

Elderflower Tomme

For generations, the delicate elderflower has been harvested in the French Alps and used to flavor traditional desserts and liqueurs. La Cigogne Elderflower Tomme celebrates this regional tradition by infusing creamy Alsatian cheese with the gentle floral and vanilla fragrance of the elderflower blossom.



TASTING NOTES ▶ Emphasis on milk quality, with a subtle floral flavor and hints of vanilla and toast

USES ▶ Enjoy for dessert paired with gin

MILK TYPE ▶ COW

BREED ▶ HOLSTEIN

RENNET TYPE ▶ TRADITIONAL

ORIGIN ▶ ALSACE, FRANCE

MILK TREATMENT ▶ PASTEURIZED