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THE DAIRY

Located in the heart of the Meuse green pastures, the Fromagerie Dongé is 'THE' reference as regards the Brie de Meaux AOC and Coulommiers for 3 generations.



Created in 1930, the small dairy of Triconville village (130 inhabitants) has been transformed, over the years, in a dairy plant dedicated to quality. From the manufacturing room, there is a direct view of the surrounding woods and deers, does and stags which regularly come to amuse the cheesemakers' everyday life !

Improved by the Dongé brothers (whose grandfather Etienne created the dairy), Luc and Jean-Michel, and their mother Madeleine, the manufacturing process remains authentic : the

natural raw material, Men's experience, traditional know-how, involved milk producers, human and close to people management.

This is why, if you come to visit the dairy, you will surely be invited to have a coffee in the family house which adjoins the dairy: At the Dongé's, conviviality is allied to cheese perfection; moreover, the products are watched day and night !

This demand, shared by everyone, allows us to offer exceptional Brie de Meaux A.O.C. and Coulommiers : they have a high quality and unique authentic taste of terroir and are made with real raw milk, without microfiltration trick or equivalent.

DONGÉ CONFIDENTIAL AND UNIQUE MANUFACTURING SECRETS (SSSHHHHHH ... !)

Each manufacturing step is **handly made** :

- The curd is cut vertically into large cubes (about 5 cm x 5 cm – 2 in. x 2 in.), in order to stay longer in contact with the whey. This tip favors good taste and texture. The cheese is less dry but needs a longer draining;
- The hand-molding is made in two steps: first 15 Liters, then 10 more Liters after a releasing time called “la Recharge”. The Dongé company is one of the last companies to do so; that kind of molding takes longer, is less productive, but guarantees a better aroma activation as warm curd re-activates the lactic bacteria, and favors taste’s development.
- As the Dongé cheeses are very lactic (very few rennet), it requires a draining on real natural bulrush mat and not on plastic ones, for a lower and more perfect draining, in accordance to the tradition.



The Dongé cheeses’ success is also due to the will to serve each customer – no matter how big its business is – in a personalized manner with specific labeling, adapted conditioning, made-to-measure maturing and cheese selection ...

Each cheese posed on straw and conditioned in wooden box, or conditioned in poker-worked wooden box. The Dongé signature is very specific: the cheeses’ rind is nicely white and slightly bulrush mat-marked and typical red orangey veins when the cheese becomes more mature. Their perfume is subtle and incomparable. The Dongé family is generous, this is why their Brie de Meaux is larger (37 cm/14,5 inches in mould, instead of 36/14 inches in general), and their Coulommiers often weighs 450 g/1 lb ! and, as anybody knows, bigger cheeses are like great wines, they keep better...



A REWARDED KNOW-HOW



As often for mono-product or bi-product producers, they look for excellence and have a passion for terroir, a passion for offering a perfect product with a rigorous qualitative control. That is the reason why the Dongé family has been rewarded for more than 10 years at the Concours Général Agricole of Paris (Golden medal obtained in 2000, 2001, 2004, 2006, 2007, 2008 and 2009).

It is also with this approach that Dongé represents today, with a 900 T-production per year, 12% of the Brie de Meaux AOC production and to be placed as the leader for French traditional creameries and top-of-the-line food service industry.

THEY TRUST DONGE

Cheesemasters : Mons, Beillevaire, Barthélémy, Dubois, Quatrehomme, Philippe Olivier, Bernard Antony, Dubouloz, etc....

Restaurants : Tour d’Argent, Ducasse.

A LONG (HIS)STORY

Created by monks in the Brie region, it is in 774 that Charlemagne discovered the Brie and became a great amateur. The legend also says that Louis XVI, who was suddenly ravenous during the French Revolution, stopped in Varennes where he got a Brie de Meaux. He had a fairly bad idea as he was arrested and beheaded a few weeks after.

In 1815, during a European congress, the official representatives of each country brought a cheese from their land. Talleyrand presented the Brie de Meaux which has been designed as “King of Cheeses” and “Cheese of Kings”.

COLLABORATION WITH INTERVAL

We are particularly honored and proud to be chosen by the Dongé family to manage their exportations; this dairy represents the real application of the values we advocated (quality before quantity, priority to human being, respect of the environment, transparency and solidarity) and **perfectly completes the qualitative approach** developed with our other partners as Sèvre & Belle, Echiré, the Beillevaire dairy, the Coopérative Jeune Montagne...



We remain at your disposal for any sample request, further information, or a visit to the Dongé in Triconville !

Kind regards,

The Interval Team

BON APPETIT



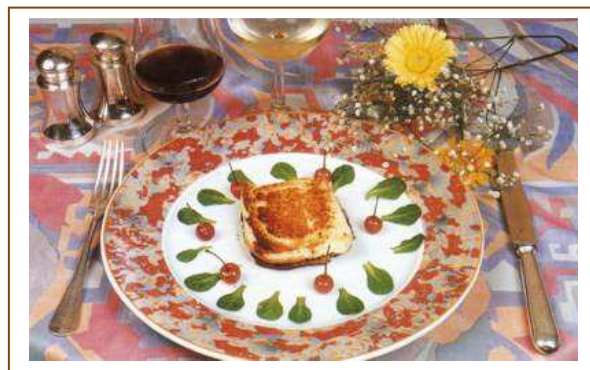
LEEK AND BRIE DE MEAUX GRATIN

Ingredients (for 4): 8 leeks - 120 g/4.2 oz of brie de Meaux - 10 g/0.3 oz of butter – Béchamel sauce : 50 cl of whole milk - 30 g/1 oz of salted butter - 30 g/1 oz of flour - 1 pinch of nutmeg – Salt, pepper.

Preparation : Separate the leek white from the green. Remove the first white leafs, wash the leeks.

Cut them in large sticks. Pre-steam them (keep them crunchy). For the Béchamel sauce: Prepare the roux in a saucepan, melt the butter over a slow heat, add the flour. Mix until the mixture is homogenous and cook 3 minutes (without coloration). In another saucepan, boil the milk. Drop it progressively on the cold roux. Mix with a whisk. Boil during 5 minutes and keep mixing. Season. The sauce must become progressively thicker, it become unctuous. Put under the grill. Cut the Brie in cubes and add it to the Béchamel sauce. Let it melt. Butter a dish, place the leek sticks. Cover with the Béchamel and grill it until the surface is brown.

www.fromages-uop.com



BRIARD TOAST

Ingredient (for 4) : 125 g/4.4 oz of Brie de Meaux - 75g/2.6 oz of soft butter – 4 slices of batch bread.

Preparation : Toast the bread slices. Mix the butter and cheese. Put some mixture between two bread slices. Roast the sandwich under hot grill.. You may also add some ham. Serve when well hot.

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