



France

BRIQUES ÉTOILE DU QUERCY

“Brique” means brick in French. This is the name these cheeses get due to their shape, a rectangular structure that enables each piece to ripen more homogeneously. They are creamy cheeses, protected by a velvety white mould rind, which is as exquisite as the fine and delicate inside it hides. With their nutty flavour, the different nuances of each variety are provided by the type of milk: mild for the one made from cow’s milk, stronger for the one made from goat’s milk and fattier for the one made from sheep’s milk.



RUSTIC CHEESE
A MILD AND CREAMY FLAVOUR
EVERYONE LIKES



200-g *brique*



Midi
Pyrenees,
France

Loubressac, which is considered one of the “most beautiful villages in France”, is located in the Midi-Pyrenees region, on a promontory from which you can admire the Dordogne Valley and part of the Natural Park of Causses de Quercy. The region is characterised by its unusual limestone landscape, with a typically Mediterranean scrub surface, which determines a highly aromatic milk. Thanks to its wonderful landscape and long history, the area has reached delicious milestones in French cuisine, such as Quercy lamb or cheeses like the ones we are introducing here.

History and production

As to the Loubressac briques, the cattle from which the milk is obtained with which they are made is crucial. In fact, the producer, L'Étoile du Quercy, formerly called Fromagerie Verdier, started off in the sector by taking care of dairy cows. At present, from the selection of exclusively local animals, who provide the raw material, up to the distribution of their cheeses, L'Étoile du Quercy takes care of all production and sale stages – they also feature a shop where they sell their products – with the same dedication.

Loubressac *briques* are made from pasteurised cow’s, sheep’s or goat’s milk, salt, animal rennet and lactic ferments.

These square cheeses ripen for approximately three weeks, during which time the tasty and whitish rind is made from *Penicillium* mould, which is essential to provide each cheese with its ultimate aroma, flavour and texture.



Loubressac - France

PAIRING

Accompany with: nuts such as hazelnuts, walnuts or almonds. Walnut or raisin toast, in a sandwich made of cereal bread and Iberian ham, to round off a mushroom risotto.

Drink: fruity white wine, mild ale beer, cider, Pedro Ximenez or sweet *rancio* wine.



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Methods of

With its very creamy paste and fine hazelnut flavour, the Loubressac *briques* combine perfectly with a toast of raisin bread. In their three milk varieties, they are perfect to start tasting a cheese board.

TYPE OF CUT

HOT PREPARATION

COLD PREPARATION

Dices/Cubes



- Melted
 - In a cream
 - Risotto
- Sauces or creams (blender)

- On a toast

Thick slices



- Hot sandwiches
- Canapés
- Au gratin
 - Flatbreads
 - Pasta
- Quiches
- Pizza topping

- Cheese boards
- Sandwiches

RECIPES

INGREDIENTS

- 120 g goat's milk brique
- 300 g Monalisa potatoes
- 120 g green mojo sauce
- 2 garlic cloves
- 150 ml extra-virgin olive oil
- 30 ml apple cider vinegar
- 1 teaspoon cumin
- 20 g coriander
- 20 g parsley

| Easy | 2 portions | Suitable for children |

METHOD

Peel and grate the potatoes, season with salt and leave to stand for 5 minutes. Blend the ingredients for the green mojo.

Form the grated potato into röstis by squeezing with your hands to eliminate moisture and cook them on both sides in a pan with oil over a medium heat until golden brown and the potato is cooked.

Serve the röstis hot with the cheese on top and the sauce in a separate bowl.

NOTES

They can be browned in a pan and heated in the oven before serving.

POTATO RÖSTI WITH GOAT'S CHEESE *BRIQUE* AND GREEN MOJO SAUCE

INGREDIENTS

For the tartare

- 100 g cow's milk *brique*
- 300 g beef steak
- 100 g tartare sauce
- Chives
- Toasts

For the tartare sauce

- 160 g mayonnaise
- 20 g pickles
- 10 g capers
- 2 tablespoons chives
- 10 g parsley
- 1 teaspoon Lea & Perrins sauce

| Easy | 2 portions | Suitable for children |

METHOD

Cut the cheese into small dice.

Chop the meat with a knife or mince in a blender.

Blend the ingredients for the tartare sauce.

Mix the meat with the cheese and tartare sauce in a bowl.

Serve using a mould and accompany with toast and chives sprinkled on top.

NOTE

The meat should not be excessively minced, but rather remain in small pieces.

TARTARE WITH COW'S CHEESE *BRIQUE*

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es