

SCHNEBELHORN

Cream added hard cheese producing a satisfyingly sweet flavour

PLU: 1253

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	Continental Cow - Hard (NHR)	Pasteurisation:	Thermised
Country:	Made in Switzerland	Rennet:	Traditional
Region:	Butschwil	Style:	Washed Rind
Approx weight:	6.5kg	Flavour:	Rich, Creamy and Sweet
		Rind:	Washed
		Own Milk:	No

Commentary

This fantastically named cheese is so called thanks to the highest peak in the region from which it hails. The Guentensperger family have been making cheese for three generations, traditionally focussing on the classic cheese Appenzeller. Due to the quirk of the Appenzeller PDO, only a limited amount of cheese is allowed to be produced each year and so the cheesemakers have focussed their attentions on making interesting and unusual cheeses that still have that alpine quality that is so loved. The cheese is made with added cream, creating an intensely rich and toothsome texture with a fantastic funk filled flavour. Made with milk exclusively from cattle that have been grazing on high altitude pastures, the wheels of cheese weigh around 6kg each. This means that unlike its much larger alpine cousin Gruyere, Schneblehorn is best enjoyed at an 8 month age profile, meaning that the batches we have for Christmas will have been made with incredible spring milk.

Technical Specification

Ingredients:	Cow's (Milk) (98.3%), Salt (1.6%), Starter Cultures (0.09%), Animal Rennet (0.01%)
Place of provenance:	Made in Switzerland
Allergens:	Milk
Storage:	Keep re Fridgerated
Instructions for use:	Best eaten not cooked - rind not edible
Supplied by:	European Fine Cheeses, Guntensperger Kase AG, Hofstrasse 9, 9606 Butschwil, Switzerland

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1820kJ
	(kcal)	435kcal
Fat		37g
of which	saturates	28.5g
Carbohydrates		0g
of which	sugars	0g
Protein		25.5g
Salt		1.6g