



Brie with meaux mustard 1.5kg



France



A Brie made from pasteurised cow's milk. After 4 weeks of ageing, the cheese is cut into two horizontally and a layer of Meaux mustard is added. Like cheese, mustard is part of the culinary heritage of the Île-de-France region.

Code	2898
Weight/Pc	1.5
Pcs/box	1
Brand	ROUZAIRE
%FAT/IDM	50%

Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.

