

The manufacture of Pont-Eveque AOP



Le Pont-Eveque is a cheese from cow's milk. Its production class in the family of soft cheeses, washed rind. It takes 3.5 liters of milk to make a Pont-Eveque 350 grams. He or dairy farmer is, the cheese takes great care in the various stages of manufacturing.

The day before manufacturing

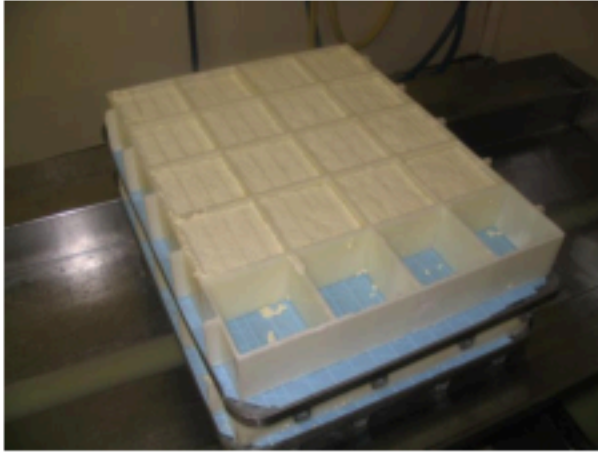
Milk from cows milked morning and evening by farmers is collected by tanker by dairies under strict hygienic conditions and respecting the cold chain. The Pont-Eveque farmers use milk produced on site by their flock. The maturation of the milk takes place for several hours at about 10 ° C. Milk is a commodity rich and vibrant. The cheese maker who knows the suits, permanently, the manufacturing conditions in the milk.

The date of manufacture

Full or partially skimmed milk is warmed to about 35 ° C. Set bowls, milk is then rennet. It coagulates to form the curd. The curd is then cut with a curd slice, grains of 1 to 2 centimeters from the side, and stirred. This removes the whey or whey. The curd is then molded into square molds.



Cutting the curd by hand



Draining

Cheese, placed in heated rooms between 20 and 25 ° C drip through several reversals for one or two days.

The days of manufacture

The next day or two, the Pont-Eveque are removed from the molds and placed on trays in unheated rooms, ripening rooms. We continue to return the cheese. Between the 2nd and the 5th day, dirty cheese with dry salt or brine.



early ripening

After a week

Between the 5th and 10th day, sometimes by washing and / or brushing the slightly salty clear water, sometimes supplemented with annatto. This care guide the curd to the appearance and the final taste of Pont-Eveque because specific flora thrive. This is the

secret of ripening rooms that master cheese makers monitor the evolution of their cheese for the Pont-Eveque reveals its softness and its perfumes.



Sorted, sometimes brushed, and packed in wooden boxes, the Pont-Eveque continue their ripening for 2-6 weeks. Whitish, the crust turns red, the paste softens and the flavors develop.