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LE CONQUÉRANT

Camembert 250g

Selected by Will Studd

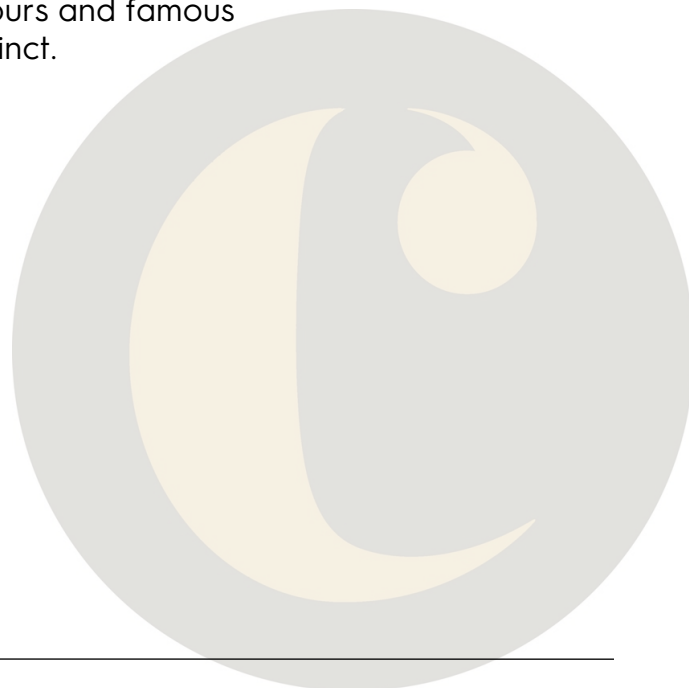
Origin: Normandy, France
Classification: Artisan
Milk: Cow's Milk
Type: White Mould
Form: 250g wheel
Item Code: 701383



Regional milk and the natural ripening process ensure the distinctive flavour and aroma development of real Camembert.

This traditional surface ripened cheese is handmade to an authentic Camembert recipe in Normandy, France. The unique milk of the Normande cows of the Pays d'Auge region and the natural ripening process of the surface moulds ensure the distinctive flavour and aroma development of real Camembert.

The popular box and wax paper wrap create a microclimate that encourages the chalky heart of a young cheese to slowly break down over three to four weeks to a soft and fudgy texture. As the cheese matures, it develops the distinct rounded grassy flavours and famous brassica aroma that make this original cheese so distinct.



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