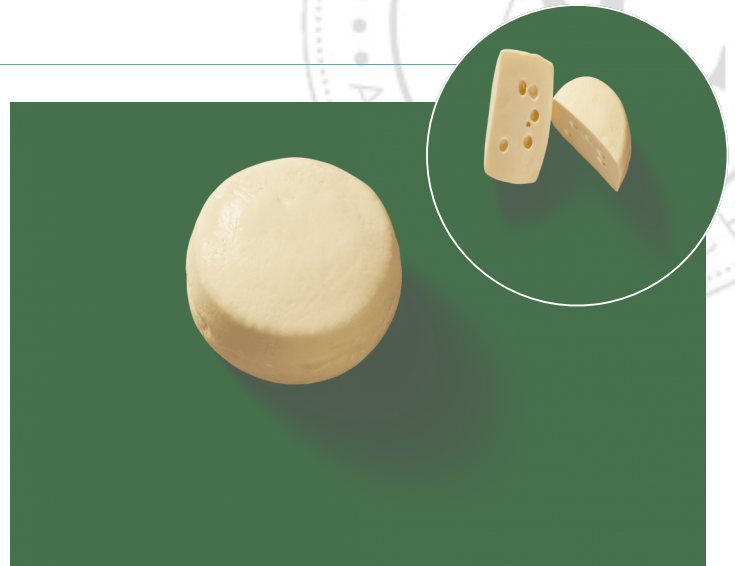


# BABY SWISS

## THE BASICS

<b>MAKE:</b>	<b>Hardcooked</b>
<b>SUB MAKE:</b>	<b>Emmental style</b>
<b>TYPICAL AGE PROFILE:</b>	<b>1 month</b>
<b>APPROXIMATE WEIGHT(S):</b>	<b>793g / 1.75 lb wheel</b>
<b>DIMENSIONS:</b>	<b>N/A, N/A</b>
<b>GEOGRAPHICAL ORIGIN:</b>	<b>Wisconsin; United States</b>
<b>PROTECTED STATUS:</b>	<b>No</b>
<b>SPECIES OF MILKING ANIMAL:</b>	<b>Cow</b>
<b>BREED OF COW:</b>	<b>N/A</b>
<b>RAW/PASTEURISED MILK:</b>	<b>Pasteurised</b>
<b>VEGETARIAN/ANIMAL RENNET:</b>	<b>Animal</b>
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	<b>Smoked</b>



## THE STORY

Sweet, soft, and mild, baby Swiss is a quintessentially American take on Emmentaler. Developed in the 1960s by Swiss immigrant Alfred Guggisberg who saw that consumers leaned toward mild flavours but still loved the idea of Swiss cheese, baby Swiss soon became a favourite.

A hub of tradition in Monroe, Wisconsin, a city known as the epicentre of Wisconsin cheesemaking, Chalet Cheese is home to some of the state's most legendary cheesemakers since opening their doors in 1885. They also produce an award-winning version of this palate friendly cheese.

## THE CHARACTER

Pair Baby Swiss with pickled asparagus, Black Forest ham, a pretzel, or a drizzle of salted honey. Ideal sippers include a Vienna-style lager, Riesling, or fresh apple cider.

### PERFECT PARTNERS:

Pair Baby Swiss with pickled asparagus, Black Forest ham, a pretzel, or a drizzle of salted honey. Ideal sippers include a Vienna-style lager, Riesling, or fresh apple cider.