



## Petite Truffle

Petite Truffle is one of our newest additions to the Petite collection of elegant triple crème, 4-ounce cheeses made with fresh cow's milk and cream from neighboring Marin County dairies. Petite Truffle is our rich, smooth, award-winning Triple

Crème Brie specked with Black Truffles for the irresistibly earthy aroma of mushrooms balanced with sweet cream.

### Pairing Suggestion

Petite Truffle is versatile, from cheese plates to topping burgers and scrambled eggs. The Petite collection is perfect for today's active lifestyle: picnics and casual entertaining, elegant cheese plates or the simple pleasure of celebrating the good things in life. Pair with a Sparkling wine, Champagne, aged white Burgundy, or dark ale.

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**Recent Awards:** California Expo State Fair 2017: Silver



**MARIN FRENCH CHEESE**

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**Ingredients:** Pasteurized cultured cow's milk, pasteurized cream, Black Truffle (3%), 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:** 68 days DOM | Keep Refrigerated

**Packaging:** 4 oz wheel individually wrapped in clear plastic

**Storage:** 34 - 45F



**Item #:** 15795 | **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.