



STELLA'S
P A N T R Y

Abondance

Pronunciation: ah-bone-DAHNS

Origin: Rhone-Alpes, France

Milk Source: Unpasteurised Cow's milk

Rennet Type: Animal

Style: Hard

Size: 9kg wheel

Approximate Age: 2-3 months



Tomme d'Abondance or Abondance is a medium-sized mountain cheese from the Haute Savoie region of France in the Rhone-Alps. For centuries, this deep golden cheese has been made in mountain chalets, near the border between France and Switzerland. It is made exclusively from unpasteurized milk produced by the Abondance, montbéliarde and tarine breeds of cattle. Since 1990, the cheese has been enjoying the prestigious AOC designation. The handcrafted, wheel shaped cheese, is made using traditional methods only in the geographical area specified by AOC/PDO label.

Tasting Notes: It has a strong smell and an intensely fruity, buttery and hazelnut flavor, with balance of acidity and sweetness, followed by a lingering aftertaste. Unearth an aroma of nutty vegetation as you slice the cheese. However, remember the crust including the gray layer beneath, should be removed before eating. Firm but supple and slightly grainy, the texture of the ivory-yellow pâté is creamy and velvety. Its rind is smooth with an amber color showing canvas marks.

Uses: cheese platter, salads

Wine Match: Malbec, Cabernet Sauvignon

Try with: blackberry shiraz jam