



FROMAGERIE DES ALDUDES SOFT SHEEP CHEESES AND TRADITIONAL BUTTER

The Fromagerie des Aldudes was created in the heart of the Basque country in 2014 by sheep and cow breeders

who had gathered in a milk coop 30 years ago. Their workshop uses the latest technology to promote an astonishing territory. Strongly attached to their independence and to their local agriculture, they fought to create a brand-new line of cheeses in this region.

Their soft ripened cheeses, the « bûchettes », but also their line of certified “Bleu-Blanc-Coeur” butters, offer an innovative taste, an attractive look and delightful and typical aromas. Deeply rooted in their territory while looking at their future, these breeders invite you to discover a modern gastronomy.

SOFT SHEEP CHEESES

Ripened bûchette	150 g
Lore des Aldudes – Ripened flower shaped raw milk cheese	120 g
Soft plain bûche	1 kg

Bûchettes by 5 or 10, bûches by 2

TRADITIONAL BUTTER

Soft butter <i>Bleu Blanc Coeur</i> Butter with Espelette chili pepper <i>Bleu Blanc Coeur</i>	150 g
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Butter by 16

PRESSED PASTED AND OSSAU IRATY

Ossau Iraty – pasteurized milk - 4-6-9 months	4 kg or 180g individual portion
Ossau Iraty – raw milk 4-6 months	4 kg
Sheep tomette pasteurized milk	650 g
Sheep tomette raw milk	650 g
Cow tome Bleu Blanc Cœur	4 kg
Cow tomette Bleu Blanc Cœur pasteurized milk	650 g
Portion of Cow tomette Bleu Blanc Cœur	250 g or 30g
Cow tome Bleu Blanc Cœur grated cheese	1 kg

ORGANIC COW CHEESES

Soft ripened cow's cheese – <i>Le crémeux des Aldudes</i>	800 g or 240g
Pressed paste cow's cheese - <i>Larla</i>	4 kg
Pressed paste small cow's cheese - <i>Iparla</i>	650 g

Shelf-life:

25 days → bûches and bûchettes ; 30 days → butter; 80 days → Ossau Iraty, Organic pressed paste cheeses