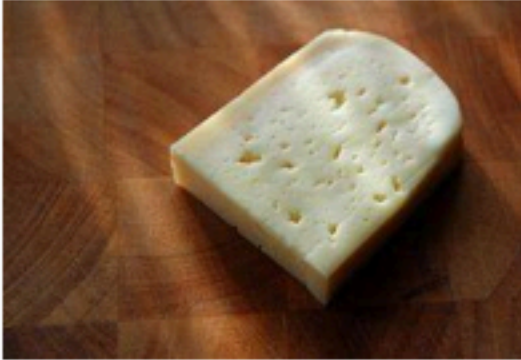


Esrom (cheese)

From Wikipedia, the free encyclopedia

Esrom	
	
Other names	Danish Port Salut
Country of origin	Denmark
Source of milk	cow
Texture	semi-soft
Certification	PGI

Esrom, or **Danish Port Salut** [cheese](#) is a [Trappist](#)-style pale yellow semi-soft [cow's milk](#) cheese with a pungent aroma and a full, sweet flavour. It is a porous cheese, with many small holes throughout, and is slightly elastic and [buttery](#) in texture. Commonly used as a table or melting cheese, it is also good in [casseroles](#) or [sandwiches](#) and is similar to [havarti](#) or [Saint Paulin](#). Because of its bold flavour, it goes well with dark [beers](#) and red [wines](#). It is slow ripened from a starting culture for a period of 10 to 12 weeks, then cured in rectangular moulds. It has a waxy yellow-brown rind.

It takes its name from the monastery, [Esrom Abbey](#), where it was produced until [1559](#). The process for making esrom was rediscovered in [1951](#).