

Tomme des Brousailles

La Tomme des Broussailles is an organic cheese produced from raw goat milk which denote by its well-balanced taste.

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



Paste	Firm
Intensity	Moderate
Milk Origin	Goat
Milk Treatment	Raw
Country	Canada (Québec)
Region	Estrie
Details	Martinville
Producer	Ferme Les Brousailles
Fat	28%
Minimum Refinement	2 month(s)
Family	N/A
Manufacturing Mode	Farm handicraft production
Particularities	Organic
Aspect	
N/A	
Taste N/A	



PAIRING

Beer



Blanche Amère

SIMILAR PRODUCTS