



BAROSSA CHEESE PACKAGE

Our Barossa Brie, artisan made in Angaston, Barossa Valley. With pungent aromas of mushroom and forest characters, our Brie develops as the cheese ripens and the texture becomes rich, creamy and oozy. Vegetarian Friendly.

Our Barossa Camembert brings this cheese tower to the end with slight earthy, mushroom aromas with a mild creamy palate that will become full, creamy and luscious when served at room temperature. Vegetarian Friendly.

Using Maggie Beer Quince paste from her extensive range of pastes. Maggie's serving suggestion for her quince paste is: 'Perfect with a traditional French brie, a mature cheddar or parmesan cheese. Use it as a sweetmeat, rolled in cinnamon sugar, to serve with coffee or try it as an accompaniment to cold meats.'

This cake will serve 100 people at 40g each.

\$250.00*

***cheese only, we recommend you have your cake decorated by your florist.**

