

GRAINDORGE

Petit Camembert 150g

Origin: Normandie, France

Classification: Artisan Cow's Milk Milk: White Mould Type: 150g wheel Form: 700911 Item Code:



Regional milk and the natural ripening process ensure the distinctive flavour and aroma development of real Camembert.

This traditional surface ripened cheese is handmade to the authentic Camembert recipe in Normandy, France. The unique Normandes milk of the La Manche region and the natural ripening process of the surface moulds ensure the distinctive flavour and aroma development of real Camembert.

Each cheese is hand selected before being boxed and matured. The chalky heart or centre of this cheese slowly softens as it matures developing the distinct rounded grassy flavours and famous brassica aroma that make this



