



Petite Jalapeño

Petite Jalapeño is a 4 ounce, triple-cream, soft-ripened Brie made with fresh cow's milk from neighboring dairies in Marin County. The bold, spicy flavor of the red and green jalapeño peppers is nicely tamed by

the smooth texture and creamy notes of the Brie.

Pairing Suggestions

Enjoy melted over tortilla chips, sliced over a pear wedge or simply spread on a baguette. A crisp Sauvignon Blanc or wheat beer will cut the heat from the peppers and enhance the creaminess of the Brie.

Recent Awards: California Expo State Fair 2017: Gold, 2016: Gold



MARIN FRENCH CHEESE

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Ingredients: Cultured pasteurized milk, pasteurized cream, red and green jalapeño peppers, salt, acetic acid, microbial enzymes, calcium chloride and natural flavoring. 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: 75 days DOM | Keep Refrigerated

Packaging: 4oz wheel individually wrapped in transparent plastic

Storage: 34 - 45F



Item #: 15811 | **Unit Size:** 4 oz | **Case Size:** 6 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.