

# BONFIRE CRISPY CAMEMBERT FOR DIPPING

## THE BASICS

MAKE:	Soft
SUB MAKE:	Predominantly Rennet set cheese for further ripening
TYPICAL AGE PROFILE:	Young
APPROXIMATE WEIGHT(S):	320g
DIMENSIONS:	3.7 x 13.8 x 13.8
GEOGRAPHICAL ORIGIN:	Germany
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	Wheel



## THE STORY

Champignon Hofmeister has been a long-established market leader in Germany in the hot eat category, backed by over a century of expert cheesemaking. This product is crafted specifically for hot eat culinary applications. It delivers a full aromatic flavour with delicate spice notes and features a distinctive lightly red rind.

## THE CHARACTER

Our BONFIRE Crispy Camembert for Dipping is a 100% natural specialty cheese that melts wonderfully when cooked in the oven. Fresh out of the oven, the inside gets super creamy, perfect for dipping, and the 4 characteristic crispy edges that create contrast in texture become nice and crispy. Soft-ripened cheese for the oven.

The cheese melts into a soft, indulgent centre while maintaining its structure, making it ideal for dipping. Ready to bake with its included wooden tray and prepared in under 20 minutes, it combines quality, taste and convenience in one distinctive product.

### PERFECT PARTNERS:

With some bread, crackers or fresh vegetables, it's the perfect match