



### **Roquefort Quick Facts**

**Milk Type:** Sheep's Milk  
**Country of Origin:** France  
**Age:** 3 Months  
**Appearance:** Rindless, white paste with green veining, usually wrapped in foil  
**Texture & Taste:** Strong, complex, creamy & soft  
**Wine Pairing:** Ruby Port and Sauternes  
**Beer Pairing:** Barley Wine, IPA, Lambic, or Saison



Map of the Rouergue region in France.

KeHE Distributors carries the following Roquefort. Please check with your Account Manager for availability in your area.

**Societe Roquefort Wheel**  
**Pack Size: 2/2.85 LB**  
**UPC #7742080844**

**Societe Roquefort Wedges**  
**Pack Size: 10/3.5oz**  
**UPC #02143800011**

For questions about Specialty Cheese

#### **Contact**

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## **Cheese of the Month: Roquefort**

Roquefort (roke-FORE) is the ancient blue cheese from the Rouergue, a small region of southern France. It ranks with Stilton and Gorgonzola as the gold standard for all other blues. Roquefort is made from raw sheep's milk, as opposed to the pasteurized cow's milk of its chief rivals. First evidence of Roquefort was discovered in 79 A.D. when Pliny the Elder wrote of its rich aroma. In 1411 King Charles VI gave rights to the aging of Roquefort to only one village: Roquefort-sur-Soulzon. It is aged naturally in the limestone caves of Cambalou for a minimum of three months, developing an intense flavor profile. Roquefort quality comes from the ewe's milk, the processing of the curd, the "penicillium roqueforti" and then the maturation in natural caves. The milk is so prized that any leftover milk is saved, which is then used to make France's Valbreso Feta.



Ages ago, at the base of the Combalou Mountain, an ardent shepherd spotted a beautiful young woman. He ran after her leaving behind his flock and forgetting his meal, composed of bread and ewe's milk curds, in a cave. As he couldn't find the beautiful shepherdess after days of searching, the shepherd came back to his flock and the cave where he found his less than appealing meal. The ewe's milk curd was now marbled with green veins and the bread had molded. Starving, he tasted the cheese: the Penicillium Roqueforti had worked its magic transforming his cheese into Roquefort...So says the legend!

In 1925, Roquefort was the first cheese to be given the AO distinction, which later became AOC and in 1996 was given the European distinction P.D.O. (Protected Designation of Origin). These labels guarantee the cheese's particular characteristics, the result of its unique, clearly defined region and traditional methods of production passed on from generation to generation.



### **Chocolate and Roquefort Bites**

#### Ingredients

- 1 lb. Société® Roquefort Cheese
- 1 cup chocolate popping candy

#### Directions

1. Make small, bite-sized balls by rolling around 1 teaspoon of Roquefort between your palms.
2. After making all the balls, pour ½ cup of popping candy in a small bowl.
3. Roll each ball in the popping candy and place in a single layer in a flat container.
4. Add more chocolate to bowl if necessary.
5. Refrigerate for at least 1 hour before serving



Recipe from <http://societeroquefort.com/>