

calendar

distributors of the finest foods

ROUZAIRE Fougerus 250g

Origin: Île-de-France, France
Classification: Artisan
Milk: Cow's milk
Type: White mould
Form: 250g wheel
Item Code: 702083



Created by the Rouzaire family, this surface ripened cheese is made using milk collected from 20 local farms located in the Seine-et-Marne region south of Paris. Matured for three weeks, the cheese takes its name from the fougères or bracken leaves placed on the top.

When fully ripened, the white mould has spots of red and brown and inside the paste is rich and full of flavour. Expect earthy, savoury vegetal tones with a hint of mushrooms.

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