

# CREAMY FOURME D'AMBERT CHEESE WITH NEPALESE WHITE TEA

Lydia Gautier

## ingredients

Nepalese white tea from the Ilam Valley

Fourme d'Ambert POD cheese (Protected Designation of Origin)

Raspberry, Herbes de Provence and thyme pâtes de fruits (candied fruit jellies) by Francis Miot

## method

**Nepalese white tea** from the Ilam Valley

### Preparation

10 g tea per 50 cl water (80 °C), steeped for 5 min.

### Serving temperature

Serve warm to gently accentuate the softness of the cheese.

### Cheese

A blue cheese from the Auvergne region of France: Fourme d'Ambert POD.

### Sweet combination

Raspberry, Herbes de Provence and thyme pâtes de fruits (candied fruit jellies) by Francis Miot for Marie Quatrehomme.

### Textures and flavours

The almost runny texture and slightly bitter taste of the cheese melt into the vegetable, flowery notes of the lightly astringent tea. The fruit jellies with dominant raspberry and fresh thyme flavours round out the taste, accentuating certain aromatic notes of the cheese and tea, such as the flowery, milky tones.

