

# BONFIRE CRISPY CAMEMBERT FOR FRYING

## THE BASICS

MAKE:	Soft
SUB MAKE:	Predominantly Rennet set cheese for further ripening
TYPICAL AGE PROFILE:	Young
APPROXIMATE WEIGHT(S):	2 x 90g
DIMENSIONS:	5, 11
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:	N/A



## THE STORY

Bonfire Crispy Camembert for Frying is a 100% natural, smooth-textured cheese made from Bavarian Cows' milk, designed to melt perfectly in your mouth.

Champignon Hafmeister 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 specially for hot eat culinary applications

## THE CHARACTER

Soft-ripened cheese for the skillet and the grill

Bonfire Crispy Camembert for Frying is served hot & fresh off the pan or grill for a fun new way to entertain with specialty cheese. This mild & creamy natural soft cheese develops a warm and smooth texture that melts in your mouth, but not in the pan, and a crispy outside.