

SPECIALITE TRUFFE ETE



CODE	44047
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COUNTRY OF ORIGIN	France
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TYPE OF MILK	Raw Cow's milk
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WEIGHT	1 kg approx
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The classic Brie de Meaux enriched with mascarpone and truffle

DESCRIPTION

Brie de Meaux produced with raw cow's milk and enriched with mascarpone and truffle

APPEARANCE

The 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