

CUBOTIN

A young, fresh goats cheese which melts in the mouth. Decorated with Thyme

PLU: 545

Sold as:	Each	Type of Milk:	Goat
Category:	Continental Goat - Fresh (NHR)	Pasteurisation:	Unpasteurised
Country:	Product of France	Rennet:	Traditional
Region:	Tarn	Style:	Fresh
Approx weight:	90g	Flavour:	creamy, herbaceous
		Rind:	Natural
		Own Milk:	Yes

Commentary

The Cubotin is handmade in France by the Fromagerie Ségalafrom, founded by the Etevenon family in 1978 near Tarn, in the Midi-Pyrenees region of France. In 2005, the cheesemaking operation moved to a larger facility at Carmaux, which allowed for an expansion of the business, while still maintaining small-batch cheese production.

Ségalafrom cheeses hold a 'red label' which is an indication of the handmade artisan nature of the cheese and the care taken in looking after the animals as well as the making of the cheese.

This cheese is not only beautiful to the eye but it is a delight on the palate. The texture is light and creamy and the delicate flavour of the thyme works perfectly with the flavours of the goats milk.

All Ségalafrom cheeses are made with goat's milk, collected from six local producers who feed their herds in the protected pastures of "Ségala". Commonly called the "Country of the hundred valleys", the region of Ségala is home to a wide and diversified range of flora. Thanks to this naturally varied diet, goats produce a different milk each season that allows them to make goat cheeses with an authentic taste and with a palette of astonishing flavors.

Eaten as part of a cheese board it pairs well with sweet preserves and honey. It can also be served warm through a salad or baked into a pie or gratin.

Technical Specification

Ingredients: Goats' Milk , Salt, Rennet, Dairy Cultures (Milk) , thyme

Place of provenance: Product of France

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Segalafrom, 195 avenue de Rodez,81400 CARMAUX, France

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1087kJ
	(kcal)	262kcal
Fat		21.1g
of which	saturates	14.3g
Carbohydrates		0.8g
of which	sugars	0.8g
Protein		16.1g
Salt		1.2g