

prénom, NOM, classe _____

Dégustation de fromage
Marion Cross School

Brie (Le Rustique) texture appearance aroma/taste	milk _____
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Port Salut texture appearance aroma/taste	milk _____
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Brebis (P'tit Basque) texture appearance aroma/taste	milk _____
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Aged Chèvre (La Buche)

milk _____

texture

appearance

aroma/taste

Fresh Chèvre (Soignon)

milk _____

texture

appearance

aroma/taste

Blue (Bleu d'Auvergne)

milk _____

texture

appearance

aroma/taste

Appearance

When first looking at the cheeses, note the nuances in color, ranging from pale white to ivory, to buttery, golden or blue-streaked. Notice the moisture in the cheeses, causing them to range from soft and spoonable to firm or crumbly.

Words that describe appearance are: *soft, runny, hard, crumbly, dry, moist, smooth, rough, crusty, moldy, white, yellow, ivory, orange.*

Aroma

The aroma of cheese is created by many factors including the cow's feed and the butterfat content of the milk, as well as type of starter culture and enzymes that the cheese recipe contains. The length of time the cheese has been ripened or aged helps to intensify its aroma, as does the amount of salting it receives.

Before putting a piece of cheese into your mouth, sniff it slowly and gently. Breathe in deeply and waft the cheese under your nose.

Take the first bite, breathing a little air into your mouth so the aroma fills the whole nasal passage.

Words that describe aroma are: *mild, delicate, milky, fresh, creamy, salty, sweet, strong, pungent, earthy, moldy.*

Texture

Cheese ranges from very soft to very hard, with semi-soft, firm, and hard somewhere in between the two extremes. The higher the moisture and milk fat of a cheese, the smoother the mouthfeel. Texture is also an indication of ripeness with many soft-ripened bloomy rind cheeses; the riper the cheese, the softer or creamier it will be.

Rub a tiny piece of the cheese between your fingers to feel the difference between soft, semi-hard and hard texture. Notice the moisture or dryness of each sample. Don't chew and swallow quickly, but move the cheese around in your mouth to expose it to all your taste buds. Notice that some will coat your mouth and others leave a clean palate.

Words that describe texture are: *soft, firm, hard, moist, runny, crumbly, granular, creamy, buttery, rubbery, waxy, oily, chalky, spreadable.*