



THE PYRENEES ARE THE TREAT  
OF THE GREATEST CHEFS



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## THE AGNEAU DE LAIT DES PYRÉNÉES (MILK FED LAMB FROM PYRENEES)

This is the story of three ancestral races (the red head Manech, the black head Manech, and the Basco-Béarnaise) recognized for their dairy ability and adaptation capacities to stride the Pyrenees during summer pastures around rural municipalities of the Pyrénées-Atlantiques. The Agneau de lait des Pyrénées has to be born one from one of these three breeds, and is exclusively fed with his mother's milk, which gives the meat a white to clear pink color as well as a juicy and melting flesh.

**Francis Poineau**  
breeder at Cayolar Ardakotxia,  
Larrau (Basque Country).

«I am a landless shepherd. This implies that I only own my flock. I rent lands in the mountains which are useful to me in summer for 5 to 6 months. It has been 25 years since I am associated with a breeder: our herds are grouped together. I am more in charge of the transhumance season in summer and the follow-up of cheese making in winter, and my colleague takes care of the feeding of ewes.

For me, quality labels are a good adaptation of breeding practices and ancestral know-how to the current context. It's a way to stand out by the quality, and the role of our PGI, PDO, and Labels is to promote this difference. We use the term "requirements specification" to define the rules we have to follow to respect these signs of quality, but for me it is not "requirements", it is rather an advantage. »



### MORE THAN 750 BREEDERS OF PYRENEES ATLANTIQUES

The region of Pyrénées-Atlantiques has raised sheeps for years : the geographical environment and the climate encourage the abundance of summer pastures therefore of breeding the expense of crops

### OF AN ENTIRE SECTOR FOR THE CONTRIBUTION TO ECONOMIC DEVELOPMENT

Ten years of work and product's defense were necessary to obtain the PGI, the European recognition for the « Agneau de lait des Pyrénées », produced in Basque and Béarn Pyrenees. Men and companies fought for the recognition of the quality and specificity of this product, deeply rooted in the territory of the Pyrenees.

More than 750 breeders produce 150,000 lambs that can benefit from the PGI. The PGI makes it possible to legitimate this quality of production, which contributes about 25% of the income of breeders and sheep milk producers. An additional income that is supported thanks to the PGI.

The PGI is the valuation and protection of ancestral sheep production in the Pyrenees.

Making the choice of the « Agneau de lait des Pyrénées » is contributing to keep the sheep farmers on the Pyrenees, the economic development of an agriculture in the mountains and the maintenance of beautiful landscapes of the Pyrenees.



## A UNIQUE TASTE, A HIGH QUALITY MEAT

The « Agneau de lait des Pyrénées » conforms to consumers' expectations, looking for a low caloric and quality meat, a meat of quality which combines gastronomic pleasure and dietary.

For head chefs, it is the insurance of a quality product, pleasant to work and with an incomparable taste.



The PGI: the choice of certified quality and authentic origin

The title of sale « Agneau de lait des Pyrénées » is protected throughout the European territory. Only lambs born and raised in the defined geographical area, fed exclusively on breast milk, from local breeds of the Pyrénées-Atlantiques are eligible for the PGI designation.

*The PGI specification for « Agneau de lait des Pyrénées » is available for consultation on our website*



THE RED LABEL : the guarantee of superior taste quality

The "Label Rouge" is a national official French sign that designates products that have a higher quality level than other similar products usually marketed, thanks to their ways of production and manufacturing conditions.

This is the only official sign that guarantees superior organoleptic quality (taste, smell, color, tenderness). In addition to the organoleptic characteristics of the Label Rouge product and their perception by the consumer, the superior quality is based on:

- demanding production conditions which are different from those of similar products usually marketed,
- the image of the product regarding to its production conditions
- presentation or service elements

The monitoring of the maintenance over time of the superior taste quality is ensured by an annual realization of sensory analyzes and organoleptic tests that compare the Label Rouge product to the current product.

