



France

TOMME PAPILLON

Tomme is a pressed-paste cheese which is traditionally made in the countryside, often in the mountains. Each variety reveals the most personal aspects of its area of origin. In the case of the Sheep Tomme Papillon, its delicious taste allows you to appreciate the typical hints of sheep's milk, which is the region's characteristic livestock. Each piece, with its ivory-coloured, semi-hard, smooth and homogeneous inner texture, melts in the mouth, while releasing notes that evoke the countryside.



RUSTIC CHEESE
AN AROMA AND FLAVOUR THAT
EVOKE ITS TRADITIONAL PRODUCTION



4.6-kg piece



The Papillon dairy is located on the main street of the area's cheese centre, the town of Roquefort-sur-Soulzon, in the Aveyron region. The region, which enjoys a pleasant and mild mountain climate, is home to an ancestral activity, sheep herding. An area of great seismic activity in the past, the caves resulting from these earthquakes have traditionally been used as shelters for the herds and during the aging stage of cheeses as popular as Roquefort.

History and production

Recognised as one of the most authentic and prestigious producers of Roquefort cheese, as it also produces its own *Penicillium roqueforti* fungus from hundreds of home-made rye breads, Papillon is an example of cheesemaker savoir-faire and passionately applies all its knowledge in that field to other exquisite varieties, while always being faithful to the traditions and peculiarities of its land.



Lacaune sheep from Larzac.

This is the case of Sheep Tomme Papillon, made with pasteurised milk from sheep of the Lacaune breed, whose flocks graze within a radius of about 80 km around the town of Roquefort-sur-Soulzon.



Papillon dairies in Roquefort-sur-Soulzon

PAIRING

Accompany with: grapes, blueberries, cherries.

Wine: Ripe red wines of the Syrah variety.

Beer: Bitter ale.

Bread: Sourdough rye bread.



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Methods of use

The Sheep Tomillon Papillon is delicious with just some biscuits or a little bread, sublime when accompanied by blueberry jam, for example, and can be used in multiple ways as part of tapas or a cheese plate as well as numerous recipes.

TYPE OF CUT

HOT PREPARATION

PREPARACIÓN EN FRÍO

Dices/Cubes



- Quiches
- Pizza topping

- Salads
 - Pasta
 - Pulse
 - Cereal

Grated



- Grilled
 - Flatbreads
 - Pasta

Slices
Thin and Thick



- Hot sandwiches
- Canapés

- Cheese plates
- Sandwiches

Blended



- Sauces or creams (blender)

RECIPES

INGREDIENTS

- 160 g Sheep Tomme Papillon
- 300 g potatoes
- 2 tablespoons chopped corn kernels
- 2 tablespoons dried cranberries

Easy | 2 portions | Suitable for children |

METHOD

Grate or cut the cheese into small dice.

Peel and chop the potatoes. Boil them in plenty of water until soft. Strain and set aside some of the cooking water.

Place the cooked potatoes and cheese in the blender and cover with the cooking water; add a splash of extra virgin olive oil.

Blend to a fine texture and correct for salt. Crush the corn kernels.

Serve the soup with the corn kernels and cranberries on top, and finish with a drizzle of olive oil.

NOTES

The texture of the soup can be regulated by adding more cooking water, if you want a more liquid consistency.



CREAM OF POTATO AND SHEEP TOMME PAPILLON WITH TOASTED MAIZE AND BLUEBERRIES

INGREDIENTS

- 2 cloves of peeled garlic
- 40 g pine nuts
- 60 g raisins
- 200 g spinach
- 60 g Iberian ham in very thin slices
- 16 thin slices of Tomme Papillon cheese
- 2 tablespoons of red wine reduction (recipe below)
- 250 g red wine
- 50 g brown sugar

Easy | 2 portions | Suitable for children |

METHOD

Chop the garlic and cook gently with the pine nuts in a little olive oil until golden brown.

Cook for 2 or 3 minutes stirring until the spinach is soft. Remove from the heat and, when it is warm, add the chopped ham.

Season with pepper and mix thoroughly.

For the wine reduction, place the wine and sugar in a saucepan and cook until it has the consistency of syrup or reaches 110°C.

PRESENTATION

On a silicone mat, place 4 slices of cheese and, on top of each, a spoonful of spinach, right in the cheese centre, leaving at least one centimetre clear around the edges. Cover with the remaining slices and place under the grill of the oven for a couple of minutes, or until the top layer of cheese is melted forming the ravioli.

NOTE

If you have a serrated pastry cutter, cut out the ravioli once cold. The wine reduction can be kept out of the fridge for a long time.

TIP

You can also fill the Tomme ravioli with baked vegetables, or mashed potatoes and nuts.



TOMME PAPILLON CHEESE RAVIOLI WITH SPINACH AND IBERIAN HAM

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es