

# All She Cooks

Recipes, Meal Plans, Travel and More

## GOAT CHEESES OF FRANCE- THE ORIGINAL CHÈVRE

2014/05/16 BY JESSICA MCCOY

Traveling to France is on our family bucket list. I love that our kids want to travel and see the world. However, since we can't just hop on a airplane at a moment's notice and go, I was so excited to get to try a selection of cheeses from [Goat Cheeses of France](#). Not only are these cheeses perfect for a gorgeous presentation, they make an ideal centerpiece for party conversation at a friendly gathering.



Cheeses pictured include: Crottin, Florette, Sainte Maure de Touraine, Chabichou du Poitou PDO, and Bucheron. They are all gorgeous artisan cheeses with varied rinds that are as unique as their flavors.

Crottin has complex flavors ranging from grassy and nutty to creme fraiche with some salt to balance it off. Florette has a buttery and mild taste, with almond undertones.

In France, Sainte Maure de Touraine is made with raw milk and Chabichou du Poitou PDO can be made with either with raw milk or pasteurized milk. To meet US regulations, a pasteurized version, made in the same traditional methods, of Sainte Maure de Touraine is imported. Sainte Maure de Touraine is a nutty cheese with a bit of tang, whereas Chabichou du Poitou is a little sweet with mineral undertones.

Bucheron was my favorite. It is complex in flavor with accents of lemon, mushroom and citrus.



Calling all foodies: [Goat Cheeses of France](#) has upcoming tastings in several cities across the US, where you can experience the cheeses of France without even leaving town. This is one experience you won't want to miss, so check back soon for dates, locations and times.



The Original Chèvre is the first US campaign to promote French goat cheeses in the US. Goat (Chèvre) cheese has been made by goat farmers in France for thousands of years. It is an artisan craft that has been passed down among families, using fresh goat milk. France is the number one producer of goat cheese in the world, and it is no wonder with the sheer number of goat's milk farmers numbering 6,000.



If you are a cheese lover, goat cheese is a healthier option than cheese made from cow's milk. Goat cheese is lower in fat, calories and cholesterol than its cow's milk counterpart.

Goat cheese can be paired up with a number of different foods and wines. Classic pairings are grapes or fruit, bread or crackers, and a white or a young red wine, but goat cheeses are also incorporated into many types of recipes. Try livening up your next pizza night: brush pizza dough with olive oil and top with sliced tomatoes, fresh basil, and slices of your favorite goat cheese.

This post has been sponsored by Goat Cheeses of France's The Original Chèvre campaign.