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THE COMPANY

GOAT CHEESES

- Sèvre & Belle is a medium-sized Co-op which has been able to build, over the years, a good reputation both for its technology and its quality standards.



It is n° 6 as far as volume is concerned in goat cheese production, and by far number one for the quality, so called the “Rolls Royce of Goat cheeses” in France. Located in the Center-Western part of France, in the heart of the Charentes-Poitou area, Sèvre & Belle was the first production unit in the goat’s milk sector to obtain the International ISO 9002 Certification for Quality and gains very regularly Awards and Gold medals for their products in local and International competitions.

- The Co-op produces both **pasteurized goat cheeses** and a **large selection of raw-milk and ladle/hand-moulded ones**.
- All these cheeses are made from FRESH MILK coming exclusively from our own producers (we do not buy or import milk or frozen curds from other sources) and all our products are still packed and shipped « the good old way » - nothing is vacuum-packed or gas-flushed. Moreover, as far as raw-milk cheeses are concerned and despite they are raw-milk, our best specialties have been imported with a very big success all over the Western world (including in countries quite « touchy » in terms of bacteriological analysis and controls such as the USA, Canada, Sweden, Norway...) for 15 years.

Churn Butter

- Not only Sèvre & Belle is well known for its traditional goat’s cheeses, but also for its top-quality **traditional churn butters**, made from **cow’s milk** as well as **goat’s milk** and certified-origin from Charentes-Poitou.
- Butter AOC Charentes Poitou à la Baratte: A great AOC "beurre de baratte" still manufactured like our grandmothers used to do it. Unlike for industrial butter (1h30), we mature the cream very slowly with the highest quality of natural ferments we develop by ourselves, during 18 hours. Once the cream is ready, we send at once small batches of 2000 l in a churn that will move the cream very gently for 1h30 in order not to break the fat cells envelop.



- We got the tastiest butter, very spreadable, of yellow colour (industrial butter is knead quickly in a screw called " butyrateur " which changes cream into butter within 10 mn, but breaks the fat cells).
- Churned butter with crunchy sea salt crystals from Ile de Ré : this traditional "Beurre de Baratte" recipe has been created for the best cheese shops of Paris. It is a real salted butter (3.5 % salt, unlike semi salted). Perfect with oysters, seafood, etc.
- By the way, as you probably know, for French connoisseurs, Charentes-Poitou butter is generally considered as (even) better than Normandy one.
- Our **cow's milk churn butters** are available in bars (125 and 250 grams), rolls (250 and 500 grams) paper-wrapped ovals (250g), blocks (5 kg) and wooden baskets (500 grams, 5 and 10 kg).

Our rewards

- 2007: Gold Medal for the Petit Chevrot, Silver Medal for the Chevrot cendré (with ash), Gold Medal at the World Cheese Award of London for the Chabichou du Poitou AOC.
- 2008: Silver Medal for the Beurre unsalted AOC Charentes-Poitou, Gold Medal for the Chevrot raw milk (1st prize), Silver Medal for the Petit Chevrot (1st prize).



If you wish any further information, specifications sheets or samples, feel free to contact us or to visit the dairy's website <http://www.coop-sevrebelle.fr>.

Hoping that we shall get rapidly a chance of starting a long and successful collaboration together with Sèvre & Belle.

Thanks and best regards,

The Interval Team

BON APPETIT



ROCKET WITH CHEVROT AND RASPBERRIES

Ingredients (4 p.): 100/3.5 oz of rocket – 1 zucchini – 1 Chevrot – 100 g/3.5 oz of raspberries – 60 g/2 oz of hazelnuts – 8 radishes – One half of lemon – 10 chives' blades – 3 teaspoons of sunflowers' oil – Salt and pepper

Preparation: In a pan, roast the hazelnuts during 1 minute. Once they are cooler, grind them. On each plate, arrange some rocket, the zucchini and radishes previously cut in thin slices, some raspberries and the Chevrot in slices. Sprinkle the hazelnuts and the chiseled chives. Prepare a vinaigrette with the lemon juice, sunflowers' oil, salt and pepper. Season the salad just before serving.

Source: <http://bledormant.canalblog.com>

ZUCCHINI, CARROT AND SAINTE-MAURE CAPRIFEUILLE CAKE

Ingredients (4 p.):

1 carrot – 1 zucchini –
1 cube of vegetable broth –
1 Sainte-Maure Caprifeuille log – 200 g/7 oz of flour +
1 tablespoon for the cake-pan –
5 eggs – 125 g/4.4 oz of butter +
1 knob for the cake-pan – 1 sachet of baking powder – 1 tablespoon of olive oil.

Preparation: Pre-heat the oven at th. 6 (180 °C/356 °F). Wash, peel and grate the carrot. Wash, peel and cut the zucchini in small cubes. Heat the oil in a pan and brown the vegetables during 5 minutes. Crumble the vegetable broth's cube and brown again during 3 minutes. In a large bowl, mix the eggs, the flour and the melted butter. Add the baking powder and mix again to avoid any lumps, then add the vegetables and the crumbled Sainte-Maure Caprifeuille. Drop the preparation in the cake-pan previously buttered and floured. Cook it during 45 minutes.

Source: www.blog-des-astucieuses.fr/

