



France

# BRIE PAYS PAYSAN BRETON

This cheese is one of the soft cheese specialties of the Paysan Breton brand. It is made from non-pasteurised, but thermised cow's milk, a treatment at a lower temperature than that of pasteurisation to eliminate pathogens from milk without modifying its taste and nutritional qualities.

This results in a cheese with an intense flavour that is enhanced by increasing its ripeness and a smooth and fluid texture that melts in the mouth and spreads easily. Its characteristic white rind, which is developed by *Penicillium candidum*, provides a subtle mushroom and nut aroma.



2,6 kg



RAW MILK CHEESE

GOLD MEDAL FOR THE BEST FRENCH BRIE AT THE 2016 INTERNATIONAL CHEESE AWARDS, UNITED KINGDOM

## History and production

The aim of the Laïta cooperative, with its own brand, Paysan Breton, is to continue with the Breton country's dairy history and maintain its values, roots and production. During its 50 years of existence, it has focused on the sustainable development of local agriculture, while being aware that to achieve quality products it is essential to start with first-class raw materials.



Its suppliers are family-scale producers, who can monitor their livestock more closely, look after the cows' well-being and rigorously check the quality of their milk, which they collect exclusively in the Brittany and Pays de la Loire regions, within 70 km from the dairy, which is located in Val d'Ancenis.

This facility specialises in Brie production, of which more than 21,000 tons a year are produced.

With the Pays Paysan Breton Brie, which was awarded a gold medal at the renowned International Cheese Awards held in Nantwich, United Kingdom, in 2016, Laïta has achieved a cheese like those in the past, with a full and strong, authentically Breton flavour.

## 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.



**Au nom du bon**

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## Methods of use:

Pays Paysan Breton Brie cheese has a mild, yet consistent flavour with great character. It combines beautifully with many ingredients, both hot and cold; that is when its paste melts irresistibly, giving off a lovely aroma. If it is tasted with the velvety and fully edible rind, its flavour changes and is completed with nut or mushroom nuances.

### TYPE OF CUT

### HOT DISHES

### COLD PREPARATION

#### Diced/Cubes



- Topping on pizzas or coca bread

- Cheese board accompanied by dried fruit

#### Grated Shavings



- Au gratin on pasta or coca bread
- Quiche

- Pasta salad with pieces of Brie Pays Paysan Breton
- Pulse salad

#### Slices



- Grilled canapé
- Brie Pays Paysan Breton on coca bread with grapes (see Recipe 1)
- Cured ham and Brie Pays Paysan Breton sandwich

- Mushroom pâté and Brie Pays Paysan Breton canapé
- Brie Pays Paysan Breton, roast beef sandwich (see Recipe 3)

#### In sauce



- Croquettes
- Pasties
- Fritters

- Brie Pays Paysan Breton sauce for pasta with cream and caramelised onion

## RECIPES



**GRAPE COCA BREAD WITH BRIE PAYS PAYSAN BRETON AND MUSHROOM OIL**

### 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 Pays Paysan Breton
- 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 Pays Paysan Breton. 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 Pays Paysan Breton 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.

### INGREDIENTS

- 200 g Brie Pays Paysan Breton
- 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 Pays Paysan Breton 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 PAYS PAYSAN BRETON CON CONFITURA DE TOMATE**



**BRIE PAYS PAYSAN 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 Pays Paysan Breton.

### 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](http://www.iberconseil.es)