

# calendar

distributors of the finest foods

## ROUZAIRE

### Brie aux Truffes 1.4kg

Origin: Île-de-France, France  
Classification: Artisan  
Milk: Cow's milk  
Type: White mould  
Form: 1.4kg wheel  
Item Code: 702077



For the turn of the millennium in 2000, Marc Rouzaire created this new surface ripened truffled cheese. Rouzaire is a family owned cheese company producing a range of artisan white mould cheeses in the Seine et Marne region, outside of Paris, using traditional cheese production methods and a dedicated affinage facility.

After maturation of two weeks in underground cellars, the cheese is cut in half horizontally and covered with black truffle slices, creme fraiche and mascarpone, before being matured for two weeks further.

When fully ripe, it has a rich and succulent texture and lingering flavour of Perigord truffles.

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