



France

BRIE DE MEAUX ROUZAIRE

This is one of the oldest existing French cheeses. Records of Brie de Meaux date back to the reign of Charlemagne in the year 774. In 1814 it was given supreme recognition as the best cheese of the Congress of Vienna. It obtained the PDO in 1986 in recognition of its history and quality. 25 litres of raw cow's milk are needed to make a Brie de Meaux weighing around 2.8 kg. Its production process has remained the same for centuries. Its mild toasted almond flavour and its texture are unarguable.



RAW COW'S MILK CHEESE WITH PDO.
TRADITIONAL ARTISANAL
PRODUCTION
GLUTEN-FREE



2.8 Kg wheel



Brie
France

Brie is a region located in eastern France. Its most famous cities include Meaux, de Nangis, de Coulommiers or de Melun. The valleys of the Marne and Seine rivers are located in Brie. Given its fertile ground, Brie is a region of agricultural farmland. Milking cows are bred in its vast meadows, producing milk for cheese such as Brie de Meaux.

History and production

Louis and Blanche Rouzaire established the family business in Paris in 1938. Louis Rouzaire opened the ripening cellars in the 60s and Marc Rouzaire now represents the third generation of this family of cheese makers. Rouzaire collects the milk every day from a selection of small producers in the area of the designation of origin Brie de Meaux and Brie de Melun. The livestock should be fed on at least 80% grass and straw from the meadows to ensure the quality of its products.



Louis and Blanche Rouzaire, Paris 1938.

The Rouzaire family cheese factory is located in the village of Fontenay Tresigny and they ripen the cheeses in the ripening cellars located in the village of Tournan en Brie.



Tournan castle, which lends its image to the Rouzaire logo.

PAIRING

Accompany with: walnuts or hazelnuts, dried tomatoes, quince jelly, fig jam, truffle or cumin.

Wine: dry sparkling, red barrel-aged (Cabernet, Tempranillo), Cider.

Beer: light Pilsen beers.

Bread: country-style bread, walnut bread, raisin bread.



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Use

This is one of the French cheeses with most history and tradition.

A high quality product with a mild flavour. It can be used every day to give a delightful flavour to your dishes.

Here are some examples.

TYPE OF CUT

HOT DISHES

PREPARACIÓN EN FRÍO

Diced/Cubes



• Topping on pizzas or coca bread

• Tabla de quesos acompañado de frutos secos

Grated Shavings



• Au gratin on pasta or coca bread
• Quiche

• Pasta salad with pieces of Brie de Meaux.
Pulse salad

Slices



• Grilled canapé
• Brie de Meaux on coca bread with grapes (see Recipe 1)
• Cured ham and Brie de Meaux sandwich

• Mushroom pâté and Brie de Meaux canapé
• Brie de Meaux, roast beef sandwich (see Recipe 3)

In sauce



• Croquettes
• Pasties
• Fritters

• Brie de Meaux sauce for pasta with cream and caramelised onion

RECIPES

INGREDIENTS FOR THE DOUGH

- 140 g flour
- 2 teaspoons of powdered yeast
- 70 ml beer
- 20 g olive oil
- 1 teaspoon salt

INGREDIENTS FOR THE TOPPING

- 100 g Brie de Meaux
- 60 g dark grapes
- 60 g white grapes
- 4 sprigs fresh thyme
- 1/2 tablespoon mushroom or truffle oil

👨🍳 Easy | 👤 2 portions | 😊 Suitable for children

PREPARATION

Mix the ingredients for the base in a bowl and knead well until the texture is even. Cut the grapes in half and remove the seeds. Slice the Brie de Meaux. Shape the dough into a coca bread shape and place the grapes on top, pressing them into the dough. Bake at 250°C for 6-8 minutes. Remove the coca bread from the oven, place the pieces of Brie de Meaux and the thyme on top and bake for another 30 seconds. Drizzle with the mushroom oil.

NOTES

You can use a bought pizza base or pasty dough.



GRAPE COCA BREAD WITH MEAUX AND MUSHROOM OIL

INGREDIENTS

- 200 g Brie de Meaux
- 220 g Greek yoghurt
- 3 eggs
- 25 g cornflour
- 75 g sugar

BISCUIT DOUGH

- 220 g Digestive biscuits
- 90 g butter
- Tomato jelly
- 2 sheets of gelatine
- Cold water
- 150 g tomato jam

👨🍳 Very easy | 👤 2 portions | 😊 Suitable for children

PREPARATION

Blend the crumbled Brie de Meaux cheese with the yoghurt. Beat the eggs with the cornflour and sugar and add the yoghurt mixture with the cheese. Break the biscuits roughly and mix with the cold butter. Line a long sponge mould with a thin layer of the biscuit dough and fill with the cheese mixture. Bake in the oven at 160°C for 40 minutes or until a skewer comes out clean when pricked in the centre. Soak the sheets of gelatine in cold water for 5 minutes, drain and place them in a pan with the tomato jam. Warm over a low heat, stirring until the gelatine melts and the jam is mixed properly. Cover the cake with the jelly and set aside in a cool place for a couple of hours before serving.



CHEESE CAKE DE BRIE DE MEAUX CON CONFITURA DE TOMATE



BRIE DE MEAUX AND ROAST BEEF

INGREDIENTS

- 100 g Brie de Meaux
- 2 chapata breads
- 20 g Dijon mustard
- 30 g redcurrant jam
- 50 g lamb's lettuce
- 120 g roast beef (or pastrami, or roast chicken)

👨🍳 Very easy | 👤 2 portions | 😊 Suitable for children

PREPARATION

Slice the Brie. Slice the bread in half, spread one half with mustard and the other with jam. Assemble the sandwiches with the lamb's lettuce, roast beef and Brie de Meaux.

TIP

Can be served warm by heating the sandwich in a frying pan or griddle.

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es