



Triple Crème Brie

SHOWCASE YOUR GREAT TASTE



Looking to take classic Brie to the next level? New Président® Triple Crème Brie is the indulgence you've been waiting for. This soft-ripened showstopper has a higher concentration of cream, resulting in a buttery taste and velvety texture that literally melts in your mouth. And with less variability than classic Brie—which starts off firmer when it's young and gets creamier as it ripens—Président® Triple Crème Brie is luscious and creamy from the first day to the last day of its shelf life. So it performs impressively, both in the kitchen and on your menu.



CRÈME
DE LA
CRÈME.

Why Président® Triple Crème Brie?

- Higher cream content for a rich and buttery taste
- Extra creamy, melt-in-your-mouth texture
- Starts off creamy and stays creamy throughout its shelf life
- Ideal for indulgent dishes and special occasions
- #1 Brie in France and the USA

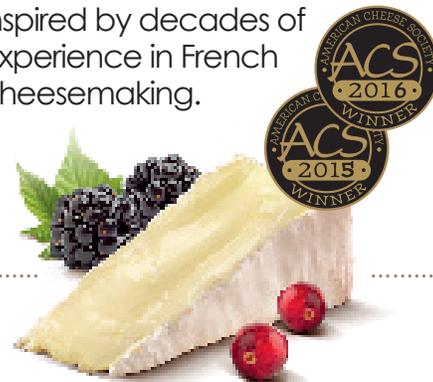


PRÉSIDENT® TRIPLE CRÈME BRIE

RESOURCE #	WHEELS
2006380	1/6.6 LB TRIPLE CRÈME BRIE
2006372	2/2 LB TRIPLE CRÈME BRIE

Award-Winning Flavor

Looking for a Brie that sets your dishes apart from the competition? Our Triple Crème Brie was recently awarded a gold medal by the American Cheese Society. It's the result of hard work and quality, inspired by decades of experience in French cheesemaking.



Dishful Thinking: Brie & Bacon Bites

With a 19% increase in menu penetration over the past four years,* it's time to grab your piece of the growing popularity of Brie. For the perfect, on-trend combination of sweet and salty, pair our extra-creamy Triple Crème Brie with the crunch of candied bacon.



INGREDIENTS:

- 2 tbsp. brown sugar, packed
- 2 tsp. good quality maple syrup
- 3 tbsp. pecans, finely chopped
- ¼ tsp. black pepper
- ¼ tsp. salt
- 1 pinch cayenne pepper
- 4 slices thick-cut bacon
- 1 small baguette (or ½ of large baguette) sliced into 1/4-inch pieces
- 3½ tbsp. **Président® Unsalted Butter**, softened
- 1 wedge **Président® Triple Crème Brie**

DIRECTIONS:

- 1 Preheat oven to 375°F. Line a rimmed baking sheet with aluminum foil. Spray a wire rack with non-stick cooking spray and place on the baking sheet.
- 2 In a small bowl, combine the sugar, syrup, pecans, salt, black pepper, and cayenne pepper.
- 3 Place bacon on wire rack, making sure the slices aren't touching. Evenly spread sugar mixture on top of each slice. Bake 25-30 minutes until the bacon is crisp and the topping is nicely browned.
- 4 Remove from oven, let cool to room temperature, and then chop the candied bacon into very small pieces.
- 5 Cut the Président® Triple Crème Brie lengthwise into 1/8-inch slices. Then, cut those slices in half (or thirds, depending on the size of your baguette).
- 6 Spread Président® Unsalted Butter on one side of each baguette slice.
- 7 Place 1 slice of Président® Triple Crème Brie on the unbuttered side of each baguette slice. Top with a sprinkling of candied bacon and a second slice of Brie. Cover each one with a buttered baguette slice.
- 8 Heat a skillet over medium heat. Place the grilled cheese bites in the pan. Cook for about 1 minute on each side, or until the sandwiches are golden brown and the cheese has melted.

*Datassential MenuTrends, 2014 Data



Pick Président® Cheese

Learn more about the power of Président® cheese at www.LactalisCulinary.com. Or call 877.LACTALIS (522.8254).

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