

TOMME DE LA GROSSE ILE

CHEESEMAKER

Fromagerie de l'Île-aux-Grues

ORIGIN

Chaudière-Appalaches , QC

MILK TYPE

Cow, Thermalized

RIND

Unpressed, Natural

FIRMNESS

Semi-Firm

ABOUT

Tomme de Grosse Île is a rugged cheese that originates from the small, remote Fromagerie de l'Île-aux-Grues on the Quebec island of the same name. This cheese is named to honour one of the 21 islands that make up the Île-aux-Grues archipelago., and its rich history. Grosse Ile was used in the 1800's as a stop for many Irish immigrants, where they were screened for Cholera. The label of this cheese features the colours of the Irish flag. Tomme Grosse Ile is made using milk gathered from brown Switzerland cows milk fed on sandbank hay, giving the cheese an authentic flavour.

TASTE NOTES

The aroma of Tomme Grosse Ile is sweet and creamy, and the aroma of hay is clearly present. The texture of the cheese is smooth and soft, with small eyes scattered throughout. The rind is rough and rustic. The flavour of this cheese is exciting while not overwhelming. The complex mix of flavours are buttery, salty and a acidic. cheese's flavours are complex, buttery and salty but remain fresh with a bite of acidity. Use this versatile in soups of sandwiches, but dont forget to try it on its own!

PAIRINGS

Try paring Tomme Grosse Ile with your favourite beer as an alternative to wine!