with a little alps from my friends

THE CHEESES

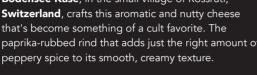
THE PAIRINGS

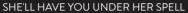
red witch

SMOOTH&MELTY - COW **RAW - ANIMAL RENNET - 8 MOS**



Bodensee Käse, in the small village of Rossrüti, Switzerland, crafts this aromatic and nutty cheese that's become something of a cult favorite. The paprika-rubbed rind that adds just the right amount of







raclette suisse classique

SMOOTH&MELTY - COW PASTEURIZED - ANIMAL RENNET - 1-2 MOS @MIFROMA_OFFICIAL



Mifroma, located in the heart of the Gruyères Region of Switzerland, brings us this classic Alpine melter. It's a lil' salty, a lil' bit sweet, and a whole lot of creamy.



IT'LL MELT YOUR HEART



moosbacher

SMOOTH&MELTY - COW PASTEURIZED - ANIMAL RENNET - 8 WKS @SCHAERDINGER.AT



Austria's Schärdinger makes this one-of-a-kind wheel that has a washed rind on the outside and big Swiss-style holes on the inside. It's nutty and spicy, with a smooth and velvety texture.



ONE OF A KIND!









jambon de paris

@BROWNWOOD_FARMS













OTHER USES

A perfect addition to your grilled cheese sandwiches

piquants cornichons

@3PIGSPATE



Also, from Three Little Pigs we have another classic pairing for Alpine cheese. These baby gherkins are pickled in the traditional French way, with vinegar and spices, but then get an extra, untraditional kick from red chilis. It's the perfect balance of spicy and sweet.







OTHER USES

Chop them up small for a kicked-up relish

@3PIGSPATE

kream mustard



Completing the trifecta of a classic Alpine cheeseboard, we have mustard. Specifically, a spicy, sweet, and creamy variety, with just the right amount of everything, from Michigan's Brownwood Farms. You now have a must-have mustard!









