

APPENZELLER EXTRA



CODE	40733
COUNTRY OF ORIGIN	Swiss
TYPE OF MILK	Raw Cow's milk
WEIGHT	6 - 7 kg approx

A particularly spicy cheese, thanks to the secret recipe for the brine

DESCRIPTION	Cheese produced with raw cow's milk from cows that feed on nutrient-rich grasses and flowers between Lake Constance and the Säntis massif
APPEARANCE	The paste is straw yellow in colour with small, sparse eyes, and the rind is brown
TASTE	Rich, intense, buttery, with a pronounced aroma, notes of walnut and husk, and a slight spiciness due to the soaking in brine enriched with aromatic herbs
MATURING	at least 6 months
PRODUCER	Gourmino - Langnau - Switzerland
OUR SELECTION	One of the most aromatic cheeses in the Swiss production scene
CURIOSITY	only the finest cheeses, suitable for long ageing and carefully selected by expert cheesemakers, can become Appenzeller® Extra: the cheeses are aged for a long time and treated with a mysterious brine made from cider, herbs and flowers, the recipe for which remains a secret; the black label identifies Appenzeller® "extra", matured for at least 6 months
SUGGESTIONS	Enjoy it on its own to appreciate its aromatic complexity