

CHEESEMAKER

Abbey of St-Benoit du Lac

ORIGIN

Quebec

MILK TYPE

Cow, Pasteurized

RIND

No Rind

FIRMNESS

Semi-firm

BLEU ERMITE

ABOUT

The tradition of Benedictine monks making fantastic cheese is alive and well in Quebec where the monks from the Saint-Benoît Abbey started making blue cheese in 1943. Bleu Ermite was the first cheese produced at the monastery and is still in high demand today. The production is now overseen by Sylvain Pruneau. Bleu Ermite is ripened for 60 days at which point it is removed from the aging rooms and wiped clean, removing the mould that has formed during the ripening period.

TASTE NOTES

Bleu Ermite is a perfect mild blue, not so strong that inexperienced eaters will be scared away, yet still pronounced and complex enough to make a great impression on seasoned blue-lovers! The Bleu Ermite has a soft cream-coloured pasted, lightly veined with blue-green mould. The aroma is grassy, herbal and mushroomy, with hints of sweetness and earthiness. The texture of the Bleu Ermite is crumbly and a bit gritty, moreso than its close relative, Bleu Benadictin. The flavour of this cheese is an embodiment of its aromas, as well as being a bit tangy. Serve Bleu Ermite on its own, on a cheese platter served with figs, pears and walnuts or crumbled over soups and salads that feature fall flavors, such as beets, pears and root vegetables. This blue is also great with beef; it is a sublime condiment for a steak or burger.

PAIRINGS

The traditional pairings of port, late-harvest Riesling and ice-wine all pair well to this cheese; or try medium bodies spicy reds such as Shiraz and Syrah.