



## Manufacturing

La Fumée is made in accordance with an ancestral recipe with unpasteurised cow's milk from the Alps. This cheese of 5.5 kg and 7 cm in height is produced on a daily basis. The milk used for production comes from the first morning milking, mixed with that of the previous evening.

The milk is poured into a cauldron and heated to 27 °C to curdle, then to 32 °C after resting. The curds thus produced are stirred and cut for about one hour before being collected in a muslin cloth. The curds are pressed to obtain the wheels that are put in a cellar for at least 2 months.

In a real smoking room such as the one that can be used for the specialties in the deli counter, these cheeses will be smoked on BEECHWOOD in order to give them that typical colour, from dark orange to brown

## History...

Its excellent organoleptic properties make this cheese from Haute Savoie a most select ingredient for many other recipes such as mixed salads, potatoe dishes and snacks. This cheese provides these recipes a touch of originality

Known under the name of « roast cheese » this cheese made its first appearance in the middle ages. The shepherds had then the habit of eating it in summer in the open air whilst the cows grazed in the rich pastures.

At its origin, the farmers prepared their own cold meats, as the cheese was smoked



LA FUMÉE possesses typical aromas, coming from the rich earths of THE ALPS : the diversity of the climate, the quality of the pastures and the knowledge of the master cheese makers.



30%



Pressed cheese  
uncooked



8 weeks



5,5KG



Vins de Savoie



Rhône - Alpes