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PRESENTATION

One dairy, twelve shops, sixty markets per week, a wholesaler activity... ; located in Western France in Machecoul, Pascal Beillevaire has created a booming network within 20 years.

One of the specificity of this self-taught man, who started working at 17 years old, is to set up the growth on his own products under his name; milk, butter, fresh cream, cheese, soft white cheese, yogurts, cream desserts. The dairy is situated at only 6km from the farm where he born!

Pascal Beillevaire is also having ripening caves where he matures more than 400 delicious cheeses from French and European farms. Thanks to his know-how, the cheeses get a unique taste and character.

Like his parents, Pascal Beillevaire started as a farmer. When selling family milk and cream at market places, he quickly discovered a passion for trade. He then criss-crossed all France to turn up in each region the best farmhouse cheeses. He thus contributed to maintain activity in remote area and save an ancestral know-how. Today, 200 producers supply the ripening caves of Pascal Beillevaire.

Since the beginning, Pascal Beillevaire is first looking for **quality**. His plant comes up to the same requirements; the hygiene of cheeses is regularly controlled in his modern laboratory. All the 10 farmers that are working with him are located at a ray of 10km from the dairy. Thanks to this vicinity, Beillevaire is the only one to use raw warm milk that is collected every morning and evening. This specificity gives a real and rich taste to the products, recognized by the famous chefs such Alain Ducasse, Pierre Gagnaire, Marc Veyrat that are getting products there.

Today, the company is having a 17M euros turnover with 110 employees. This success is made of a man that has the passion for cheese.



THE BEILLEVAIRE RANGE

More than 100 products produced in Machecoul dairy:

1/ Cheeses

- Machecoulais. Small out of round, hand ladle cheese made of raw cow milk. This soft ripened cheese with washed rind combines the cow milk taste with the goat milk cheese texture;
- Mojette. Cow milk cheese with the shape of the original shape of emblematic bean from Loire-Atlantique region. Its taste is fine and delicate, its texture creamy.

2/ Yogurts, dessert creams, desserts

- Plain yogurt, with fruits
- Soft white cheese, faisselle, grand suisse
- Œuf au lait, riz au lait, Crème brûlée
- Cream desserts with chocolate, coffee, caramel or pistachio
- Tarts with cheeses

3/ Fresh cream and Raw milk or pasteurised seaweed Butter



More than 400 ripened cheeses at the dairy in Machecoul :

1/ Ripening of artisanal and farmhouse cheeses selected for their quality and originality

After being controlled and identified for traceability, the products are ripened in order to get the best quality and aroma

2/ Cheese preparation with herbs, pepper, truffle ...

Thanks to an original strategy, Pascal Beillevaire made of his name a famous brand.

The Beillevaire company is geared by a real passion for the product, a professional team and a unite network of farmers, suppliers and associates.

We remain at your disposal for any information or ... tasty sample request.

Best regards,

The Interval Team

BON APPETIT !

For your cheese plate



Broccoli and Fourmette

Croix de Chazelle Tourte

Ingredients (4 p.): 1 pie crust pastry - 1 broccoli cut in bunches - 100 g/3.5 oz of Fourmette Croix de Chazelle - 50 g/1.7 oz of Comté - 4 eggs - 2 teaspoons of soft white cheese - 10 cl of milk - nutmeg - salt, pepper

Preparation: Cook the broccoli in boiling water during 5 minutes. Drain it and rinse with cold water. Spread the pastry in a tin. Mix the eggs, the soft white cheese and the milk. Whisk. Add the Fourmette and the grated Comté. Season. You can also pre-bake the pastry during 10 minutes. Arrange the broccoli on the pastry and cover it with the mixture. Bake during 20 minutes to (180°c/356°F)

Source : www.linternaute.com

