

WOOMBYE CHEESE COMPANY Ash Brie 200g

Origin: Classification: Milk: Type: Form: Item Code: Queensland Artisan Cow's Milk White Mould 200g Round 705318



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.

Ash has long been a traditional covering on cheese since medieval times, particularly in France. Woombye Ash Brie is handmade using Woombye Triple Cream Brie as the base. The texture of this white mould cheese is decadently rich and creamy and the ash layer in the rind contrasts beautifully with the pale interior when cut. As a result, this cheese makes a striking addition to any cheese platter.

This award-winning cheese is turned daily by hand to ensure the rind forms perfectly. Twice during its maturation, they are carefully rolled by hand through vegetarian French ash to ensure the outside of each cheese is coated evenly and perfectly. Then while continuing to mature, the ash creates a beautiful thin black layer within the rind. The result is a beautiful cheese with a hint of smokiness and mushroom in the rind which compliments the creamy flavour of the rich interior.

WA 8A FOCAL WAY BAYSWATER WA 6053 08 9327 3500 order here

SA/ NT 34 ROSBERG RD WINGFIELD SA 5013 08 8168 1907 <u>order here</u>

VIC/ TAS L2/ 262 LORIMER ST PORT MELBOURNE VIC 3207 03 8645 4666 <u>orderhere</u>

NSW/ ACT 24A RALPH ST ALEXANDRIA NSW 2015 02 8244 8288 order here

QLD 3/31 ARCHIMEDES PLC MURARRIE QLD 4172 07 3895 4888 <u>order here</u>

