

MIMOLETTE OR BOULLE DE LILLE CHEESE



Mimolette or Boule de Lille cheese is produced in the Lille region with unpasteurized cow's milk.

The cheese belongs to the family of semi-hard cheese or uncooked pressed cheese.

Cheese is the French version of a classic Dutch cheese called Edam.

The cheese's crust is orange-gray in color and its paste is orange in color from the addition of annatto, and the annatto was used to differentiate French cheese from Dutch Edam cheese.

The cheese has a fruity aroma and a buttery flavor.

Cheese should be eaten at room temperature with a slice of bread, but it can be added in recipes like omelets and salads.