



France

# JURAFLORE COMTÉ

Comté is a cooked, pressed-paste, washed-rind cow's milk cheese. 400 litres of milk are needed to make a 40 kg wheel. Its terroir is the low mountains of the Jura, Doubs and Ain. It is the most consumed PDO cheese in France by volume.

Comté is characterised by its exceptional aromatic richness thanks to its non-uniform flavour. Each wheel has an aromatic profile that varies according to its micro-region of origin, the season of the year, the work of the master cheesemaker and the cave in which it ages. Its fruity, milky, vegetable and tangy notes make Comté a unique cheese.



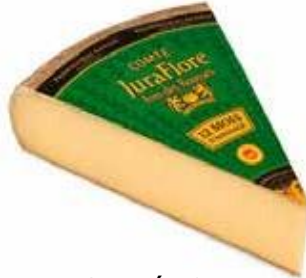
- IDEAL FOR THE MEDITERRANEAN DIET
- LOW IN FAT
- GLUTEN FREE



Franche-Comté



Comté 15 months.



Comté 12 months. 1/8

The Jura mountains, with their humid climate, are a small range whose highest point is 1,720 metres (Crêt de la Neige). They extend southwards to the Rhône basin and northwards to the Rhine, serving as a watershed between the two rivers. The name 'Jura' is derived from *juria*, a Latinised form of a Celtic stem *jur-*, meaning 'forest' (thus, Jura means forested mountains). One of the main economic activities of the region is livestock, with its pastures being used as grazing land by farmers.

## History and production

Fromagerie Arnaud is a Jura cheese refiner established in 1907. It works with 32 local dairies (fruitières) with varied profiles which collect milk from more than 400 farmers. One of the strengths of JuraFlore Comté lies in the experience of its master cheesemakers, who continuously monitor and assess the ageing potential of each Comté wheel.

To refine its more than 200,000 wheels under constant and appropriate hygrometric and temperature conditions, Fromagerie Arnaud is fortunate to possess the famous Fort des Rousses, an old military fortress with an area of more than 50,000 m². Wheels are selected for ageing processes ranging from 12 to 36 months depending on their potential.



## PAIRING

Accompany with: nuts or hazelnuts, apple or pear jam.

Wine: 'yellow' Arbois-type wine, with hints of nuts, ideally served like a red wine at a room temperature of 18°C.

Beer: Triple Karmeliet beer.

Bread: soft and fluffy rustic bread.

# JuraFlore

Fort des Rousses



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## Storage and presentation tips

Comté can be consumed either grated, shredded or in wedges. It can also be used in fondues.

To preserve a Comté cheese that is less than 24 months old, it must always be kept in the refrigerated counter. If it has been aged for more than 24 months, and the outside temperature does not exceed 20 degrees, it can be presented away from the counter for a few hours.

The ideal way of presenting Comté cheese is by displaying an 1/8 of a wheel (4.5 kg) and arranging 3 or 4 pre-cut 200 g wedges on top.

Wrapping in cling film that is changed every 2 days is preferable to vacuum packing. Firstly, because, in terms of presentation, the natural cheese looks much more appealing like this than in unattractive plastic packaging. And also because vacuum packing tends to moisten the rind, which can become very soft and give off an odour.

Grated



Shreds



Wedge



## RECIPES



### PUFF PASTRY STICKS WITH JURAFLORE COMTÉ

#### INGREDIENTS

- 100 g Juraflore Comté
- 1 sheet puff pastry
- 1 egg
- Black sesame seeds



Easy



Serves 2



Suitable for children

#### METHOD

Grate the Comté very finely or use a blender. It needs to be fine. Place the puff pastry on a worktop and sprinkle with the sesame seeds, pressing them into the dough with your fingers. Turn the dough over so that the seeds are facing downwards, brush the egg over this side and sprinkle with the Comté, also pressing it down so that it sticks to the pastry.

Cut off 1 cm strips of dough and twist them into corkscrew shapes. Place the strips on a tray with baking paper or silicone and bake for 10 minutes at 200°C. Break the cheese irregularly.

#### TIP

You can use any kind of seeds.

#### INGREDIENTS

- 80 g Comté BIO
- 2 gem lettuces
- 1 tablespoon walnuts
- 1 tablespoon chopped almonds
- 1 tablespoon chopped hazelnuts
- 40 g extra virgin olive oil
- 10 g sherry or apple vinegar
- 2 tablespoons sesame seeds
- Salt



Easy



Serves 2



Suitable for children

#### METHOD

Cut the Comté into dice. Cut the gem lettuces into quarters. Chop the nuts. Emulsify the oil with the vinegar, sesame seeds, salt and yeast. Place the gem lettuces on a plate, dress with the vinaigrette and arrange the nuts and diced Comté on and around.

#### TIP

The gem lettuces can be gently heated on a griddle and served warm.



### GEM LETTUCES WITH NUTS AND COMTÉ BIO

VIDEOS OF THE RECIPES ARE AVAILABLE ON OUR



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