



France

BRIE WITH TRUFFLES

WHEEL 1.5KG

An authentic Brie made from pasteurised cow's milk. After 4 weeks of ageing, the cheese is cut into two horizontally and a layer of black truffle cream, fresh PDO cream and mascarpone is added.

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| CODE | 2943 |
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| MILK | COW |
|------|-----|

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| WEIGHT/PC | 1,5 kg |
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| PCS/BOX | 1 |
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| BRAND | ROUZAIRE |
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| % FAT/IDM | 50% |
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| TEMPERATURE | 06° |
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| COUNTRY | FRANCE |
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Product file downloaded from the www.iberconseil.es website

For more information, contact us.