

Hennart TOMME FERMIERE à L'AIL DES OURS

CREATEUR DE PLAISIR AU QUOTIDIEN

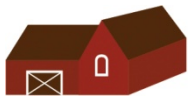


Manufacturing

Our farmhouse tomme is made with 30 litres of milk in order to get a 3.5 kg cheese. The technology and the caring provided during the rippening generate a supple and mineralized paste. This tomme is sparkled with «ail des ours» (crow/wild garlic). This herb is the delight of the bears when awaking from hibernation, hence its french name meaning «bear garlic» (ail des ours). This plant grows in the wild on the edge of streams or in the woods, and flavours our tomme with its light garlic taste full of vitamine C. This cheese can be presented on a usual cheeseboard, or cut in dices into a salad, or served in «aperitive» before dinner. Served in a «raclette», this cheese will be a delight.

History...

We discovered this farm with a herd of 170 Holstein cows. Coming from the Netherlands, our producer has now been set up in the heart of Alsace for more than 20 years. Elaboring a concept mixing optimized manufacturing and «terroir», our farmer masters this cheese which is similar to a gouda. These «flat» wheels of cheese, convex and green in color, will attract the consumers eyes into your cheese counter and will drive them to taste this mysterious and delicate cheese.



Alsace / Lorraine