The extremely resistant Lacaune breed of sheep from the region have a great capacity to adapt to the difficult weather and geographic conditions. Their milk is the best raw material to produce creations such as Margalet.

# History and production



Specialist affineurs at Papillon work incessantly to develop the aromas, textures and flavours of its cheeses in the natural caves in Roquefort (created by Cambalou mountain). These natural caves are crypts with arches and pillars that create an incredible underground city.

A mineral environment with a damp, fresh and constant microclimate, perfect for Papillon cheeses.



## PAIRING

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

Wine: Cider, sparkling white wine, white wine such as Chablis or Albariño.

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

Bread: all types of bread, especially with seeds and crunchy bread to contrast with the texture of the





Here are some examples of how

TYPE OF CUT		HOT DISHES	COLD DISHES
Diced/Cubes	*	<ul> <li>Au gratin on pizza, pasta or coca bread</li> </ul>	Assorted salads (pasta, green salads)
Wedge		<ul> <li>Topping on pizzas, coca bread</li> <li>Quiche</li> <li>Creamy lentils with Margalet (see Recipe 1)</li> </ul>	<ul> <li>Baked sweet potatoes with Margalet, avocado and red onion (see Recipe 3)</li> <li>Cheese board</li> </ul>
Slice		<ul><li> Hot sandwiches</li><li> Canapés</li><li> Eggs en Cocotte with Margalet (see Recipe 2)</li></ul>	<ul> <li>Canapé with roasted</li> <li>Vegetables Sandwiches</li> </ul>
Whole cheese		• Margalet al horno con hierbas	Blended with olive oil     and water as a sauce for

# **RECIPES**

# CREAMY RED LENTILS, WEDGE OF MARGALET AND SAUTÉED

**BLACK TRUMPET MUSHROOMS** 

## **INGREDIENTS**

- · 60 g Margalet • 50 g black trumpet
- mushrooms
- 1 tablespoon olive oil
- Salt

#### CREAMY RED LENTILS

- 1 small onion
- 1 carrot
- 100 g red lentils
- 1 bay leaf
- 1 teaspoon cumin

vegetables (raw, roasted)

or pasta

- 600 ml water (approx.)
- 1 clove of garlic · Salt and pepper
- | ₩ Verv easv | ⇔ 2 portions | ❖ Suitable for children

#### PREPARATION

Clean mushrooms. Dice the cheese. Chop the vegetables. Place all the ingredients for the cream in a pan and cook over a medium heat until the lentils are soft, around 45 minutes. Season with salt and blend the cream until you have a fine texture, adding water or stock to correct the consistency, where required. Sauté the black trumpet mushrooms in very hot oil and season with salt just before serving. Serve the cream, add the black trumpet mushrooms and the cheese on the top.

You can use any wild mushroom or button mushroom if you cannot find black trumpets.

## **INGREDIENTS**

- 60 g Margalet
- 150 g onion
- 10 g butter
- 4 tablespoons fortified wine or muscatel
- · Butter for the cocotte
- 4 eggs
- Salt



Very easy \ \( \hat{\Omega} \hat{\Omega} \) 2 portions \ \( \frac{\Omega}{\Omega} \) Suitable for children

#### PREPARATION

Cut the Margalet into wedges. Dice the onion. Fry the onion in the butter over a medium heat, stirring until brown. Add the wine to the onion and reduce completely.

Season with salt. Smear the pan or cocotte with butter.

Place a bed of onion in one cocotte, two edges of Margalet and 2 eggs. Season the egg with salt and bake for 10-12 minutes at 180°.





## **INGREDIENTS**

- 80 g Margalet
- 200 g sweet potato • 100 g clean avocado
- 30 g red pepper 1 teaspoon lemon
- - iuice
- virgin olive oil • Salt

• 1 tablespoon extra

• 30 g red onion



## **PREPARATION**

Peel the sweet potatoes, slice 1 cm thick and brush with oil. Bake the sweet potato at 190° for 20-25 minutes or until soft. Cut the cheese into wedges. Dice the avocado. Slice the red onion and pepper into very thin julienne strips. Mix the avocado, onion and pepper and season with lemon juice, olive oil and salt. Place a piece of sweet potato on a small plate with a spoonful of salad on the top. Add a wedge of cheese on top.

iberconseil

Place the onion in a sieve and wash under the tap to make it a milder taste. You can also place it in a bowl of iced water to keep it fresh and crispy.

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es