



Camembert Fermier is a soft traditional French white mould cheese, made not far from Paris. It is 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:** Cider

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

## Details

Camembert Fermier 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

Camembert Fermier is made in the style of traditional French style Camembert ; 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 Camembert.

## Dietary

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

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