



**Tome des  
Recollets**

**Farm:** Union Laitiere de la Venise Verte

**Affineur:** Jean d'Alos

**Region:** Loire, Bordeaux

**Country:** France

**Milk:** Pasteurized Cow & Goat

**Rennet:** Traditional

**Rind:** Natural

**Texture:** Semi-hard

**Aging:** 4 months

**Size:** 7 pound wheel

Five herbs and spices, two milks, and one wine, all in a single French cheese. Composed of both cow and goat milk, each Tome des Recollets is "finished" by Jean D'Alos affineur, Pascale Beillevaire. After washing the wheels in Sauternes, Pascale carefully covers the cheese with a dense layer of juniper berries, red, tapered cayenne peppers, heady leaves of savory, and white and black peppercorns. The semi-hard cheese is rich and tangy with forward notes of the crusted herbs that have filtered down through the paste.

Tomales Bay Foods

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Cowgirl Creamery

Mail Order

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*Information from the Library of Cheese*

*[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)*