

AZUL - MAMÁ MARISA



2024, Gold, National Gourmet Quesos, Salon Gourmets

ITEM NO	R45077
AGED	6 months
RETAIL SIZE	8 kg wheel
CASE WEIGHT	18 lb



REVISED 4/15/2024



REY SILO
Asturias, Spain

SENSORY PROFILE

The debut of this special cheese is 11 years in the making! Years ago, Chef José Andrés and master cheesemaker Ernesto Madera from Rey Silo crossed paths and a new project arose: to make a new Spanish blue cheese, different from the rest and matured in an underground cellar on the banks of the Nalón River in Asturias. The goal was to give the cheese an elegant creaminess and a subtle complexity. Ernesto designed new curd vats, cheese molds, and visited many dairies to learn relevant techniques. In 2018, as he was preparing to launch the cheese, the project was derailed by major flooding and all of their inventory was lost. Undeterred, this gave Rey Silo an opportunity to rebuild the entire aging cellar to improve their process. Ernesto designed climate-controlled rooms with the perfect humidity. With lots of patience, their recipe for MAMÁ MARISA was in place. First, raw cow's milk is slightly warmed and curdled before the curds are cut by hand. Blue greenish Penicillium Roquefort is introduced in the interior of the cheese. It is then drained, crumbled, salted, and kneaded. The molds are turned for several days, closed up, and aged for six months underground. MAMÁ MARISA (Azul) is born from there: creamy, unctuous, floral, fruity, aromatic, and certainly blue. (This cheese is named after Chef José Andrés' mother, Marisa.)

Ingredients: Raw cow's milk, calf rennet, Penicillium Roquefort

TRADITION

The Asturias Kingdom is nestled in the northwest region of Spain. Lush meadows dotted with wildflowers are home to the Asturias cows, whose raw milk is at the heart of the cheesemaking at Rey Silo. The name Rey Silo itself means "King Silo," an homage to the king of Asturias in the 700s. Aged in caves along the Nalon River, Rey Silo's cheeses are delicate and complex, truly an expression of the land and versions of some of the oldest classic Spanish cheeses.