



Tome de Haute Savoie



Affineur: Jean d'Alos

Region: Savoie

Country: Switzerland

Milk: Raw Cow

Rennet: Traditional

Rind: Natural

Texture: Semi-soft

Aging: 3 months

Size: 10 pound wheel

It is always surprising to come across a cheese that is lower in fat by nature, but that's exactly what many Tome de Haute Savoie cheeses are. Tome de Haute Savoie is a generic term, which is usually accompanied by a specific village name. Often, these cheeses are a byproduct of another cheese, like Beaufort. If there is not enough milk to make a whole Beaufort, the milk is separated and the cream goes to butter production and the skimmed milk is used to make Tome de Haute Savoie cheeses.

Tome de Haute Savoie is a raw cow milk cheese made in France's Savoie and Haute-Savoie regions in the shadow of the imposing French Alps. During its three months of aging, the rind develops a thick, fuzzy, rustic appeal and the paste evolves into a semi-soft texture that is buttery, mild, and approachable.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

