

SCHNEBELHORN

Our extra special and 'extra old' Schnebelhorn with a dense paste and big, complex flavours.

PLU: 1610

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	Continental Cow - Hard (NHR)	Pasteurisation:	Thermised
Country:	Product of Switzerland	Rennet:	Traditional
Region:	Butschwil	Own Milk:	No
Approx weight:	6.5kg		

Commentary

This older profile Schnebelhorn cheese has been matured to the ultimate age profile for a mouth-watering flavour.

Our Quality Manager, Jazz Reeves describes our 7 month old Schnebelhorn as "A rich and tangy cheese with complex flavours and a supple texture. The cheese is well balanced with a lasting funky taste. This older profile Schenebelhorn adds something different to your cheeseboard and one that is guaranteed to 'wow'."

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 making the classic cheese Appenzeller. We receive Schnebelhorn at a 4-month age profile, to which we carefully mature until the cheese is 7 months old for an optimum flavour profile.

Great Taste Awards 2022: 1 Stars

Technical Specification

Ingredients:	Cow's (Milk) (98.3%), Salt (1.6%), Starter Cultures (0.09%), Animal Rennet (0.01%)
Place of provenance:	Product of 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