

Cooking with French cheeses / Tesco.

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TESCO

COOKING WITH

FRENCH

CHEESES





France is said to have a different cheese for every day of the year and many of them are key ingredients in classic French dishes. From creamy Brie and Camembert with its soft white coat, to magnificent crumbly Blue Roquefort - the King of French cheeses - to piquant Goat's Cheeses - Tesco has a range to suit every taste.

FRENCH SOFT WHITE CHEESES

Brie is the most famous French cheese with a history that dates back over 1500 years. In Tesco several different types of Brie are available on both the Deli counter and the prepack cabinet.

Tesco French Brie - This Brie is fully ripened and ready to eat when you buy it. It has a firm creamy texture and almost sweet fruity flavour.

Tesco Extra Creamy Brie - This cheese is made by blending fresh cream with milk to give a smoother, creamier flavour and texture. It is also ready to eat when you buy it.

Tesco Traditionally Ripening Brie - This cheese has a chalky core when young and ripens through life from the rind inwards.

Tesco Traditional Brie from the Meaux region of France - Made in the same way as an authentic Brie de Meaux, using milk from cows grazing in the Meaux region, East of Paris and hand ladled into moulds, but with the assurance of fully pasteurised milk. It has a stronger aroma and flavour than Standard Brie and a slightly discoloured coat, characteristic of a traditional farmhouse Meaux Brie.

Tesco Camembert - Originating from Normandy (said to be invented by a farm woman from the village of Camembert in 1791), this soft tangy mild white cheese ripens from the outer edges inwards and can be eaten young or fully mature according to your taste. Try cutting it into brie sized pieces and rolling in chopped parsley or crushed pepper or serving on a cocktail stick with celery or apple.

The white rind on all these cheeses can be eaten.

FRENCH BLUE CHEESES

Roquefort is perhaps the most famous French cheese - made from pure ewes' milk and ripened in limestone caves where the temperature and humidity are ideal for the development of 'penicillium Roqueforti' which gives the blue-green veins in the cheese.

Bleu d'Auvergne and **Fromage d'Ambert** are other traditional regional blue cheeses from France to be found in Tesco stores. All of the blue cheeses carry the Appellation d'Origine Contrôlée (AOC) which, as for Wine, guarantees the quality of the cheeses, specifying that they should be made in a certain area and by a certain process.

Roquefort is delicious served with fruit such as Charentais pears, and sweet wine like Muscadet de Rivesaltes. The French are also famous for their goat's cheeses - try creamy **Tesco Chèvre Blanc** grilled on a bed of lettuce with chopped walnuts - and their garlic cheeses - try **Garlic and Herb Roule**, the original 'twist' cheese which will add interest to any cheeseboard.

You'll also find a host of more specialty French cheeses - **Port Salut**, with its characteristic orange rind - originally made by monks - washed rind **Port d'Uxelles** and **Neuchâtel** from Normandy and **Chaource** - a more lactic taste than Camembert, and **Cantal** - a mature hard cheese from the Cantal region of France.

All of these cheeses are best stored in the bottom of the fridge. Remove half an hour before serving to allow them to regain their full flavour.



MELTING BRIE & TOMATO SALAD

SERVES: 4

Cooking Time: Approx 2 minutes

INGREDIENTS

- 5 large Beefsteak Tomatoes, sliced
- 175g (6 oz) Brie, sliced
- 2 cloves Garlic, crushed
- 1 x 15 ml sp (1 tbs) freshly chopped Thyme
- or 1 x 5 ml sp (1 tsp) dried Thyme
- 5 x 15 ml sp (3 tbs) French Dressing

METHOD

1. Arrange the tomatoes and Brie slices on a flame proof serving dish.
2. Spread the tomatoes and cheese with the garlic and thyme.
3. Pour the French dressing over the cheese. Place under a hot grill until the cheese just begins to melt. Serve warm as a starter with French bread.

CRISPY LAMB CHOPS WITH ROULE®

SERVES: 4

INGREDIENTS

- 8 Lamb Loin Chops
- 150g (5 oz) Roule Cheese with Garlic & Herbs
- Salt and freshly ground Black Pepper
- 8 sprigs Rosemary

METHOD

1. Grill the chops for 10-12 minutes, turning occasionally.
2. Meanwhile, cut the Roule into four slices, then each slice in half again.
3. Place a cheese slice on each chop and place under a hot grill for a few minutes until the cheese is warmed through thoroughly.
4. Serve immediately, garnished with the rosemary sprigs.

