

## WOOMBYE CHEESE COMPANY

Camembert 200g

Origin: Queensland
Classification: Artisan
Milk: Cow's Milk
Type: White Mould
Form: 200g Round
Item Code: 704083



Woombye Cheese Company have been making their award-winning range of cheeses since 2013. Located in the small town of the same name on the Sunshine Coast, they handcraft each cheese using traditional methods and locally sourced milk.

Woombye Camembert was the first cheese Woombye Cheese Company ever made and today this delicate cheese still takes its beautiful flavour from the same local milk sourced to make it. No cream is added in its production, the only additions being the starters and cultures required to enable the delicate white mould to grow. Every day as it matures, each wheel is turned by hand to ensure the rind forms perfectly, and underneath can be found a soft, silky paste.

This Australian Camembert may be enjoyed when bloomy, mild and young, or eaten when fully ripe, close to the best before date, for those who prefer a stronger, more traditional brassica flavour.