



Brie Fermier is soft traditional French white mould cheese, made not far from Paris, it farmhouse and organic.

Key Facts

Origin: Île de France, France

Milk: Cow Organic

Rennet Type: Animal rennet

Style: White mould

Classification: Farmhouse

Shelf Life: 7 - 10 days, this cheese is cut to order.

Goes well with: Chardonnay, Burgundy or Vintage Champagne

Similar cheeses: Brie de Meaux, Brie de Nangis, Coulommiers

Details

Brie Fermier (BREE-ferm-yeah) cheese has a slightly rippled white rind with red flecks. Inside you will find a soft unctuous texture with a creamy rich clotted flavour with hints of pasture & straw, nuttiness & mushroom.

A little history

Brie Fermier is made in the style of traditional French style Brie; it is made using pasteurised milk. Milk is sourced from their farm and after the cultures are added, skilled cheese-makers hand-ladle the curds into large moulds for draining. After 4-8 weeks cellar maturation, the result is a complex, rich cheese that is similar in flavour and texture to raw milk Brie de Meaux.

Dietary

Ingredients: Pasteurised cow's milk, salt, cultures, animal rennet.

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