PASTA QUILLS WITH GARLIC & PARSLEY

SERVES: 4

Cooking Time: 12 minutes

INGREDIENTS

- 225g (8 oz) Pasta Quills
- 1 x 15 ml sp (1 tbs) Olive Oil
- 1 Onion, chopped
- 8 Tomatoes, skinned and chopped
- 1 x 5 ml sp (1 tsp) Basil
- 125g (4 oz) French Soft Cheese with Garlic & Parsley
- Salt and Ground Black Pepper

METHOD

1. Cook pasta according to the instructions.
2. Heat the olive oil in a frying pan and gently fry the onion for 2-3 minutes. Add the tomatoes, hull and stem and cook for another 3-4 minutes to reduce the liquid.
3. Drain the pasta and return to the saucepan. Add the tomato and onion mixture and mix well. Add the cheese and stir well until melted. Serve immediately.

GREEN SALAD WITH ROQUEFORT DRESSING

SERVES: 4

INGREDIENTS

- 1 small Cos Lettuce
- 1 small Fennel
- 1/2 Cucumber, sliced
- 2 Celery Sticks, chopped

FOR THE DRESSING:

- 75g (3 oz) Roquefort Cheese
- 2 x 15 ml sp (2 tbs) Milk
- 150 ml (1/2 pint) Sour Cream
- Salt and Ground Black Pepper

METHOD

1. Cut the lettuce into pieces and place into a salad bowl. Add the rest of the salad ingredients and toss well together.
2. To make the dressing, crumble the cheese into a bowl and add the milk. Mash with a fork or potato masher until smooth then blend in the cream and salt and pepper to taste.
3. Just before serving, pour over the salad and toss well.

CHEESY FRENCH VEGETABLES

SERVES: 4

Cooking Time: 12 minutes
INGREDIENTS

2 medium Courgettes
1 Red Pepper, de-seeded
1 Green Pepper, de-seeded
125g (4 oz) French Beans
125g (4 oz) Mushrooms
125g (4 oz) New Potatoes
500ml (1 1/2 pint) Water
40g (1 1/2 oz) Butter
25g (1 oz) Flour
600ml (1 pint) Milk
125g (4 oz) French Emmental
1 x 5 ml sp (1 tsp) Mustard
Salt and Pepper
1 oz (25g) Fresh White Breadcrumbs

METHOD

1. Chop the vegetables finely and place in a saucepan with the water and 15g (1/2 oz) of the butter and salt and pepper. Cover, bring to the boil and simmer for about 5 minutes until tender. Drain.
2. Melt the remaining butter in a saucepan. Add the flour and cook for about 2 minutes. Gradually add the milk, stirring continuously. Bring slowly to the boil until thickened. Add 75g (3 oz) of the cheese and the mustard and stir well.
3. Place the vegetables in a flame proof dish.
4. Pour the sauce over the vegetables. Sprinkle with the remaining cheese and breadcrumbs.
5. Place under a hot grill until the cheese has melted and is golden brown.
Ideal to serve with chicken or gammon.

CHEESE & APPLE CRÊPES

SERVES: 4

Cooking Time: 20 minutes

INGREDIENTS

1 x 130g packet Batter Mix, made up
4 large Eating Apples, peeled, cored and sliced
2 x 15 ml sp (2 tbsp) Lemon Juice
50g (2 oz) Butter
Sugar, to taste
125g (4 oz) Port Salut, grated

METHOD

1. Lightly grease a 20.5cm (8") frying pan and heat. Pour in a little of the batter mix and tip so it covers the base. Cook over a high heat until golden brown. Turn the crêpe and cook the other side until golden.
2. Transfer to a heated plate. Continue with the remaining batter until you have 8 crêpes.
3. To make the filling, sprinkle the apples with the lemon juice. Melt the butter in a frying pan, add the apple slices and fry over a moderate heat until tender. Add sugar to sweeten.
4. Remove from heat, divide the apple slices equally among the crêpes. Sprinkle with the Port Salut. Roll up and serve immediately.

PEAR & CAMEMBERT TARTS

SERVES: 4

Cooking Time: 25 minutes

INGREDIENTS

125g (4 oz) Pastry
125g (4 oz) Camembert
4 Pear Halves
6 x 15 ml sp (6 tbsp) Redcurrant Jelly

METHOD

1. Roll out the pastry and use to line 8 x 6.35cm (2 1/2") tartlet tins. Bake blind for about 10 minutes.
2. Divide equally the Camembert and place in the bottom of each tartlet case.
3. Slice the round side of the pear. Place slices neatly in each tartlet case.
4. Brush with redcurrant jelly
5. Cook in the centre of the oven for about 10-12 minutes. Serve with whipped cream or ice cream.