

TOMME AU CUMIN FERMIERE



Manufacturing

It's form reminds us of a Gouda, but our selection is made on a farm.
 To make a cheese with a diameter of 25cm's and a thickness of around 9cm's one uses 36 litres of milk. A cheese of 4 kilos can be sold after 3 to 4 months of maturation.
 In order to create it's subtle texture it is washed 3 times a week in salty water.
 It eats well, in a summer salad, as well as a raclette or melted.
 It's aroma with cumin reinforces its Alsatian origins.

History...

At the age of 23 our producer took over the farm of his uncle. At this time it only made «la pâte à Munster» very fond of these cheeses made with raw milk, he decided to make these Munster's, refined in his own hâloirs with the help of his wife.

Encouraged by the quality of their produce, this young couple then decided to make other cheese's in the same style such as the Barkass of the Tommes natural with Cumin. The farm is situated in an exceptional site in the massif Vosgien. At an altitude of 900 meters, in the bottom of a valley in the form of a bowl, the verdant pastures encircle the farm.



Pressed cheese uncooked



2 month



4 kg



Pinot blanc d'Alsace
Rosé sec Bandol



Alsace / Lorraine