

CAMPAGNARD AU POIVRE



Manufacturing

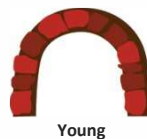
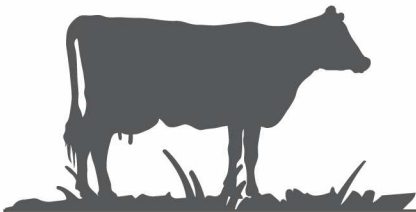
Made with 10 litres of partly skimmed unpasteurized milk, our campagnard with pepper weighs about 1.1 kg. Like all Brie's cheeses, the campagnard with pepper is moulded manually ; the draining is natural and spontaneous. It is then salted with dry salt. The ripening time varies between 4 and 8 weeks.

It has a white felt-like rind and a soft, homogenous paste. Its colour varies from white in winter to straw yellow in summer .Its slight mushroom smell is enhanced by the pepper aromas. Campagnard with pepper will guarantee you a subtle alliance between the taste of Brie and the strength of pepper.

History...

The campagnard with pepper comes from the Campagnard (a small 20 cm diameter Brie). The latest used to be sold on the markets in Montereau, a middle size old town with a rich history located in south east Seine et Marne .

The Campagnard came back to life thanks to its fans in the early 2000s. A few years later it allowed some space to its cousin, the campagnard with pepper.



Champagne /
Ile de France