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# HARPER & BLOHM

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CHEESE SHOP

## Le Conquerant **CAMEMBERT**

SELECTED BY WILL STUDD  
(le CON-ker-ON CAM-umh-bear)

<b>ORIGIN</b>	Normandy region, France
<b>MILK</b>	Cow
<b>RENNET TYPE</b>	Animal rennet
<b>STYLE</b>	White mould
<b>SIZE &amp; SHAPE</b>	150g   250g   1kg Grande rounds in wooden boxes
<b>CLASSIFICATION</b>	Artisan
<b>APPROXIMATE AGE</b>	5-8 weeks

### CHARACTERISTICS

This pasteurized milk Camembert shows all the characteristics of its famous cousin - authentic Camembert de Normandie made with raw milk. Its very bold flavour, reminiscent of cooked cauliflower, wet straw, salami and truffle, is not for the feint-hearted! The texture features a traditional line of chalk through the centre when young, which develops to a deliciously fudgy texture when ripe. It is common to find beige or reddish spots under the fluffy rind, particularly when fully mature.

### A little history

Authentic Camembert de Normandie is one of the most famous cheeses in the world. Made with raw milk, it is produced under strict AOC rules. Will Studd has worked with the producers of this cheese to develop a pasteurised milk version for the Australian market. Its special blend of cheesemaking cultures produce flavours and aromas that come very close to its famous cousin.

**Goes well with** Dry cider, blonde beer, Gamay, Pinot Noir

**Similar cheeses** Traditional Camembert de Normandie made with raw milk



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