

## MILAWA CHEESE COMPANY Camembert 150g

Origin: Victoria, Australia

Classification: **Artisan** Cow's Milk Milk: White mould Type: 150g wheel Form: 704781 Item no:



A velvety, soft, mild white bloomy rind with a thick buttery interior that develops into a creamy texture. Milawa Cheese Company was established in the 1980s by artisan cheese pioneers David and Anne Brown to create European style cheeses in Australia and today the family run business produces a range of handcrafted cheeses at the historic Milawa Butter Factory.

During production, the cut curds are stirred gently before hooping by hand and allowed to drain. After brining, the small rounds are placed in the maturation room for around 10 days where Milawa Camembert develops its velvety, soft, white bloomy rind and a rich, buttery interior.







NSW/ ACT

24A RALPH ST

ALEXANDRIA

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