

SPECIALITE TRUFFE ETE



CODE	44047
COUNTRY OF ORIGIN	France
TYPE OF MILK	Raw Cow's milk
WEIGHT	1 kg approx

The classic Brie de Meaux enriched with mascarpone and truffle

DESCRIPTIONBrie de Meaux produced with raw caw's milk and enriched with mascarpone and truffle

APPEARANCEThe rind is velvet white becoming light pink with the maturation, the paste is soft and straw

yellow in color; the presence of truffle is evident

TASTE As the classic version of Brie de Meaux, the taste is sweet and slightly lemony; the elegant

notes of the truffle complete the aroma

MATURING At least 35 days

SUGGESTIONS Perfect in a cheese board, on pizza or in the preparation of first courses

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