

## BRIE PAYS PAYSAN BRETON

Loire-Atlantique France

This cheese is one of the soft cheese specialties of the Paysan Breton brand. It is made from non-pasteurised, but thermised cow's milk, a treatment at a lower temperature than that of pasteurisation to eliminate pathogens from milk without modifying its taste and nutritional qualities.

This results in a cheese with an intense flavour that is enhanced by increasing its ripeness and a smooth and fluid texture that melts in the mouth and spreads easily. Its characteristic white rind, which is developed by Penicillium candidum, provides a subtle mushroom and nut aroma.



2.6 ka

belonged to Brittany, which it borders on the west; hence, both areas share an important agricultural tradition. which places them at the head of France's agri-food areas. The Atlantic climate, with its frequent rains and lush pastures, is highly suitable for cattle, which abounds in this area, the first dairy basin in the country. Here, Breton tradition is the essential benchmark to continue offering

nowadays products of unique quality

and taste

This beautiful department, which

Loire region since 1955, historically

has been part of the Pays de la



# History and production

Paysan Breton, is to continue with the Breton country's



Its suppliers are family-scale producers, who can monitor their livestock more closely, look after the cows' well-being and rigorously check the quality of their milk, which they collect exclusively in the Brittany and Pays de la Loire regions, within 70 km from the dairy, which is located in Val d'Ancesis.



This facility specialises in Brie production, of which more than 21,000 tons a year are produced.

With the Pays Paysan Breton Brie, which was awarded a gold medal at the renowned International Cheese Awards held in Nantwich, United Kingdom, in 2016. Laïta has achieved a cheese like those in the past, with a full and strong, authentically Breton flavour.



### PAIRING

Accompany with: walnuts or hazelnuts, dried tomatoes, quince jelly, fig jam, truffle or cumin.

Wine: dry sparkling, red barrel-aged (Cabernet, Tempranillo). Cider.

Beer: light Pilsen beers.

Bread: country-style bread, walnut bread, raisin bread.



Au nom du bon



## Methods of use:

TYPE OF CUT HOT DISHES COLD PREF	ARATION
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Diced/Cubes



- · Topping on pizzas or coca bread
- · Cheese board accompanied by dried fruit

Grated Shavings



- · Au gratin on pasta or coca bread
- Quiche

· Pasta salad with pieces of Brie Pays Paysan Breton Pulse salad

Slices

In sauce



Grilled canapé

 Croquettes Pasties

Fritters

- · Brie Pays Paysan Breton on coca bread with grapes (see Recipe 1)
- · Cured ham and Brie Pays Paysan Breton sandwich
- Mushroom pâté and Brie Pays Paysan Breton canapé · Brie Pays Paysan Breton,

roast beef sandwich (see Recipe 3)

· Brie Pays Paysan Breton sauce for pasta with cream and caramelised onion

# RECIPES

## **INGREDIENTS** FOR THE DOUGH

- 140 g flour
- · 2 cteaspoons of powdered yeast
- 70 ml beer
- 20 g olive oil
- 1 teaspoon salt

**INGREDIENTS** FOR THE **TOPPING** 

- 100 g Brie Pays Paysan Breton
- 60 g dark grapes
- 60 g white grapes
- 4 sprigs fresh thyme
- 1/2 tablespoon mushroom or truffle oil



### PREPARATION

Mix the ingredients for the base in a bowl and knead well until the texture is even. Cut the grapes in half and remove the seeds. Slice the Brie Paysan Breton. Shape the dough into a coca bread shape and place the grapes on top, pressing them into the dough. Bake at 2500 for 6-8 minutes. Remove the coca bread from the oven, place the pieces of Brie Paysan Breton and the thyme on top and bake for another 30 seconds. Drizzle with the mushroom oil.

You can use a bought pizza base or pasty dough.

## **INGREDIENTS**

- 200 g Brie Pays Paysan **Breton**
- 220 g Greek yoghurt
- 3 eggs

GRAPE COCA BREAD WITH

BRIE PAYS PAYSAN BRETON AND MUSHROOM OIL

- 25 g cornflour
- 75 g sugar

# **BISCUIT DOUGH**

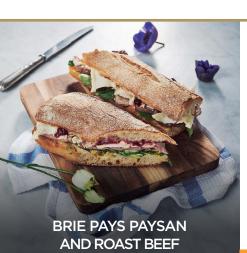
- 220 g Digestive biscuits
- 90 g butter
- Tomato jelly
- 2 sheets of gelatine
- Cold water
- 150 g tomato iam



### PREPARATION

Blend the crumbled Brie Pays Paysan Breton cheese with the yoghurt. Beat the eggs with the cornflour and sugar and add the yoghurt mixture with the cheese. Break the biscuits roughly and mix with the cold butter. Line a long sponge mould with a thin layer of the biscuit dough and fill with the cheese mixture. Bake in the oven at 160o for 40 minutes or unit a skewer comes out clean when pricked in the centre. Soak the sheets of gelatine in cold water for 5 minutes, drain and place them in a pan with the tomato jam. Warm over a low heat, stirring until the gelatine melts and the jam is mixed properly. Cover the cake with the jelly and set aside in a cool place for a couple of hours before serving.





### **INGREDIENTS**

- 2 chapata breads
- 20 g Dijon mustard
- 50 g lamb's lettuce
- 100 g Brie de Meaux 30 g redcurrant jam 120 g roast beef (or pastrami, or roast chicken)



### **PREPARATION**

Slice the Brie. Slice the bread in half, spread one half with mustard and the other with jam. Assemble the sandwiches with the lamb's lettuce, roast beef and Brie Pays Paysan Breton.

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Can be served warm by heating the sandwich in a frying pan or griddle.

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es