



Fougerus



Cheesemaker: Robert Rouzaire

Affineur: Jean d'Alos

Region: Ile-de-France

Country: France

Milk: Pasteurized Cow

Rennet: Traditional

Rind: Bloomy with a fern leaf

Texture: Soft

Aging: Under 60 days

Size: 1.5 pound wheel

This cheese is a version of Coulommiers, a Brie-style cheese, made by Robert Rouzaire, of Tournan, near Meaux, in the Ile-de-France. It takes its name from the fern leaf draped across its top. Versions made for export to the United States are made from pasteurized cow's milk. It is produced in small 1.5 lb. wheels.

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Information from the Library of Cheese
www.cowgirlcreamery.com

