

## WOOMBYE CHEESE COMPANY

Truffle Triple Cream Brie 150g

Origin: Queensland
Classification: Artisan
Milk: Cow's Milk
Type: White Mould
Form: 150g Triangle
Item Code: 704098



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 Truffle Triple Cream Brie is their flagship product. To make this decadent cheese, carefully selected wheels of Triple Cream Brie are cut into 2 thin discs and just the right amount of Italian black summer truffle is applied over the cut surface, before they are placed back together creating a thin straight layer of truffle in the middle. The truffled wheels are returned to the maturation room where they are carefully turned by hand every day. Over the coming days, the white mould rind grows to cover the entire surface of the cheese concealing the truffle layer inside. During this maturation, the truffle layer concealed inside perfumes the cheese layers above and below.

This is a truly luxurious combination of a rich Australian triple cream and earthy truffle. When cut, the cheese displays its beautiful straight line of truffle and releases a sublime truffle aroma. The flavour is creamy and mushroomy with a delicious, lingering truffle taste on the palate.