

CAMEMBERT CHEESE



Originating in the Normandy region is produced from raw cow's milk. In other regions it can also be made with pasteurized milk.

The shape is rounded and can weigh up to 250 g. The bark has a white moldy crust that should be thin.

As the cheese ripens the rind gains colored pigments such as red, caramel and yellow and the flavor and aroma intensifies.

The cheese has a very pleasant soft texture, delicate and characteristic aroma and flavor. The Normandy original has a spicier flavor.

Cheese should only be used as table cheese with various breads.