

# BRIE AU POIVRE

## Manufacturing

Made with 10 litres of partly skimmed unpasteurized milk, one Brie with pepper weighs about 1.1 kg. Like all Brie's cheeses, the Brie 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.

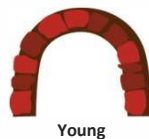
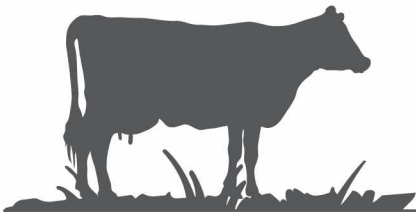
It has a white felt-like rind and a soft, homogenous paste. Its colour varies from white in winter to straw yellow in summer .Its slight mushroom smell is enhanced by the pepper aromas. Brie with pepper will guarantee you a subtle alliance between the taste of Brie and the strength of pepper.



## History...

The Brie with pepper comes from the Brie 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 Brie 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 Brie with pepper.



Champagne / Ile de France