



This Swiss semi-hard cows milk cheese is a stunning mountain cheese that is rubbed with a light brine during its maturation.

Key Facts

Origin: Appenzel, Canton of St Gallen, Switzerland

Milk: Cow (raw milk)

Rennet Type: Animal rennet

Style: Semi-hard

Classification: Artisan

Shelf Life: 7-10 days, this product is cut to order

Goes well with: Dry Oloroso Sherry, full-bodied and aromatic white wines

Similar cheeses: First koning, Appenzeller, Comte, Swiss Gruyère Vieux

Details

Chällenhocker is a semi-hard cheese that ripened at least for 8 months. It is produced in original manner with silo-free raw milk. The paste is slightly dry and grainy because of the length of time the ripening requires. In the holes already some “tears” congregate. It tastes natural and pure. Chällenhocker is best savoured with a good wine and fresh bread.

Dietary

Ingredients: Raw cow's milk, salt, cultures, animal rennet.

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