

Hello,
Welcome to the Raïole farm

I am Rachel the cheese maker, Vincent the farmer, Hugo the apprentice, Henri the employee...

We are the smallest farm in the Causse Noir located at an altitude of 900m.

We have 160 organic Lacaune (dairy) ewes, for 140 hectares.

We transform all the milk into dairy products (yogurts, cheeses, tome, rice pudding, strainers, milk jam, etc.).

On sale at reception. You can also find pâtés and cooked meals there.

You can attend morning (≈ 7.30 a.m.) or evening (≈ 6 p.m.) milking and observe the production of our products through the windows.

We also have chickens, cows, two horses, pigs and herding dogs that you can see around the farm.

You will have the opportunity to observe the dogs at work, in the summer after the morning milking or before the evening milking.

Tourist side :

Maps and tourist workbook are at your disposal at the reception.

You can find tourist information there (hikes, visits, leisure and sports, the various local specialties and what to do when you leave...).

Stroll to the viewpoint of the antennae and observe the vultures nesting in the cliffs and flying in the magnificent panorama of the Gorges de la Jonte.

In the evening, a beautiful sunset awaits you. To do this, follow the path along the power line (≈ 20 minutes on foot - 1.5 km).

Every Wednesday morning, all year round, market in Meyrueis (48) at 16km

Saturday morning, in summer, market in Camprieu (30) at 28km

Service area in Lanuéjols (30) at 15km

Installation :

To go and install yourself at your motorhome stage :

- Make a U-turn

- At 500m, turn right



- Continue the path for about fifty meters.
- The area will be on your left.

We wish you a pleasant time on our farm.

A little note in the guestbook before leaving will give us the greatest pleasure.

The Raïole farm team

Our products :

With whole raw milk :

Our lactic cheeses with a bloomy rind can be enjoyed at all stages of ripening, whether fresh or dry, creamy or runny. (dirty)

- Le P'tit Causse about 120g at the end of draining
- The Gran'Causse about 150g at the end of draining
- Le Pèr'Causse about 180g at the end of draining

Our tomes, tomettes (uncooked pressed pasta) (salted), can be tasted

- young : 1-2 months ripening, is supple and soft.
- old : 6 to 12 months of ripening, is drier with character.

- La faisselle : Jar of 250 ml

It is a very fresh cheese and therefore without rind. Unsalted

Its paste, very white, is shiny and its texture is moist, fragile, unctuous, melting and slightly lumpy.

On the palate, Faisselle offers a sweet taste, with a fresh and pronounced lactic flavor with acidulous notes.

However, its taste will be different according to the milk used but also according to the seasons and the animal's diet. Faisselle is very frequently used in culinary preparations by fine cooks.

It can be savored as well in a savory dessert seasoned with herbs as in a sweet dessert with honey, sugar, fruit.

- le boursifou : 150g

Garlic and herb fresh cheese, salted.

To spread, to melt on hot potatoes, or on a pan-fried zucchini, or with pasta, it is a delicious aperitif dip.

- les cub'apéro : jar of 125g net drained

Fresh lactic-type cheese slightly ripened then cut, put in jars with oil and Provencal herbs and pink peppercorns

Ideal as an aperitif or in a salad

With pasteurized milk :

plain yogurts : 125g pots firm and creamy texture,) to eat as is ;-)

- **Yaourts brassés** (Stirred yogurts) : 500g pot whipped by hand, a more liquid texture reminiscent of Greek yogurt, it is often more tangy.

It is particularly suitable for tasting with honey, sugar, fruit, chestnut cream, jams... ideal for making drinks, such as lassis, fruit cocktails... but also for tsatsiki, beetroot cream, yoghurt cake.

- **des caillés doux** (or curdled milk) :

“silver medal in the 2021 Espalion cheese competition”

Very soft dairy made from fresh whole milk and rennet, a kind of yogurt but which is not one. A resemblance to panacotta ..

The curd has a taste close to that of cottage cheese, but without having the texture.

Above all, it is much sweeter in taste than cottage cheese, and much less acidic too. It is eaten like yogurt with or without sugar, or even accompanied by jam.

- **de la confiture de lait pot de 240 g**

Milk jam, called "Dulce de leche" in Spanish and a sweetness much appreciated by Argentineans, among others, is obtained by cooking a mixture of milk and sugar over very low heat.

It can be eaten alone or on toast.

It can also be used to make certain pastries such as *banoffee pie*.

- **du riz au lait** (rice pudding)

served as a dessert, it consists mainly of rice cooked in sweetened milk, flavored with vanilla.

We prepare it here with round Camargue rice.

To be enjoyed cold or warm for more flavors.

This dish is found in several culinary traditions around the world.

- **la recuite** : (annealing)

is a lean raw sheep's milk cheese, made only from sheep's whey. the annealing is used to make the flaune but can also be used in cooking instead of cream or eaten with sugar, jam or honey, or in lasagna, omelettes...

With our pigs reared in the open air and fed on whey ... among other things, we manufacture :

- pork pâtés (countryside, with Espelette pepper, green pepper, juniper berries, head, shank) and we also occasionally have meat, sausage, plain chipolatas, rib dishes...
under a vacuum

With our free-range cows too, we offer you jars

- Bull Guardian
- Sautéed Beef with Forest Sauce
- sautéed beef à la provençale
- beef bourguignon
- white wine tripe
- Bolognese Sauce (Beef)

With our ORGANIC sheep and lambs :

- Mutton couscous
- Sheep tagine - sautéed mutton with curry
- Stir-fried mutton with organic cream
- lamb tripe in white wine
- Lamb rillettes
- Mutton terrine with Espelette pepper

Eggs from our free range hens

Wine of France : White, Rosé and Red