



STELLA'S  
P A N T R Y

## Tomme de Chevre du Poitou

**Origin:** Midi-Pyrénées, France

**Milk Source:** Pasteurised Goat's Milk

**Rennet Type:** Animal

**Style:** Semi Hard

**Size:** 3kg wheel

**Approximate Age:** 3-6 months



'Tomme' is an ancient word used to describe cheese and is often used as a generic term to describe the cheeses that are produced on a small scale by farms or small dairies. This particular Tomme is typical of the cooked mountain cheeses that have been made in the Pyrenees for centuries. It is made from fresh goat milk in small batches during the Spring and Autumn seasons when the mountain pastures are green and at their richest. A hint of these herbal grassy pastures can be noted in the cheese flavour. Maturation is for a minimum 3 months but it often takes a little longer for the smooth nutty texture to develop the slightly sweet and caramelised flavour that a 'ripe' cheese exhibits.

**Tasting Notes:** The rind imparts a nutty character to the flavour nearer the rind, while the core is more traditional in its flavour with a slight nuance of salt and a lovely caramel finish on the palate. An overall concentrated flavour that is very well balanced, this cheese is perfect for the cheeseboard as well as a great melting cheese.

**Uses:** Cheese platter

**Wine Match:** Chardonnay, fresh Riesling, craft beer or cider

**Try with:** Quince paste, sesame seed lavash