

Fromage
MAROILLES
AOP en Thiérache



DESTINATION *Maroilles*



Maroilles

Welcome to the Land of Maroilles. Discover our unique region through this booklet, where our cheese was born in the 10th century. The Maroilles PDO is located in two departments, namely the Aisne and the Nord, in the Thiérache region. With its green landscapes and history, Maroilles is a tasty and enriching destination from every point of view: haute cuisine, heritage, green tourism, etc. Visit us and discover the history of our wonderful cheese.

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HISTORY

Created by a monk of the Abbey of Maroilles in the 10th century, this soft and washed-rind cheese is made in Thiérache, an Appellation d'Origine Contrôlée («controlled designation of origin») area since 1976, straddling the departments of Nord and Aisne. Considered the king of northern cheeses, it is touted as the finest of the strong cheeses. Maroilles cheese is made in a damp cellar, where it is allowed to mature for three to five weeks, depending on the size, during which time it is brushed and washed in salt water. This process is important for the quality of the cheese and gives it its beautiful natural orange color, its original flavor and its specific aromas. Maroilles cheese has a 13 cm square shape and is 6 cm thick. It is a cheese made from cow's milk with soft paste and washed rind. Maroilles has been a PDO (Protected Designation of Origin) cheese since 1996. This PDO ensures scrupulous respect for traditional production methods.



WITHOUT LEAVING OUT THE FORTIFIED CHURCHES



As a land of historical passage, Thiérache is adorned with fortresses, from the Middle Ages to the 17th century. Ramparts, hidden treasures, so many inescapable tourist attractions to discover... A tour that will take you back in time thanks to the preservation of the built heritage of the Thiérache de l'Aisne and will leave you amazed.



IN THE FOOTSTEPS OF THE DUKE OF GUISE

The Guise Castle («Château-fort de Guise»), a thousand-year-old former stronghold, will overwhelm you with its powerful keep and its 17 hectares of fortifications!

The Club du Vieux Manoir offers you activities for young people and heritage with passionate and exciting guided tours.

FAMILISTÈRE GODIN'S GENIUS

A utopia fulfilled. Discover the audacity of Godin, a worker from the Picardy countryside, a self-taught man who became an innovative captain of industry, an ambitious reformer and a remarkable builder.



DISCOVERY OF PARKS AND GARDENS

Meadows, gardens, waterfalls, cliffs, there is plenty to see and learn about nature!

Treat yourself to a break at the Station Verte de Vacances of Nouvion-en-Thiérache with its leisure center of Astrée between walking and climbing...



HAVING FUN IN THIÉRACHE



Enjoy swimming, canoeing, hiking, horseback riding or biking.

In the company of animals, meet horses, cows, donkeys and surprises in the forest.

Entertainment guaranteed with escape game, paintball, gyropod, karting, bowling, pool and fishing.

Also in Zen mode, enjoy a spa, hammam or sauna at the green island of Hiron or with the Aquoisia center of Guise...

LEAFING THROUGH OUR TERRITORY



Farmers



Manufacturers



Cheese maturers



Maroilles

VILLAGE

The natural landscape of the Thiérache is the geographic outline of «Maroilles» village. Located between the Nord and Aisne departments, its peaceful and authentic identity is what marks this timeless destination.

Abbey

Maroilles' origin is undeniably linked to the Saint-Humbert de Maroilles abbey whose Benedictine monks promoted cheese production very early on.

Brotherhood

Managed by passionate volunteers, the brotherhood is a special kind of association. Created in 1983 by the PDO trade union, the latter wished to promote the «Maroilles» cheese while defending the authentic know-how which is linked to it.

Tithe barn

The tithe barn is home to the Maison du Parc, a former outbuilding of the abbey, and offers a place for information and activities related to nature and the environment, heritage and local products. A cultural milieu, as well with some temporary exhibitions.

Mill

Notre Moulin won the first prize in the competition for the restoration of rural heritage instituted by the Conseil Général du Nord.

Crumble

WITH MAROILLES CHEESE

Recipe

4 PEOPLE

PREPARATION TIME
15 MINUTES

BAKING TIME
35 MINUTES



CHEF'S TIPS

To obtain even more flavor, mix 60 g of chestnut flour with the classic flour.
+ 40 g of classic flour or rice flour.
If you like, you can replace the water used for cooking endives with the juice from an orange, and add the zest to your preparation.
If you don't like endives, this crumble can also be served with other vegetables:
Leeks, Spinach, Broccoli...

