



Brie Quick Facts

Milk Type: Traditionally made with Cow's milk, but it can be made with goat or sheep's milk.

Country of Origin: France

Age: Aged at least 4 weeks

Appearance: A pale, straw-colored paste and a thin rind of white mold

Texture and taste: Soft and creamy with full, mellow flavor and rich aroma

Wine Pairing: Beaujolais (Red), Syrah, not-too-dry Sauvignon Blanc and Champagne



Map of cheesemaking regions in France

KeHE Distributors carries a large variety of Brie, both domestic & imported. Some of the brands include Brie Couronne, Reny Picot, Alouette, Belletoile, President, and Marin French. Please check with your

Cheese of the Month: Brie

Brie is named after the Brie region in Ile-de-France, consisting of many small suburban centers south-east of Paris. According to legend, the famous cheese dates back to the fifth century. In fact, it is said that the Emperor Charlemagne first tasted, and fell in love with, Brie as early as the year 774. The plains of Brie used to be dairy pastureland until years of war and the industrial age turned the area into an urban sprawl. It was at this time that production of Brie moved to the factories instead of the farmhouse.

The Brie, both imported and domestic, sold here in the United States tastes very different from the Brie sold in France. This is due to the FDA regulations regarding the use of raw milk in cheesemaking. In the United States, all cheeses made with raw milk are required to be aged for a minimum of 60 days to be legally sold. Since Brie is usually only aged for 4-10 weeks, in the United States, it is always made with pasteurized milk and this affects the flavor of the cheese.

Brie's soft, moist, buttery texture is created when the curds are cut large and drained without pressing. Penicillium Candidum (not the same as penicillin), is then added to the milk or sprayed on the fresh wheels. This produces the soft, bloomy white rind that is the signature of Brie and can be eaten or cut-off depending on which you prefer. A "young" Brie will be firm at the core, softening all the way through as it ages. When ripe, it will give gently to pressure, smell like the forest floor, and taste buttery, mushroomy and slightly salty.

If your putting a wedge of Brie on a cheese plate, fig spread, fruit chutneys, grapes, and almonds are great accompaniments. Don't stop there though, Brie is perfect for cooking. Cut off the rind and add it to mac n' cheese, baked potatoes, or a grilled cheese sandwich. It pairs beautifully with a light Beaujolais, Syrah, or Sauvignon Blanc, but the for the ultimate in decadence, pair it with Champagne or Sparkling Wine.



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Brie en Croute

Ingredients

- 1 sheet frozen puff pastry (package comes with 2 sheets)
- 1 tablespoon butter
- 1/4 cup chopped pecans or walnuts
- 1 small (8-ounce) wheel Brie
- 1/2 cup raspberry jam
- 2 eggs, beaten

Directions

Preheat oven to 375 degrees F.

Defrost 1 sheet of puff pastry for approximately 15 to 20 minutes and unfold (place remaining sheet in freezer for later use). Melt butter in a saucepan over medium heat. Saute nuts in butter until golden brown, approximately 5 minutes. Place nuts on top of Brie and spread jam on top of nuts. Gently roll pastry with a rolling pin to increase the size of the sheet 1 to 2 inches in each direction. Brush both sides of the sheet with beaten egg. Center the wheel of Brie on top of the pastry sheet. Bring all four corners of the sheet together above Brie and twist slightly to form a "bundle." Tie gathered pastry with kitchen/cooking string (tie string in the form of a bow), arranging pastry until you are satisfied with the "bundle" shape. Place "bundle" on an ungreased cookie sheet and bake for 20 to 25 minutes until pastry is golden brown. Serve with top-quality crackers.

***Recipe from Foodnetwork.com