

# Camembert le Pommier



Thanks to a special blend of cheese cultures, Camembert le Pommier develops the full, earthy flavor & aroma of classic French raw milk Camembert, in a pasteurized recipe. Beautiful Normande milk and respect for traditional techniques result in a rich, authentic Camembert.

**TASTING NOTES** ▶ Rich, full flavor and earthy mushroom notes that intensify as the cheese fully ripens

**USES** ▶ Smear on sliced baguette and enjoy with cider

**MILK TYPE** ▶ COW

**BREED** ▶ NORMANDE

**RENNET TYPE** ▶ TRADITIONAL

**ORIGIN** ▶ NORMANDY, FRANCE

**MILK TREATMENT** ▶ LOW-TEMP PASTEURIZATION