

Brie with grand marnier 1.5kg



France

A Brie made from pasteurised cow's milk. After 4 weeks of ageing, the cheese is cut into two horizontally and bathed in Grand Marnier, a liqueur that is part of the culinary heritage of the Île-de-France region.

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Code	2900
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Weight/Pc	1.5
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Pcs/box	1
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Brand	ROUZAIRE
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%FAT/IDM	50%
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Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.