FOR THE SIDE DISH 80 g of Maroilles cheese • 1 shallot • 4 endives • 1 pear

FOR THE CRUMBLE 100 g of flour • 60 g of butter • 50 g of chopped walnuts

1. Preheat oven to 200°C.
2. Prepare the crumble batter: in a salad bowl, mix the butter with the walnuts and flour using your fingertips to obtain a lumpy texture.
Keep in a cool place.
3. Cut the Maroilles cheese into thin slices.
4. Cut off the base of the endives and cut them in halves lengthwise.
Peel and slice shallot. Peel and dice the pear.
5. Heat oil in a frying pan and sweat the shallot.
Add the endives and brown them on all sides.
Pour in a little water, add salt and pepper and cook for 10 minutes, covered.
6. Spread the endives in an oiled dish. Add the diced pears and cover with slices of Maroilles cheese. Finish with a sprinkling of crumble batter.
7. Bake for 20 to 25 minutes.
8. Enjoy it hot with green salad !

An illustration showing the steps of cheese production: a person milking a cow, another person curdling milk in a vat, and a third person slicing cheese on a table. There are also shelves with cheese wheels and a person standing next to them.

Le Maroilles

MANUFACTURING SECRETS



Our cheese is made from milk produced exclusively in its PDO area.

RENNETING

Our cows' milk is put into renneting tanks. After a pause of about an hour, rennet, which will allow the milk to coagulate to obtain precious curds, is added.

CURDS

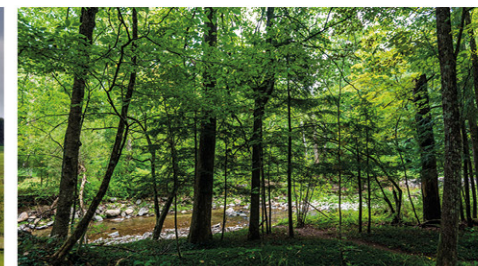
Curds will then undergo different phases of resting and stirring to allow them to aggregate and to evacuate the serum. The curds are then placed in molds that are regularly handled and turned with care and skill to form square cheeses.

DRYING

The cheese is removed from the mold and salted for the first time by rubbing and/or immersing in brine. The finished raw product, called White Maroilles, is placed in a ventilated dryer. A natural flora (Geotrichum) may be used to cover it and neutralize the acidity.

MATURING

Once in the cellar, the Maroilles cheese quickly takes on a nice blond color (the «blondin»), but it will need at least 21 to 35 days (depending on the size) to mature fully. During this period, the cheese will be regularly turned and brushed until its rind displays this beautiful natural orange red.



OUR TERRITORY'S DISTINCTIVE FEATURES

Thiérache's identity is closely linked to the pastures covered with hedges.

A unique landscape where a magnificent wooded countryside stands out between the northern plain and the chalky plateau of Picardy. This green land with slopes covered with meadows and woods is a haven for a diverse and welcoming flora and fauna.

The wooded countryside

Between plant hedges strewn with trees, shrubs and herbaceous surfaces, the wooded countryside offers a unique and resourcing scenic view with large natural spaces. Escape guaranteed in the heart of these infinite ramparts ideal for long walks.

Apples, their juice and cider

Nestled in the heart of the wooded countryside, apples also awaken the senses. Their light and sweet juice creates apple wine with a typical and thirst-quenching flavor, more commonly called «cider» with an inimitable Thiérachian aroma.

Our cows

Typical and faithful, our dairy cows roam the pastures in respect of animal welfare. As a fundamental ingredient for the beauty of the land, they hold the secret of the cheese of character «Le Maroilles» with strong and authentic flavors.

Our woods and forests

Woods, forests, copses, riverine forests, there is plenty of fresh air and chlorophyll in our destination. A great pleasure for the eyes combined with the feeling of a privileged moment in this setting where time seems to stand still.



MEETING OUR PRODUCERS



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Farmers



Manufacturers



Cheese maturers



Maroilles

Juicy Land



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