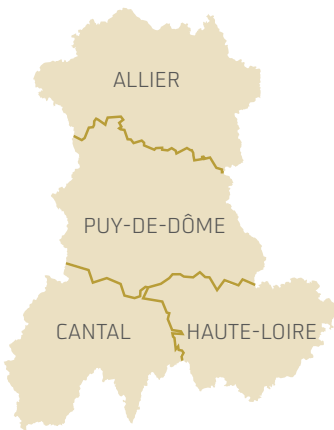




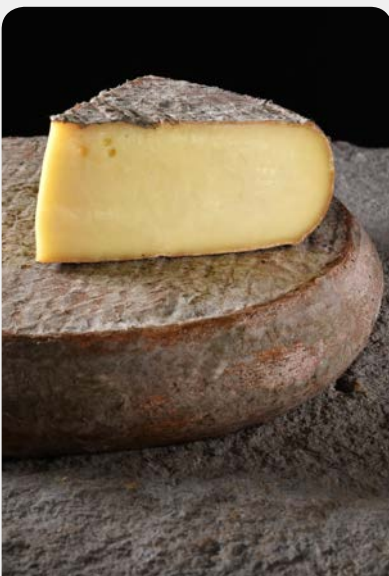
AUVERGNE CHEESES



The club of five AOP cheeses is causing its own little revolution when it comes to cooking. Give them another go!

Food lovers, don't abstain! With forty or so à la carte stop offs, there's a fantastic way of discovering the quality and diversity of Auvergne's five AOP cheeses: **Bleu d'Auvergne**, **Cantal**, **Fourme d'Ambert**, **Saint-Nectaire**, **Salers**. Prospects for some tasty encounters with farmers and producers, dairies, cheese makers and others.

Saint-Nectaire



Star of the cheese world, with a hint of hazelnuts.

Fourme d'Ambert



A gentle, soft bluecheese.

Salers



A village, a cattle breed, a liqueur, a cheese.



Truffade, a flavoursome, timeless dish

TERROIR

With no fewer than **five AOP cheeses** (Cantal, Fourme d'Ambert, Saint-Nectaire, Salers, Bleu d'Auvergne), and not forgetting Gaperon, Savaron and Fourme de Rochefort-Montagne, Auvergne is a real gift for foodies. Of course the traditional cheese plate is always a safe bet at the end of the meal. But the cheeses of the Auvergne region, which account for **around a quarter of France's total output**, can be used in all sorts of dishes, are almost endless in number, turn up when you least expect them to and have no truck with proprieties!



Young or more mature?

FINE FOOD

Nowadays, they are eaten with seafood, they are melted into pancakes, browned on top of flans, and fried for use with mini patisseries. And then there's tapas, lunch, and brunch to consider! The region has been afflicted by a fit of madness, helped along by chefs whose imaginations know no bounds. The most lauded of them have got together to form the **Toques d'Auvergne**, an association for protecting Auvergne's gastronomy and for exploring new sweet and savoury options. So come and eat in some of their restaurants... While **truffade**, a local speciality made using young cheese, appears frequently on their menus, the cheese revival is well underway here!

TRY SOME!

Fancy the idea of a lunch made (almost) entirely of cheese? Then you should book a table at the **Nivresse** dairy in Clermont-Ferrand! Manager Olivier was voted cheese maker of the year in 2007 by the highly-demanding Guide Pudlowski. More than just a delicious stop-off, this is a tailor-made journey through the region.

The last remaining natural cheese cellar still in operation in Clermont-Ferrand is run by the **Vazeilles** family. Here, around 20 metres underground, in the silent depths of the central plain, François matures his farmhouse Saint-Nectaire, a cheese of incomparable flavour which he sells in the family's store at the Saint-Pierre market.

FIND OUT MORE



Fromagerie NIVRESSE



Fromagerie VAZEILLES



Toques d'Auvergne



Auvergne's AOP cheeses