



## Tomme du Kamouraska (La)

This cheese is the first one to be made by Pascal-André Bisson and Rachel White de la Fromagerie Le Mouton Blanc.

For more details on this cheese, we invite you to consult the French form.



### CHARACTERISTICS

|                    |                            |
|--------------------|----------------------------|
| Paste              | Semi-firm                  |
| Intensity          | Mild                       |
| Milk Origin        | Ewe                        |
| Milk Treatment     | Raw                        |
| Country            | Canada (Québec)            |
| Region             | Bas-St-Laurent             |
| Details            | La Pocatière               |
| Producer           | Fromagerie Le Mouton Blanc |
| Fat                | 30%                        |
| Minimum Refinement | 4 month(s)                 |
| Family             | Hard uncooked cheese       |
| Manufacturing Mode | Farm handicraft production |
| Particularities    | N/A                        |
| Aspect             | N/A                        |
| Taste              | N/A                        |

### PAIRING

#### White Wine



**Fruity and vibrant**  
Menetou-Salon, Côtes du Rhône

#### Red Wine



**Fruity and medium-bodied**  
Chilean Cabernet, Côteaux du Languedoc

#### Beer



**Blonde Liqueureuse**  
Blond

#### Other Pairing

Ice Cider

### SIMILAR PRODUCTS

» P'tit Basque (en)