

Is French Cheese Rind Edible?

French cheese rinds are generally edible and in fact, *must* be edible by French Law. But whether they are enjoyable to eat depends on the type of cheese and the rind's texture and flavor. Here are some common types of French cheese rinds and their edibility

Bloomy Rinds

Found on cheeses like Brie and Camembert, these rinds are typically white and soft. They are edible and can add a mild, mushroom-like flavor to the cheese.

Washed Rinds

Cheeses like Époisses and Reblochon have washed rinds that are reddish-orange and often quite pungent. These rinds are edible but can be strong in flavor.

Natural Rinds

Cheeses such as Parmigiano-Reggiano and Comté develop natural rinds during aging. These rinds are usually hard and can be tough to chew, but they are edible and can be used in cooking to add flavor to sauces and stews.

Flavored Rinds

Some French cheeses have rinds that are flavored with herbs, spices, or other ingredients. These rinds are intended to be eaten and can enhance the overall flavor of the cheese.

While the rinds of most French cheeses are technically edible, it is important to consider personal taste preferences and the specific characteristics of each cheese.

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