



France

# 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.



SILVER MEDAL AT THE 2007 CONCOURS GÉNÉRAL AGRICOLE

MILD TEXTURE AND FLAVOUR 100% EWE'S MILK



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

The brand Papillon was founded by Paul Alric in 1906. After 3 generations, the Harina family took charge of Papillon in 1998 to expand the company. After 2001, Papillon increased its exquisite range of ewe's milk cheeses, which included Margalet.



Lacaune sheep from Larzac.

Specialist affineurs at Papillon work incessantly to develop the aromas, textures and flavours of its cheeses in the natural caves in Roquefort (created by Combalou 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.



Town of Roquefort.



## 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 beer.

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



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## Use

Margalet is a mild ewe's milk cheese. It can be added to many dishes to give a traditional, delicate touch.

Here are some examples of how to try it.

### TYPE OF CUT

### HOT DISHES

### COLD DISHES

Diced/Cubes



• Au gratin on pizza, pasta or coca bread

• Assorted salads (pasta, green salads...)

Wedge



• Topping on pizzas, coca bread  
• Quiche  
• Creamy lentils with Margalet (see Recipe 1)

• Baked sweet potatoes with Margalet, avocado and red onion (see Recipe 3)  
• Cheese board

Slice



• Hot sandwiches  
• Canapés  
• Eggs en Cocotte with Margalet (see Recipe 2)

• Canapé with roasted  
• Vegetables Sandwiches

Whole cheese



• Margalet al horno con hierbas

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

## RECIPES



### 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
- 600 ml water (approx.)
- 1 clove of garlic
- Salt and pepper

👩🍳 Very easy | 👤 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.

### NOTES

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 | 👤 2 portions | 😊 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°.



**EGGS EN COCOTTE,  
MARGALET AND CARAMELISED  
ONION WITH SWEET WINE**

### INGREDIENTS

- 80 g Margalet
- 200 g sweet potato
- 100 g clean avocado
- 30 g red onion

- 30 g red pepper
- 1 teaspoon lemon juice

- 1 tablespoon extra virgin olive oil
- Salt

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

### 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.

### TIP

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.



**BAKED SWEET POTATOES  
WITH MARGALET, AVOCADO  
AND RED ONION**

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



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