

# BRILLAT SAVARIN AFFINE AUX TRUFFES

A special version of a well-known French triple cream cow's milk cheese, which is filled with summer truffle.

## PLU: 5215

Sold as:	Each	Organic:	No
Category:	Continental Cow - Soft (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Pasteurised
Region:	Bourgogne	Rennet:	Traditional
Approx weight:	200g	Style:	Mould Ripened
Rec. Drink:	Riesling	Flavour:	Rich and aromatic
		Rind:	White bloomy
		Own Milk:	No

### Commentary

Brillat Savarin is a well-known French triple cream cow's milk cheese. This is a special version which is filled with summer truffles made in Cote d'Or in the region of France. The Brillat Savarin is matured 4 weeks, it is creamy and smooth with subtle truffle aromas.

#### **Technical Specification**

 Ingredients:
 Cows' Milk , Cream , Summer Truffles ( 3%), Olive Oil, Salt, Rennet, Dairy Cultures (Milk ).

 Place of provenance:
 Product of France

 Allergens:
 Milk

 Storage:
 Keep refrigerated.

 Instructions for use:
 Serve at room temperature.

Supplied by: Delin, Fromagerie Delin 6 Rue Des Maizieres 21640 Gilly-Les-Citeaux

### Nutritional Information

Typical Values	per 100g	
Energy	(kJ)	1629.kJ
	(kcal)	395.kcal
Fat		40g
of which	saturates	27.16g
Carbohydrates		3.0g
of which	sugars	0.0g
Protein		8.0g
Salt		2.0g