

CENARTH BRIE

A french style white-rinded soft cheese with a full rounded flavour and rustic earthy aroma.

PLU: 1104

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Made in the UK	Pasteurisation:	Pasteurised
Region:	Wales	Rennet:	Vegetarian
Approx weight:	1.2KG	Style:	Mould Ripened
		Flavour:	full flavoured with mushroom and sweet notes.
		Rind:	White bloomy
		Own Milk:	Yes

Commentary

Cenarth Brie is made by Carwyn Adams of Caws Cenarth. This is a family cheesemakers in West Wales started by Carwyn's parents Thelma and Gwynfor in 1987. Thelma and Gwynfor were greatly affected by the introduction of milk quotas in 1987 which had an effect on the price of milk. Thelma and Gwynfor decided the best option was not to have to close their dairy all together but to diversify into cheese making which has been a huge success ever since and they have not looked back once.

A french style white-rinded soft cheese with a full rounded flavour and rustic earthy aroma. Cenarth Brie develops a distinctive mushroomy and cabbagey flavour as it softens and matures with a stronger aroma. This is an excellent example of a British Brie.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Made in the UK

Allergens: None

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: