

## TILSIT CHEESE



Tilsit cheese has been produced since 1893, but is not of Swiss origin. Light yellow semi-hard cheese was created in the mid-19th century by the Westphal family of Prussian descent that settled in the Emmental valley.

The name comes from the city Tilsit that the family founded and which today is named Sovetsk and is part of the Russian territory.

The cheese has a firm texture with holes or slits and is made from pasteurized cow's milk and has a fat content between 30% and 60% with a dark yellow rind. The cheese is often flavored with pepper.