

Muscadet de Rivesaltes... / Tesco.

Contributors

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MUSCAT *De* RIVESALTES

THE MUSCAT GRAPE MAKES DELICIOUS SWEET WINES. IT ALWAYS PRODUCES WINES WHICH ARE AROMATIC WITH A GRAPEY, RAISINY PERFUME AND A JUICY, RIPE, LUSCIOUS TASTE.

The Muscat is one of the oldest vine varieties in the world and so it is often found in ancient vineyard sites. Rivesaltes is in the south west of France on the Mediterranean coast, next to the Spanish border. It is a region of rolling hills with the Pyrenees in the background, and of little walled villages made from local terracotta coloured stone. All along the Mediterranean coast there is evidence of vineyards which the Romans started and some even predate that.

The grapes are naturally fully ripened in this hot corner of France and so can produce strong sweet wines. Muscat de Rivesaltes is a Vin Doux Naturel which is fortified by the addition of some grape brandy, enhancing the alcohol and preserving the sweet, grapey flavour.

The French drink this type of wine as an apéritif, and it is also delicious chilled as a dessert wine. It goes particularly well with fruit flans, cakes and custards, as well as salty chesses like Roquefort. It can also be used in cooking or makes an interesting and easy addition to fruit salads or fresh melon. Try Muscat de Rivesaltes as a taste of the Mediterranean.

Tesco stocks two products Muscat de Rivesaltes des Abeilles 75cl (selected stores only) and Muscat de Rivesaltes 37.5cl.



TESCO

ROQUEFORT

ROQUEFORT IS, MANY WOULD ARGUE, THE WORLD'S FINEST BLUE CHEESE. MADE FROM 100% EWES' MILK AND MATURED EXCLUSIVELY IN THE NATURAL ROQUEFORT CAVES IN SOUTHERN FRANCE, IT HAS AN APPELLATION CONTROLÉE STATUS (AOC) WHICH GUARANTEES ITS QUALITY



With a sharp, salty, tangy flavour and creamy melting texture, Roquefort's method of production reflects a time-honoured process dating back for generations, although today only the most modern technology is used. Legend has it that a shepherd boy tended his flock in the shelter of a cave on the Cambalou, the great rock plateau which towers above Roquefort. Distracted by a shepherdess, he left his lunch of bread and ewes' milk cheese and on returning to it several months later he found the cheese covered in blue/green veins and tasting delicious. Thus was Roquefort born.

The air blowing into the limestone caves down natural openings in the rock, called "fleurines" and the constant humidity and temperature are the secret of the ripening process which is still done in the traditional way in the limestone caves.

CANTOREL ROQUEFORT CHEESECAKE serves 8
COOKING TIME 1½ HOURS. COOKING TEMP: 150°C / 300°F / GAS MARK 2

INGREDIENTS

- 15G (½ oz) BUTTER
- 4 x 15 ML SP (4 TBSP) CRUSHED CORNFLAKES
- 450G (1LB) FULL FAT SOFT CHEESE
- 125G (4oz) CANTOREL ROQUEFORT CHEESE
- 125G (4oz) MELTED BUTTER
- 175G (6oz) CASTER SUGAR
- 3 EGGS, BEATEN
- 2 x 15 ML SP (2 TBSP) CORNFLOWER
- 2 x 5 ML SP (2 TSP) GRATED LEMON RIND
- 2 x 15 ML SP (2 TBSP) SOURED CREAM
- PINCH SALT
- 425G (15oz) CAN BLACK CHERRIES
- 2 x 5 ML SP (2 TSP) ARROWROOT

METHOD

1. Using the butter, grease an 8" (20.5cm) loose bottomed cake tin, sprinkle with the cornflakes.
2. Beat together the cheeses, butter, sugar, eggs, cornflower, lemon rind, soured cream and salt. when completely smooth pour into the cake tin
3. Bake in the centre of the oven for 1½ hours. Switch off the oven and leave the cake to cool in the oven.
4. Remove from the tin. Stone and halve the cherries. Arrange over the top of the cheesecake. Drain the juice into a saucepan. Blend the arrowroot with a little cold water. Add the juice and bring to the boil stirring continuously until mixture clears and thickens, pour over the top of the cheesecake.

Cantorel Roquefort is available at the delicatessen counter in Tesco

