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distributors of the finest foods

ROUZAIRE

Coulommiers 400g

Origin: Île-de-France, France
Classification: Artisan
Milk: Cow's milk
Type: White mould
Form: 400g wheel
Item Code: 702081



Named after the small village of Coulommiers in the Brie region of Ile de France, this cheese is a close cousin of the more famous Brie de Meaux, but smaller and thicker.

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.

As the cheese matures, the white mould rind develops small red and yellow pigmentation, and the chalky centre softens to develop a soft, lingering, milky flavour.

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