

To Select the Perfect Camembert

“The finest Camembert has a flavour reminiscent of wild mushroom soup, and yeasty, almost meaty texture. Inside the thin crusty rind lies perfection – a delicious cheese with a voluptuous creamy consistency. Don’t be put off by the reddish-brown pigments and thin, crusty rinds; inside you will find perfection.”⁽¹⁾

“Identifying the Perfect Camembert

The rind should be fine and off-white rather than like thick white velvet, and the presence of some reddish-brown pigmentation indicates the cheese is nearly ripe. Too much pigmentation especially around the edges, means it is on the downhill slope. The aroma should be mushroomy with a yeasty, almost meaty taste. A whiff of ammonia is acceptable; a strong discernable smell of ammonia means that the cheese has gone too far.

However, the feel gives you the final confirmation as to a Camembert’s character. Begin at the edges and work your thumbs toward the center. It should feel supple from edge to center and should not feel runny or uneven. Do not boast of eating only runny Camembert – the runniness is due to secondary fermentation that destroys the true flavour of soft white cheese.”⁽²⁾

The climatic conditions and “terroir” of the growing area make a Camembert unique. The Comox Valley with its pristine pure pastures, streams, forests and seaside location provide a “terroir” that is unique and rare. This Vancouver Island valley’s mild marine climate, fertile soils, natural pure environment, and our pasture-fed cattle which supply fresh pasture-perfect milk, all contribute especially delicious qualities to this world class Comox Camembert.

Crafted by our Swiss Master Cheesemaker, Natural Pastures Comox Camembert is the gold medal winner of the 2002 Canadian Grand Prix Cheese competition. At the 2004 World Cheese Championship, this exceptional Camembert placed 4th from amongst 38 entries; scoring higher than Danish, French, Australian, Quebec, Ontario and US cheeses. Comox Camembert scored 99.10 with the highest score (Australia) mere fractions away at 99.75. Natural Pastures Comox Camembert – savour a pure winner.

1, 2: from Cheese by Juliet Harbutt, 1999 General Publishing Co. Ltd., ISBN 5551441934



Savour Pure Winners!

