



Elderflower Tomme from the Alsace

Although its use in traditional preparations dates back hundreds of years, elderflower has recently grown in acclaim through use in cuisine by some of the world's most renowned chefs and in popular cocktail liqueurs like St. Germain. Recognizing its growing appeal, and in celebration of the significance of the elderflower to the inhabitants of the Alsace region, family-owned Alsatian cheese maker Haxaire (known for the artisanal mountain cheeses it has produced since 1929) has begun infusing traditional Alsatian cheese with the elderflower blossoms, creating a new springtime tradition.

Satio Collection Philosophy

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We work with trusted partners to source distinctive, authentic cheeses of best-in-class quality from across Europe—and beyond. Our curated portfolio is easily recognized by the Satio Collection seal, which represents our promise of memorable quality and a true taste of origin.





ELDERFLOWER TOMME

28710

This semi-hard cow's milk cheese is aged a minimum of four months, has a subtle floral flavor with hints of toast and a slight nuttiness. It pairs perfectly with Alsatian white wine.

CASE PACK	1 / 11.46 lb
UNIT NET WEIGHT	11.46 lb
CASE GROWTH WEIGHT	11.87 lb
CASE DIMENSIONS	15.75" x 11.8" x 3.35"
PALLET CONFIGURATION	8 x 10
INGREDIENTS	Pasteurized Cow's Milk, Salt, Animal Rennet, Ferments, Elderflower Liquor, Elderflower.
RENNET TYPE	Traditional
BREED	Holstein



PAIRING

Enjoy for dessert paired with gin