



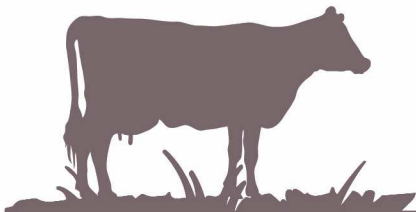
Manufacturing

Our farm producer is looking for a milk which has to be rich enough in fat content in order to produce a tasty cheese. In high season, 850 litres of milk will be collected. Nicolas, who is dealing with the cheese dairy will transform about 40% of this milk in cheese. The milk is acidified with the addition of lactic bacteria. One and a half hour later Nicolas will add the rennet for the curdling, and thirty minutes later the milk will be ready to be transformed in cheese. Cut in small cubes of 1 cm, the curd is stirred for one hour, slowly in order not to break it. After renneting we add in the cheese the garlic and the fresh basil, and the product is once again stirred then moulded by hand. Water is then separated from the curd using some kind of baskets which will provide the distinctive rind of the Chapail. This cheese requires some specific cares during the ripening as it will be washed every 3 or 4 days during 6 weeks. The milk used to process this cheese provides from an organic farm. The garlic and basil will bring a nice freshness to this product made in the South of France, and you will appreciate its nice aromas and fragrances.

History...

Originally from Italy, this couple built the farm and with 3 of their sons and their respective wives the family is dealing with all aspects of this exploitation, each couple taking in charge different activities. So one couple is dealing with the farm, the second with the dairy process and the last with the production of cured meat, bread, jam... These farm producers are very passionate by nature and environment and the way to preserve it, and each day they are paying a lot of attention to the quality of their farm production and harvest. The soil is enriched with green manure and fertilizers, protecting it against degradation. The feeding of their 60 cows is followed by a seasonal nutritional program. Balanced and adjusted to the needs of the herd, this diet is

contributing to the healthiness of the animals and to the quality of the milk. Mixing different breeds leads to obtain a good balance for the milk production. This third generation of farmers elaborated this product of organic quality, with some hints of garlic and basil, which we named « Chapail ».



Aquitaine-Midi Pyrénées