*The Label Rouge specification for the « Agneau de lait des Pyrénées » is available for consultation on our web site*



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« I especially love  
the  
Agneau de lait des Pyrénées.  
His flesh expresses  
the sweetness of the milk  
to its mystical  
dimension (...)  
a slight taste a spice  
as the promise  
of a paradise. »

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Alain DUCASSE.

Three Michelin stars chef

### IN HONOR ON THE TABLES OF THE GREATEST CHEFS!

For generations, this meat has been acclaimed by top chefs and supported by local chefs.

All the recopies of the website

[www.agneaudelaitdespyrenees.com](http://www.agneaudelaitdespyrenees.com)

were carried out by Aquitaine chefs

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#### EXCLUSIVE SHOOTING !

This year, the chefs from Basque Country and Bearn have decided to share their passion for this product by making au video recipe in their premises.

Videos on [www.agneaudelaitdespyrenees.com](http://www.agneaudelaitdespyrenees.com)

of

## CÉDRIC BÉCHADE



L'Auberge basque, St Pée sur Nivelle, One Michelin star restaurant  
In his traditional house in the Basque country, in St Pée sur Nivelle, the chef proposes a cuisine with finesse and a nod to this region with strong identity. The products are local, the flavors are sharpened and surprising, the associations are intelligent and malignant, the cooking are controlled, everything in a relaxed and warm atmosphere. Cédric cooks with a passion and a conviction that we find back joyfully in each of his dishes.

RECEPIE

## L'agneau de lait des Pyrénées

DIFFICULTY:  PREPARATION: 2 H COOKING: 25 MIN 4 PEOPLE

## INGREDIENTS

## AGNEAU

- 1 shoulder of «Agneau de lait des Pyrénées»
- 100 g of pig's cault fat
- Coarse salt from Salie de Bearn
- 3 pieces of shallots
- 1 clove garlic peeled/gegerminated

## SAUCE

- 500 g of sheep's milk
- 50 g pf sheep's cheese (15 months)
- Hay
- 1/4 of bunch of wild thyme (or fresh thyme)
- 2 g of dreid heather
- 2 g of dried elderflower
- 150g of potatoes
- Coarse salt from Salie de Bearn

## GARNISH

- 3 medium potatoes
- Hay
- Coarse salt from Salie de Bearn
- 1 branch of wild thyme (or fresh thyme)
- Nasturtium leaf
- Cooking oil
- Grilled corn powder
- Espelette pepper

## PREPARATION

## GARNISH

1. Chop and mix the powdered corn with a cutter and the elder flowers. Then, add the wild thyme leaves and the hay. Peel the 3 potatoes, cut into a thin slice of 1 mm with the mandolin, cut with a knife in strips and fry in 180 ° oil, drain and season.

## LAMB

2. Buy a boneless lamb shoulder, place on a piece of pig cault fat, season with salt and Espelette pepper and roll up / close. The pieces of pig's cault fat should overlap.
3. Roast and mark the shoulder of lamb with a trickle of cooking oil and in a braising utensil. When it is golden brown, get rid of it. Add the shallots peeled and coarsely chopped and the clove of garlic. Man it sweat, season with coarse salt, add the pieces of potatoes, stir.
4. Add to the dish hay, wild thyme, elderflower and meadow queen, heather, stir. Add the sheep's milk, lower the heat, add the shoulder of lamb in the middle, cover and bake at 70 ° for about 4 hours.

## SAUCE

5. Pass the cooking juice in a muslin strainer inside a frying pan to separate the herbs, recover the chopped potatoes and mix with the cooking juice, add the shallots and cooked garlic, bring to a boil and mix with a blender. Add the grated cheese and set aside.

## FINISH

6. Cut the shoulder of lamb 5 mm thick, stack the slices of lamb, wipe, sprinkle with apple, fresh herbs and the powder mixture.



CONTACT PRESSE

AREOVLA | David Carpentier | areovla@gmail.com | 06 30 78 32 34