



BRIE

**S**ilky and velvety, Jean Lafitte is the ideal choice for kitchens in search of an exceptional Brie. This bloomy rind beauty boasts a rich, buttery interior with a deep mushroomy aroma and creamy undertones. Excellent as an appetizer baked into puff pastry, topped with toasted nuts and honey to create tarte, or as the perfect companion to what would otherwise be an ordinary arugula salad, Jean Lafitte Brie is a versatile and tasteful addition to any menu or cheese selection.

## JEAN LAFITTE BRIE

Milk Type: Cow (primarily Holstein)

Cure Time: 3-4 weeks

Rich and velvety, this versatile Brie boasts a classic buttery flavor with mushroomy undertones. Ideal on its own or in a wide range of culinary applications.

### Recipe Applications

- Dress up crostini, Panini, sandwiches, or crepes
- Bake into puff pastry
- Top gourmet pizza or burgers

### Pair With

- Fresh strawberries, raspberries and figs
- Roasted almonds and walnuts
- Merlot or Pinot Noir, Champagne



PRODUCT	PACK/SIZE	ITEM CODE	CASE DIMENSIONS	TARE	CUBE	TI x HI	SHELF LIFE
Brie Wheel	2/1 Kg	36547 32625	16.75 x 8.8 x 2.25	0.50	0.19	8 x 25	60 days



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