# Maroilles



Created in the 10th century by a monk in Maroilles Abbey, this cheese is made in Thiérache, the region covered by the Controlled Designation of Origin and straddling the departments of Nord and Aisne. It is considered to be the king of Nord cheeses and the finest of strong cheeses. Maroilles is made in damp cellars, where it is ripened for 3 to 5 weeks depending on the size. During this process it is brushed and washed with salty water. This is an important step that determines the cheese's quality and gives it a magnificent natural orange colour, an original flavour and special aromas. Delicate palates may also enjoy it by buying smaller sizes which tend to be sweeter. Maroilles tart is a popular recipe that is perfect for savouring this cheese. Maroilles comes in a square shape. It is 6cm thick with sides measuring 13cm. This raw cow's milk soft cheese has washed rind.

CHEESER COW'S MILK

YEAR OF LABELLING 1976

## KEY FIGURES

**117**
Milk producers

**6**
Farmhouse producers

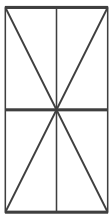
**11**
Production plants

**2**
Maturing plants

**4286**
Tons marketed in 2020

SITE WEB DE L'APPELLATION :
www.maroilles-aop.fr

## Cutting



## Breads

Seeded baguette
Traditional baguette
Country bread
Herb baguette
Bread with lardons
Sourdough bread
Sesame seed baguette
Raisin bread or fig bread

## Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Loire red wine
Brut champagne
Jura red wine
Bordeaux red wine
Burgundy red wine
Rhône red wine
Burgundy dry white wine
Alsace dry white wine
Savoie dry white wine
Amber beer
Pommeau
Apple juice or pineapple juice
Sparkling rosé wine