



Langres has forged its character over the centuries



*A*lthough it holds an undeniable place on the cheese board, Langres is also used in many recipes. Its characteristic rich flavour makes it an ingredient of choice for incomparably delicious recipes.

Langres will delight every gourmet at any stage of the meal!



Recipe book
www.fromagedelangres.com

Learn about Langres to appreciate it to the full



Production secrets

Langres is a cheese made exclusively with milk from cows raised within the specified appellation area. It is refined by successive rubbing operations in the cellar, for 15 to 21 days depending on its size, during which the Langres is never turned, unlike other types of cheese. In time it achieves its characteristic hollow shape: this is the fountain. Its colour varies from pale yellow to red-brown, possibly with a fine white coating.

Serving recommendations

This is a tradition which has come down over the centuries. For characteristic refining, alcohol is poured in the Langres fountain and it can then be left in the cellar for several weeks. Marc de Bourgogne or Champagne, the choice is yours. Langres goes well with a Chardonnay or Pinot.



Langres affirms its region



"Appellation contrôlée" region "Langres"



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Profiteroles

with Langres

Recipe by Jo l Bourrier

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Ingredients



■ 2 Langres (2 x 200 g) ■ 1 shallot (approx. 50 g)
■ 50 g butter ■ 1 Glass of Muid Montsaugeonnais
Chardonnay (or dry white wine) ■ 10 cl Chicken
stock ■ 10 cl liquid cream ■ 1 teaspoon of potato
starch ■ 12 choux pastries ready to stuff.

■ Chop the shallot into small dice. Heat the butter in a pan and brown the shallot. Pour in the white wine to lower the temperature. Leave on the heat but turn it down. Add the chicken stock and leave to cook for a quarter of an hour on a gentle heat.

Cut a Langres into large pieces and let it melt into the stock, stirring with a wooden spatula. Add the starch to the cream and pour into the mixture, stirring with a whisk until a smooth, glossy sauce is obtained. Keep warm in a water-bath.

■ Cut the tops off the choux pastries and stuff them with the second Langres which you have cut into 12 pieces. Put the tops back on and put them in the oven (thermostat 6, 180 °C) for 5 to 8 minutes, just enough for the cheese to melt.

■ Accompany with salad or potatoes with bacon cubes.

■ Chardonnay du Muid Montsaugeonnais

■ Pinot gris de Coiffy



Alcohol is dangerous for your health. To be taken in moderation.



Chicken

supremes with Langres

Recipe by Philippe Wein

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■ Place each chicken supreme on a plate and ladle hot sauce over it.



■ Clos des Langres



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Ingredients



■ 150 g Langres ■ 1 chicken escalope ■ 1/2 slice of ham ■ breadcrumbs ■ egg for coating
■ 40 cl of cream ■ salt and pepper

■ Take one chicken escalope. Place half a slice of ham over it with a good sized piece of Langres. Fold over the escalope then brush it with egg yolk and dip it in breadcrumbs. Heat a frying pan with a little butter and oil. Cook the supreme on a gentle heat for about 10 minutes on each side.

■ In a saucepan, mix the rest of the cheese with a little water, salt and pepper. Heat gently, stirring until the Langres is fully melted. Add the cream and reduce.

Filo pastru

with Langres

Recipe by Isabelle Jehle

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■ 1/2 Langres (small) ■ 1 sheet of filo pastry
■ olive oil ■ cumin



■ Split the sheet of pastry in two and brush with olive oil using a brush. Sprinkle with cumin. Place a piece of Langres in the centre of each sheet. Fold the pastry around the cheese and place on a lightly-oiled non-stick oven tray. Bake in the oven at 220° for a few minutes and watch carefully until the pastry is golden.

■ Serve on a bed of salad.

■ White Jura Chardonnay



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Suggested presentation. Photos non-contractual. Photo taken by the agency Staccato after they cooked the recipe.

Fondue

Champenoise with Langres

Recipe by Beno t Chevalier

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■ Melt the cheese with white wine and cream. Mix well. Bind the fondue with cornflour.

■ Serve in a fondue dish.

■ Present with green salad and an assortment of cooked meats.



■ Coiffy blanc Chardonnay

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Ingredients



■ 3 kg of Langres ■ 1 kg of Chaource cheese
■ 1.5 litres of liquid cream ■ 0.5 litres of Coiffy Blanc Chardonnay ■ A pinch of ground white pepper

find more recipes at
www.fromagedelangres.com