



## TOMME DE SAVOIE FERMIERE

A stronger flavoured Tomme de Savoie, made & matured in the Savoie region of France.

PLU: 195

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Savoie	Rennet:	Traditional
Approx weight:	2 Kg	Style:	Hard
Accreditation:	PGI	Flavour:	Nutty and farmy
Rec. Drink:	Abime Blanc de Savoie	Rind:	Natural
		Own Milk:	No

## Commentary

Tomme Fermiere is a type of Tomme de Savoie. There are as many different types of Tommes de Savoie as there are different valleys and mountains in the area. The cheese can be farm made, artisan made, produced in a cheese dairy or industrially. Our Tomme is 'fermiere', meaning 'farm made' and made entirely with raw milk supplied by the farmers of the five communes of the Chambotte Massif, and matured by exceptional affineur Joseph Paccard.

The cheeses arrive from their regional producers for their maturation at 2-3 weeks of age with their furry rinds already well established. They are then placed delicately on spruce shelves which are uniquely used for this cheese, where they receive experienced care. They are regularly rubbed and turned, sometimes even daily at the start of their affinage. The caves at Paccard have slightly different temperatures and humidity levels, and each cheese is individually assessed to determine in which cave it should mature, according to its size, desired flavour profile and specific customer requests. The cheese is only ready when the quality is deemed good enough - this is not measured solely by time. Therefore, the resulting unique and rustic cheese is the consequence of a timeless mix of the producer's knowhow, the affineur's persistent care and the alchemy of the caves. Tomme de Savoie is protected as a cheese type with a Protected Geographic Indication (PGI). This means that to be called Tomme de Savoie, the cheese must be produced or processed or prepared within the Savoie area and have a reputation, features or certain qualities attributable to that region.

Paxton & Whitfield's Tomme de Savoie Fermiere has a grey, furry rind and a gentle, farmy smell. The interior of the cheese is an attractive ivory colour and is soft and open in texture, while the flavour is balanced and lightly salty.

## Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of France

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE