

Shootin' the Bries

Thursday, December 18, 2014

Camembert aux Cepes

Hello everyone!

I hope you are all having a wonderful week. We're getting ready to have another fun holiday week at my store and I wanted to let you know about a special cheese we had come in last week. If you remember from a while back, I blogged about the Herve Mons Camembert (<http://shootinthebries.blogspot.com/2013/05/herve-mons-camembert.html>) This Camembert is made exclusively for Whole Foods Market and is a pasteurized version of camembert that is made to have flavor closest to a raw milk camembert. The version we received last week is this same Camembert, but with a layer of mascarpone and porcini mushroom in the middle... Fan-freakin-tastic!



Cheese: Camembert aux Cepes
Producer: Hervé Mons
Region: Normandy, France
Milk: Pasteurized cow's milk
Rennet: Traditional (animal)

You can see the line of mascarpone and porcini mushrooms in the pictures above. I had my whole team come by and try a piece. It was definitely a decadent treat. We sell through a TON of truffle brie as well as other truffle cheeses, so it was nice to try something with a different mushroom - especially one as tasty as the porcini!

After tasting this cheese, LaVonda, my wine buyer and Certified Sommelier, immediately said that she would pair the David Noyes Pinot Noir. She says the wine has a lot of dark, dried fruit and rich earthiness with a soft velvety mouthfeel that would go perfectly with the earthy cheese and mushrooms.

Most of the Whole Foods Markets in Northern California/Reno should have this cheese, so be sure to swing by your local cheese counter soon and grab a wheel for your upcoming holiday parties before they run out. Until next time, eat, drink and be happy!

HAPPY HOLIDAYS!!!!

Posted by [Leah McFadden](#) at 2:27 PM [No comments:](#)