

calendar

distributors of the finest foods

DONGE Brie 3kg

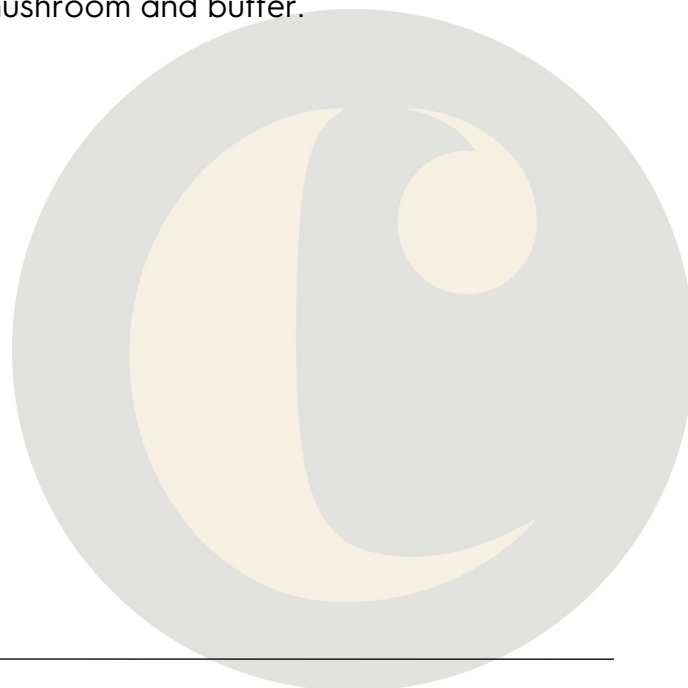
Origin: Ile de France, France
Classification: Artisan
Milk: Cow's Milk
Type: White Mould
Form: 3kg wheel
Item Code: 706322



Whilst 'Brie' has become a generic term in many places, used to describe any kind of surface-ripened, white mould cheese - Brie Dongé captures the authentic provenance, flavour and texture of the real thing.

The Dongé family has adapted their recipe for the Australian market using pasteurised milk to produce a cheese that captures the raw-milk flavour of Brie de Meaux.

Milk is collected from a small farming cooperative of dairies within 30km of their family-owned fromagerie and a selected blend of cultures is used to develop flavour in the curd, with nearly 25 litres of milk needed to create just one 3kg wheel. After 24 hours, they are carefully removed from the moulds and a generous dose of salt is rubbed on the surface before maturation of 4 - 8 weeks in Dongé's cellars. A thin, *penicillium candidum* rind develops, as well as traditional raw milk flavours of mushroom and butter.



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