



Manufacturing

Once the curds are made and cut in tiny grains, they are pressed, turned over and unmoulded.

This small tomme's specificity is to have a low percentage of fat.

The cheese will be salted in brine, then its light grey and bloomy rind will appear : some yellow spots will develop thanks to the cellar's flora.

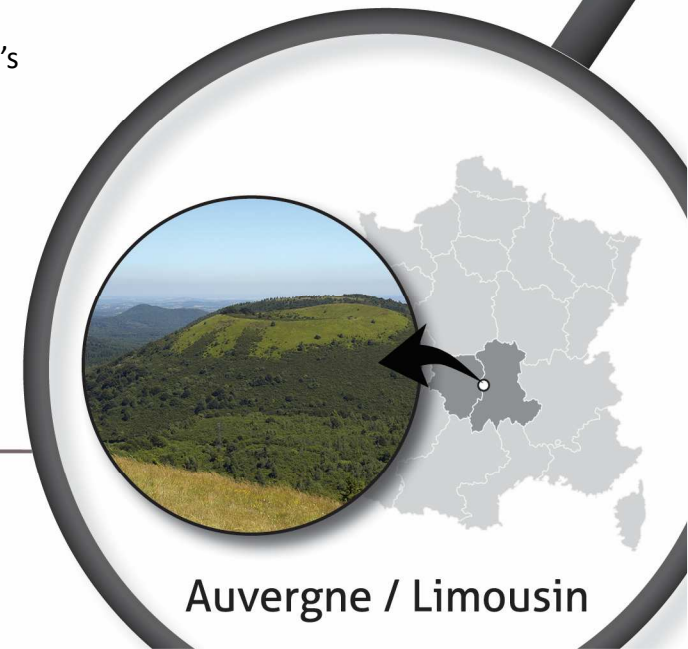
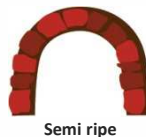
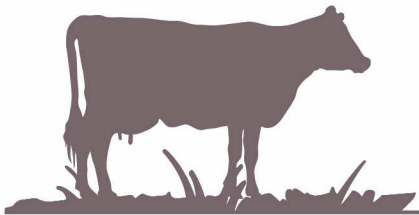
The paste is soft and has an ivory colour, the taste is mild and slightly sour.

History...

This tomme is produced in the Saint Nectaire PDO (Protected Designation of Origin) by a producer we selected for its regularity in production.

It is made from mountain milk rich from the wide variety of flora. The tomme benefits from the Saint Nectaire PDO's maturing environment, this is why its rind develops a nice bloom with an undergrowth scent.

This tomme is designed for people who want to eat diet food.



Auvergne / Limousin