

ROUZAIRE

Camembert 250g

Origin: Île-de-France, France

Classification: Artisan
Milk: Cow's milk
Type: White mould
Form: 250g wheel
Item Code: 702080



Fromagerie 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.

The mild earthy aromas and distinct yeasty, mushroom flavours of the camembert become more pronounced as the cheese ripens.

Camembert is at its best when the chalk line has disappeared, and the cheese has a uniform supple butter-smooth texture throughout.

