

## **ROUZAIRE**Brillat Savarin 500g

Origin: Île-de-France, France

Classification: Artisan
Milk: Cow's milk
Type: White mould
Form: 500g wheel
Item Code: 702079



Brillat Savarin was invented in the 1950's and is named after the 18th century gastronome Jean Anthelme Brillat-Savarin.

Fromagerie Rouzaire produce 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.

The combination of whole milk and creme fraiche create a lusciously creamy and rich cheese. Predominant flavours are of butter and cream, accompanied by hints of mushrooms, hazelnuts and occasionally truffles.

