

# calendar

distributors of the finest foods

## JEAN FAUP

### Tomme de Chevre Bethmale 4.5kg

Origin:	Occitanie, France
Classification:	Artisan
Milk:	Goat's Milk
Type:	Hard
Form:	4.5kg wheel
Item Code:	701117



This unusual semi hard Tomme from the Pyrenees is made from hand ladled curds at the small Fromagerie Jean Faup.

Made exclusively from goat's milk collected in the region, the cheese is washed for 8 days in a brine solution before being matured in damp cellars for a minimum of 3 months.

Beneath the rind, the moist fudgy paste develops a smooth texture and distinctive savoury flavour.

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