SAINT ANDRé



THE BASICS

MAKE:	Soft
SUB MAKE:	Predominantly Lactic set cheese or further ripening
POST-MAKE:	External mould/yeast ripened
TYPICAL AGE PROFILE:	10 days
APPROXIMATE WEIGHT(S):	Approx 1.9kg
DIMENSIONS:	20cm , 8.5cm
GEOGRAPHICAL ORIGIN:	Normandy, France
PROTECTED STATUS:	None
SPECIES OF MILKING ANIMAL:	Cow
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	Miniature – 200g 8.5cm high, 7cm diameter

THE STORY

Original developed at the Saint-André dairy in Villefranche de Rouerque in southwestern France, Saint-André has been made on the Normandy coast of northern France since 1974. It has the nickname ‘heavenly cheese’ owing to its bright white appearance and smooth texture. Saint-André is a triple cream cheese, meaning that double cream is added to the milk before setting. The slow, predominately lactic set helps to give the cheese it’s mousse-like texture.

The Normandy coast has lush pastures and the cows are able to graze outdoors for most of the year.

THE CHARACTER

Bright white, fluffy rind and very smooth, pale yellow paste. There can be some chalkiness in the centre of younger cheeses.

The rind is has gentle mushroom flavours, the paste is rich and luscious. There is a lactic acidity reminiscent of sour cream or crème fraîche, but with a buttery finish.

PERFECT PARTNERS:

Spread on crusty baguette or paired with orchard fruit. Triple creams are fantastic with sparkling wines or try it with a locally produced Calvados.

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