

TOMAT'O'CHEVRE FERMIER



Manufacture

Dynamic partner that has been supporting us for several years, our cheese's producer has feeled involved from the beginning in supporting our company in this new project, which arose from our work on the extension of our product range.

Fresh goat's milk cheese, with a natural rind, to which we have added a mixture of ingredients such as tomatoes, garlic, basilic and red peppers, enhancing the goaty and fresh aroma of the cheese.

The ideal cheese to be eaten during summer on a fresh bread or as part of a salad, or tasted on the bread like « Bruschetta » or on a hot potato.

The cheese has a Lingot shape of 1,5 kg and is put on a Hennart's display, which shall value your traditional cheese's counter and shall make the cheese's cutting easier.

Its vacuum-packing ensures to the product a best preservation, right up to when it is opened.

Not only shall The TOMAT'O'CHEVRE bring a coloured note and a spicy flavor to your cheese's counter, but it shall also satisfy the buds of the consumers.

History...

Located in the department La Manche, in the heart of the Normand Bocage, our producer has developed the number of the goats he raised. From 40 goats in 1969 his herd has increased to 400 Alpine breed goats. They are producing 320,000 litres of milk per year.

Feeding material includes corn, alfalfa, cereals and minerals, which ensures the animals a good quality of life, contributing at the same time to optimal quality in terms of cheese's taste.

Like our friends, the goats, well known for their gourmandise and curiosity, get tempted by these new flavours!



Soft cheese with natural rind



Fresh



1,5 kg



Vin rosé vif Touraine



Haute et Basse Normandie