



## Brie Cuisine

Made with all-natural, fresh cow's milk from neighboring Marin County dairies, Brie Cuisine is a single crème, fresh soft-ripened cheese. It has a young brie taste and versatile texture, ideal for hot and cold usages. Brie Cuisine is not oily and melts without separating. You can also crumble, dice, or shred it,

which gives you a full array of possibilities. Brie Cuisine's convenience and hot usage abilities make it a superior product, therefore a must for any chef and their kitchen.

### Cooking Suggestions

The versatility of Brie Cuisine makes it a great addition to many recipes. Create a savory beignet, use as a filling in ravioli, or shred in your frittata. Make a delectable puff pastry with Brie Cuisine, by combining it with your favorite vegetable or jelly. For simplicity, add to pizza, pasta, or paninis. Pairs nicely with a Chardonnay, Riesling, or Blonde Ale.



### MARIN FRENCH CHEESE

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**Ingredients:** Cultured pasteurized milk, salt and microbial enzymes. Marin French cheeses are made with fresh local milk that is guaranteed rBST free. All of our milk is pasteurized, and we use only vegetarian approved rennet (no animal rennet).

**Shelf Life:** 45 days DOM | Keep Refrigerated

**Packaging:** Two sheets inside a white plastic container.

**Storage:** 33 - 44F

**Item #:** 15832 | **Unit Size:** 2.5 lb | **Case Size:** 2 units



We are committed to engaging in sustainable cheesemaking practices that respect nature and our local environment. Our all natural milk is sourced from local dairies within 20 miles from the creamery, and our cheeses are handcrafted without preservatives or additives. Our ingredients are rooted in authenticity, simplicity and honesty.



Handcrafting award-winning California cheese since 1865.