

ORIGINAL TOUVELLE® CHEESE



CHEESE STATS:

TouVelle is an American original, designed to please all palettes with full flavors of sweet cream, milk chocolate, roasted nuts, a hint of vanilla, and the slightest tang. The recipe for TouVelle combines techniques and bacterial cultures that are employed in making some of America's favorite cheeses: Cheddar, Jack, and Gruyere.

Key Points:

- Whole non-standardized rBST FREE milk
- Food Alliance certified
- Pasteurized, aged over 30 days



Shelf Life: 6 months

Suggested Storage: Keep refrigerated ~ 38° - 40° F

Ingredients: Pasteurized cow whole milk, salt, enzymes & cultures

Milk Type: Certified sustainable pasteurized cow milk

CASE SPECIFICS:

- 431002.... 1/40#RW..... Block
- 431062.... 4 x 1/10#RW..... Block
- 431022.... 6 x 10/8oz..... Bar*
- 431042.... 6 x 24/4oz..... Wedge

*Exact weight



TEAM MEMBER NOTES:

Rogue Creamery cheese makers have created a new style of cheese using our cheddar making equipment. TouVelle shows off the buttery flavors of our milk where Cheddar highlights its creaminess. Smooth and silky; versatile in the kitchen for snacking and a superb melter.

— Tom Van Voorhees
Cheese Shop Manager

SUGGESTED PAIRINGS

This semi-hard cow's milk cheese is a workhorse in the kitchen, because it's mild yet full of flavor and it melts so thoroughly and evenly.

Wonderful for rich sauces, it browns beautifully and is a welcome addition atop baked cassoulet, or a delicious, gooey binder in strata or quiche. Enjoy TouVelle with a refreshing white wine like Pinot Gris, a modest ale, or a lager.

NOTES:



FOR MORE INFORMATION OR TO PLACE AN ORDER:
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