

ROTER TEUFEL

An exceptionally creamy hard cheese with a slightly nutty note and strong spicy aroma; melts in the mouth and excites the palate.

PLU: 1465

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	Continental Cow - Hard (NHR)	Pasteurisation:	Thermised
Country:	Product of Switzerland	Rennet:	Traditional
Region:	Toggenburg Mountains	Style:	Hard
		Flavour:	Creamy, nutty, spicy

Commentary

An exceptionally creamy hard cheese that melts in your mouth despite its age. With its slightly nutty notes and strong, spicy aroma, it ignites a fabulous taste experience on the palate.

Roter Teufel is produced by the Guentensperger family in the Toggenburg mountains of Switzerland and made using cows' milk. Named after a local legend involving a cave-dwelling devil, the cheese is aged more than 6 months and is washed in brine to develop its flavour.

Technical Specification

Ingredients:	Not applicable
Place of provenance:	Product of Switzerland
Allergens:	None
Storage:	
Instructions for use:	

Supplied by: