



France

BRIE WITH GRAND MARNIER 1.5KG

A Brie made from pasteurised cow's milk. After 4 weeks of ageing, the cheese is cut into two horizontally and bathed in Grand Marnier, a liqueur that is part of the culinary heritage of the Île-de-France region.

CODE	2900
MILK	COW
WEIGHT/PC	1,5 kg
PCS/BOX	1
BRAND	ROUZAIRE
% FAT/IDM	50%
TEMPERATURE	06°
COUNTRY	FRANCE



Product file downloaded from the www.iberconseil.es website

For more information, contact us.