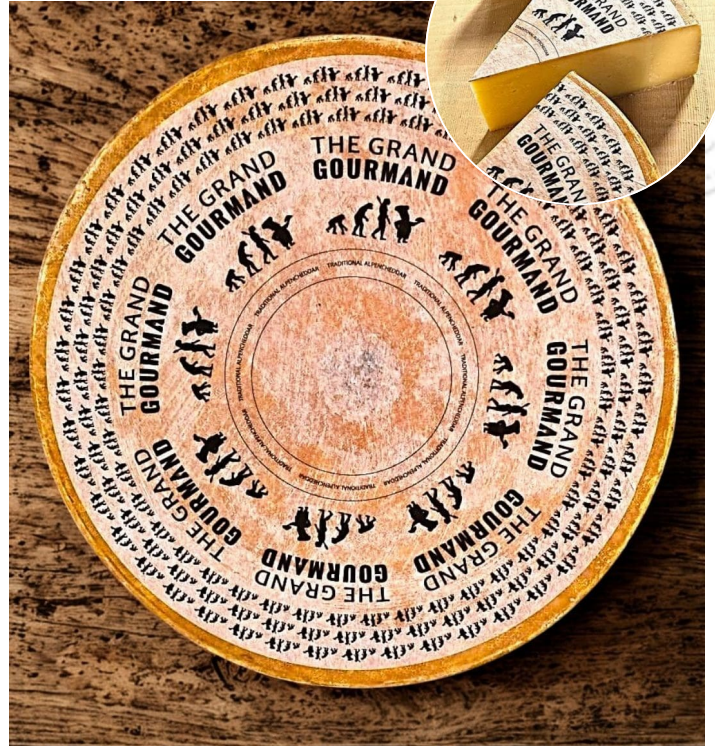


TRADITIONAL ALPENCHEDDAR

THE BASICS

MAKE:	Hard
SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Washed rind
SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILE:	12 months +
APPROXIMATE WEIGHT(S):	12 kg
DIMENSIONS:	38cm
GEOGRAPHICAL ORIGIN:	Switzerland - Bernaise region
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Raw
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Made by Lenk Milch with natural whey cultures; they heat the whey to 38 degrees. This traditional Alpen Cheddar is a classic example of a cheese creation resulting from the alpine style crossing with a cheddaring process.

THE CHARACTER

Orange /brown natural washed rind, dark cream colour for a young cheese that turns into pale yellow when the matures. Medium open body with mechanical holes and cracks. delicately spicy, rich in aromas of botanical , savoury and a subtle cooked milk complex flavour. Excellent for baking , fondue or eaten alone to experience the complex floral flavours.

PERFECT PARTNERS:

Pinot Grigio, heavy apple or pear cider, pale ale beer, spritzer or dry prosecco.