



STELLA'S
P A N T R Y

Coulommiers Truffe

Pronunciation: cool-lom-yeah troof

Origin: Ile de France, France

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: White Mould

Size: 500g wheel

Approximate Age: 6-8 weeks



While Coulommiers is made very similarly to Brie, it has a smaller and rather thicker body allowing it to mature more slowly. The cheese is ready to be eaten when its heart is still fresh and therefore still exhibiting textural chalky characters with a slight sourness. Its surrounds have a runny consistency with a sweeter, slightly almondy flavour. Often described as the 'cousin of brie' or 'grandfather of camembert' it is difficult to decide which family Coulommiers belongs to. Technically its region of origin and flavour profile would lend itself towards a brie style, but its size and shape are much more similar to camembert.

This Coulommiers has a paste of black truffle and mascarpone cheese sandwiched in its centre and as the brie matures the flavour infuses throughout the cheese.

Tasting Notes: The result is an intense, multilayered flavour profile of mushroomy, fungal and forest floor characters which continues to become increasingly intense as the cheese ripens.

Uses: Cheese platter

Wine Match: crisp fresh Riesling, sauvignon blanc or pinot gris

Try with: Crusty bread