

Let's have some fun?



“Practice and repetition lead us to perfection, or at least, closer enough”.

Here are the answers

1. What is the name of the farm?

The answer is: b.) Le 5 Frères

2. To be called Camembert, the cheese must have _____.

The answer is: b.) 22% fat content

3. Legend has it that Camembert was first made in 1791 by Marie Harel, a _____ in Normandy.

The answer is: b.) farmer

4. Le 5 Frères is a family-run farm that makes _____ wheels of Camembert every day.

The answer is: b.) 400

5. How many liters of milk does it take to make one wheel of Camembert?

The answer is: b.) 2

6. Camembert ages for _____ then it is packaged in paraffin paper and placed in a wooden box.

The answer is: b.) four to five weeks

7. When Claudia tries the cheese, she says _____ she's ever had.

The answer is: b.) it's the best Camembert

8. France makes _____ wheels of Camembert each year.

The answer is: b.) 360 million

9. Traditional Camembert is made _____.

The answer is: a.) using raw milk

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