



France

# SAINT-MARCELLIN BIO ÉTOILE



Savoie  
France

Saint-Marcellin BIO Étoile wears its rustic origins on its sleeve, with its rough, irregular and velvety rind and its ceramic dish packaging. Its soft interior, which is neither pressed nor kneaded, has a mild flavour that is slightly acidic with a salty edge to it, with hints of fruit and spices that become more intense with time. It has the Protected Geographical Indication (PGI) seal, and is made of raw, organic cow's milk that enhances its unmistakable personality and provides it with valuable nutrients.



80 g



WITH ALL THE FLAVOUR OF RAW, ORGANIC MILK, WITH NO SYNTHETIC ADDITIVES, NO PESTICIDES, NO ANTIBIOTICS, NO GENETIC MODIFICATIONS, AND GLUTEN FREE

Savoia, Drôme e Isère son los tres departamentos franceses en los que es posible elaborar el Saint-Marcellin.

El nombre de este queso proviene precisamente de una histórica población de Isère, donde se originó esta especialidad y donde se celebraba durante siglos el mercado más importante de la región.

La zona se encuentra entre los Alpes y la Provenza. Y sus verdes colinas y extensas áreas para pastos son el paisaje ideal para el ganado lechero, una de las principales fuentes de riqueza de la región.

## History and production

In the 15th century, a modest cheese made for family consumption in the farms of Saint-Marcellin began to see how its prestige and fame grew. It started to be known by the town's name, and people from all walks of life visited the market asking for it.



For centuries, its reputation continued to grow, especially thanks to the traders who brought farm produce to markets in other French departments further away. The arrival of the railway helped it become more popular and well known.

Demand continued to grow, encouraging farmers to organise themselves to create factories, leading ultimately to the cheese becoming standardised Saint-Marcellin,

maintaining its production based on top quality raw milk obtained from local cows fed on grass and produce from the area, with all the flavour of the region.

Étoile du Vercors is one of those dairies that continues with the distinctive flavour of these authentic, regional cheese and, for its soft, balanced Saint-Marcellin BIO that is aged for 20 days, it uses only organic milk from cows fed and treated with one hundred percent natural products, meeting all the legal requirements that guarantee the health and wellbeing of the animals. It also follows a completely artisanal process, without adding any chemical synthesis substance. Production worthy of the official label of a BIO product that involves the best master cheesemakers in its refining phase.



## PAIRING

**Accompany with:** Toasted walnut bread or cereal bread; sautéed mushrooms; over a green salad; melted on a hamburger; with raw vegetables; with pickles such as sauerkraut or pickled aubergines; melted into a cream of cauliflower and toasted garlic; for breakfast with brioche and bacon.

**Wine:** young white wine or red wine low in tannins. Wines with low acidity, such as Xarel-los.

**Beer:** Craft lager.

**Bread:** Walnut bread, cereal bread, tangy sourdough bread, Buckwheat bread.



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## Storage and usage tips:

Mild flavour but with character, gives a unique and tasty touch to salads. But once it has developed all its personality and versatility is when its creamy interior starts to melt and can be eaten with a spoon or spread on bread. It is therefore wise to take it out of the fridge an hour before serving.

### TYPE OF CUT

Wedges 

### HOT PREPARATION

- Sauces or creams (with blender)
- Grilled
  - Flatbreads
  - Pasta
- Oven
  - Quiches
  - Melted in its dish
  - Pizza topping

### COLD PREPARATION

- Vegetable salads
- On toast
- Cheese boards
- Sandwiches

## RECIPES



**DISH OF MELTED SAINT-MARCELLIN BIO WITH CARROT AND BEETROOT STICKS**

### INGREDIENTS



- 2 carrots
- 1 beetroot
- 2 tablespoons dry white wine
- 1 pinch nutmeg
- 2 Saint-Marcellin Bio Étoile
- 1 pinch pink pepper

 Easy |  Serves 2 |  Not Suitable for children

### METHOD

Cut the vegetables into sticks.

Add the wine and nutmeg to the cheese dish and bake at 200°C for 10-12 minutes.

Finish by sprinkling with the pink pepper and serve with the vegetable sticks.

### INGREDIENTS



- 4 Saint-Marcellin Bio Étoile
- 200 g oyster mushrooms
- 60 g walnut dressing
- 40 g walnuts
- 80 g sunflower oil
- 10 g apple cider vinegar

 Easy |  Serves 2 |  Suitable for children

### METHOD

Cut the oyster mushrooms into thin strips.

For the dressing, blend the ingredients.

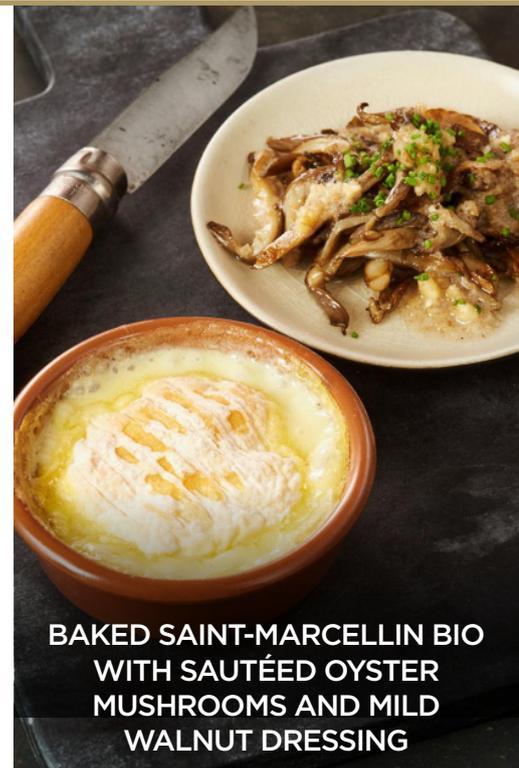
Place the cheese in a preheated oven at 190°C until melted, about 8-10 minutes.

Sauté the oyster mushrooms in hot oil until golden brown. Season with salt.

Serve the cheese in its dish with the oyster mushrooms and a little walnut dressing over the mushrooms.

### NOTE

You can substitute the oyster mushrooms with fresh or wild seasonal mushrooms.



**BAKED SAINT-MARCELLIN BIO WITH SAUTÉED OYSTER MUSHROOMS AND MILD WALNUT DRESSING**

VIDEOS OF THE RECIPES ARE AVAILABLE ON OUR APP



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