



QUESO DIEGO

THE SAN DIEGO CHEESE CLUB

HAUNTED TRAIL

**GHOSTLY
TWINS!**

**CRAWLING
VEINS!**

**A CRIMSON
CURSE!**

ENTER IF YOU DARE!



YOUR MISSION:

- ❑ TRY MYSTERIOUS CHEESES
- ❑ WHAT DO YOU SEE & TASTE?
- ❑ GUESS THE CHEESE...



**GHOSTLY
TWINS!**



**BRIE &
CAMEMBERT!**

THE GHOSTLY TWINS: SURFACE DELIGHTS

Brie		Camembert
Mild, Soft & Creamy buttery, creamy, nutty	Smell & Taste	Strong, Goopy & Soft earthy, mushroomy, dense
Large wheel (9–16 in) slower, uneven ripening	Size	Small wheel (4–5 in) faster, full ripening to center
Cow	Milk	Cow
Mesophilic Penicillium candidum -Geotrichum candidum	Cultures	Mesophilic Penicillium candidum +Geotrichum candidum

THE GHOSTLY TWINS: WHAT LURKS BENEATH

Brie		Camembert
Larger	Curd Size	Smaller
Warmer ~50–55°F (10–13°C)	Aging Temp	Cooler ~45–50°F
Slower 4–8 weeks	Ripening Time	Faster 3–4 weeks
Slightly Lower 90–95% humidity	Aging Humidity	Higher 95%+ humidity = stronger rind



**CRAWLING
VEINS!**



**SHROPSHIRE
BLUE!**



**A CRIMSON
CURSE!**



THE CRIMSON CURSE

TALEGGIO!